



LIQUORE DELLE SIRENE AMERICANO ROSSO

Made with a base wine of local Garganega and Trebbiano di Lugana, and shows the latter's distinctive freshness on the palate. Delicate and floral on the nose and mildly bitter with juicy cherry notes, orange peel and rose. Made with hibiscus, monarda flower, red potato skins, Gentiana lutea, rose hips (cultivated organically on Monte Baldo at 800m), and bitter orange (Southern Italy). Try this in a Spritz, Boulevardier or a rickey.

Local herbs cultivated organically on Monte Baldo at 800m. Bitter orange from Southern Italy 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:

LIQUORE DELLE SIRENE AMERICANO ROSSO

Made with a base wine of local Garganega & Trebbiano di Lugana. Delicate floral aromas; mildly bitter with juicy cherry notes, orange peel & rose; fresh.

Shelf Talker:

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