

LIQUORE DELLE SIRENE VINO AMARO 'AMARULIVO'



The Trebbiano di Lugano base adds brightness and freshness that make this digestivo attractive as an aperitivo as well. Amarulivo (a combination of the words *amaro* and *ulivo* or 'olive'), is inspired by the olive trees that grow around Lake Garda; the primary bittering agent. Notes of tangerine, peach tea, cardamom pods and lemon balm round out the palate. Made from lemon verbena, iris, pine, absinthe, yarrow, oregano, laurel, rosemary (grown on the farm at the Sirene House), chiretta flower and mugwort. Try this in a white negroni, as a digestivo, or highball with lemon.

Botanicals infused individually in neutral grain spirit for 3 weeks with stirring every day. Infusions pressed and combined, then water and beet sugar added. Rested briefly and paper filtered. No coloring added; vegan.

The Liquori delle Sirene are a collection of bitters and liqueurs made by the lovely Elisa Carta, a trained sommelier and olive oil taster, and a passionate herbalist. Sirene are naturally made, traditional Italian spirits and delicate yet precise liqueurs, bitters and aperitif wines that reflect Elisa's passions. Elisa grew up foraging and growing herbs with her grandmother, an amateur botanist, and her recipes are close to her heart. She reworks old family recipes using both local botanicals and those traditionally sourced from Asia. Named 'Sirene' after the Baia delle Sirene (Bay of the Sirens) on Lake Garda which is one of her chief botanical sources. No chemicals or artificial coloring are ever used.

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Tasting Note:

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Shelf Talker:

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