

SICILIA - MMXIX
CITRANGE
AMARO

Amaro Citrange al Limone dell'Etna



Ingredients:	Zagara Bianca lemon peel, herbs, alcohol and sugar
Region:	Sicily
Orchard Location:	From Citrus Orchards grown in Etna
Total Production:	10,000 bottles
Pomace:	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.
Still Type:	Stainless Steel
Aging Process:	No Aging
Alcohol Content:	30.00%
Tasting Notes:	Fragrant notes of lemon, green herbs, and candied lemon peel. On the palate there is an intense burst of smooth and tangy flavors.
Distillery Philosophy:	Artisan production, enhancement of Sicilian citrus fruits
Cellaring:	No limits to cellaring
Closure:	Synthetic Cork