

SICILY

# CITRANGE

Citrange Orchards

**Fast Facts**

**Growing surface:**  
50 acres (20 hectares)

**Owner:**  
Faro Family

**Master Distiller:**  
Distilleria dell'Etna

**Established:**  
2019

**Location:**  
Etna

**Region:**  
Sicily



## THE HISTORY

Citrange began as part of the Faro Family's passion for their land. It was born from a respect for the environment, traditions, and the past. The family focuses on artisan craftsmanship thanks to age-old knowledge and modern manufacturing techniques.

Part of these modern manufacturing techniques includes a focus on environmental sustainability. Citrange is produced without wasting a single drop of water. An important factor in an environment where summers are hot and rain is often in short supply.

The Faro Family is continuously engaged in research. Citrange represents their love for the territory and for the citrus fruits that grow there. Today Citrange stands as an ambitious and far-sighted project, aimed to give Etna's agricultural excellences the stage they deserve.

Citrange is available in two different versions: Etna lemon and Sicilian mandarin and is produced from the infusion of the peels of the fruits, adding only wild Sicilian herbs, alcohol and sugar.

## THE TERROIR

Grown in Etna, the citrus groves' terroir is key to Citrange's unique taste. The soil is volcanic in nature and well-drained. The soil also has strong thermal excursions allowing the soil to help hold in the heat from the daytime at night. This heat retention helps to create incredible taste, with unique bitter nuances.

The citrus fruits are grown without the use of pesticides and phytochemicals.



**AMARO CITRANGE AL LIMONE DELL'ENTA:** Made from herbs, sugar, and the peel of the 'Zagara Bianca' lemon. The orchards are hand harvested in October once the fruit is ripe. The peels are infused with water, herbs and sugar and undergo stabilization for about 30 days in stainless steel tanks. Fragrant notes of lemon, green herbs, and candied lemon peel. On the palate there is an intense burst of smooth and tangy flavors.



**AMARO CITRANGE AL MANDARINO DI SICILIA:** Made from herbs, sugar, and the peel of the Mandarin orange peels. The orchards are hand harvested in February once the fruit is ripe. The peels are infused with water, herbs and sugar and undergo stabilization for about 30 days in stainless steel tanks. Strong notes of citrus fruits, orange blossom and herbaceous notes. A light sweetness on the front with a lingering bitter herbality and balances nicely.