

SICILIA - MMXIX
CITRANGE
AMARO

Amaro Citrange al Mandarino di Sicilia



Ingredients:	Mandarin peels, 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 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
Still Type:	Stainless Steel
Aging Process:	No Aging
Alcohol Content:	30.00%
Tasting Notes:	Strong notes of citrus fruits, orange blossom and herbaceous notes. A light sweetness on the front with a lingering bitter herbality and balances nicely.
Distillery Philosophy:	Artisan production, enhancement of Sicilian citrus fruits
Cellaring:	No limits to cellaring
Closure:	Synthetic Cork