



LIQUORE DELLE SIRENE AMERICANO BIANCO

Made from a base of Trebbiano di Lugana (genetically identical to Verdicchio). Shows the variety's distinctive freshness. Balanced between citrus, white flowers & bitterness, the finish shows musk melon & woody spice. Lemon verbena, mint, Gentiana lutea (cultivated organically on Monte Baldo at 800m), bitter & sweet orange peel (Southern Italy), nutmeg, lemongrass & chiretta (Asia). Try in a White Negroni, Corpse Reviver #2, or on ice with orange.

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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