
LIQUORE DELLE SIRENE CANTO AMARO



Region: Veneto, Italy

Product Type: Amaro

Primary Botanicals: Rose hips, lemon, thistle, Gentiana lutea, vanilla bean, timut pepper, cacao beans, coffee beans, rabarbaro

Botanical Source: Local herbs cultivated organically on Monte Baldo at 800m, timut pepper from Asia, vanilla from Madagascar

Finished ABV: 27%

Method of Production: All infusions are done individually at different alcohol levels and stirred everyday for 20-45 days. Infusions pressed and combined, then water and sugar added. Rested briefly and paper-filtered. No coloring added.

Try this in a: Margarita, Paloma

Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

Notes from Oliver:

The Sirene products are a group of naturally made, traditional, Italian spirits. Elisa Carta is the force behind the brand, and her delicate yet precise liqueurs, bitters and aperitif wines reflect her as much as they do any prevailing category definitions. She reworks old family recipes using both local botanicals and those traditionally sourced from Asia. Elisa grew up foraging and growing herbs with her grandmother, an amateur botanist, and the recipes are close to her heart. She named her products 'Sirene' after the Baia delle Sirene (Bay of the Sirens) on Lake Garda which is also one of her chief botanical sources. No chemicals or artificial coloring are ever used in Elisa's products.

Amari are traditionally consumed after a meal to assist with digestion, and in the hills above Lake Garda the diet is fish and vegetables so only a moderate after dinner elixir is necessary. The Canto fits this mold perfectly. Medium bitter, some coming from the thistle and some from the citrus, finishing with the sweetness of vanilla and pungency of the timut pepper and ginger. Lovely on its own but also sings with lime and grapefruit.