



IL GUSTO DI AMALFI

Our friend and winemaker from the Amalfi Coast, Luigi Reale, introduced us to Valentino Esposito and Mario Anastasio, who make our liqueurs under the label 'Il Gusto di Amalfi.' Their small facility, which looks like a large kitchen, is in the little town of Praiano, just down the coast from Positano. This area is famous for growing amazing citrus, especially lemons; these lemons are grown by Mario and his family and friends. Most fine wines and spirits are great because of the way they balance different components, but limoncello is different. Limoncello is a pure infusion of lemon peel, and the quality of the limoncello depends on the quality of the lemons. 'Il Gusto di Amalfi' is a tiny company that takes organically-grown lemons from the hillsides of the Amalfi Coast (near Tramonti), peels them by hand with potato-peelers in small batches, and macerates them in pure grain alcohol in stainless steel vessels like very small wine tanks.



Limoncello Liqueur

The variety of lemon is 'Sfusato Amalfitano', and the groves are owned and farmed by Mario Anastasio's friends and family. This limoncello is pure expression of an excellent raw material, and that's it. Drink cold but not iced as a digestivo; the liqueur may need to be shaken occasionally to mix in the lemon oils that rise to the top. I bet this would also make a killer Tom Collins with some good Gin.

Alloro (Bay Laurel) Liqueur

Wild grown bay laurel from the Amalfi coast and hills. Foraged by Mario and his friends. Due to the mild coastal climate, Mario is able to gather the laurel for the Alloro year round. And because of this is he makes extremely small batches - just 300 liters, or about 400 bottles. The bright green color is a result of the high percentage of essential oils in the liqueur and the fact that so little is produced. Usually drunk

as a digestivo, we prefer to see it in a cocktail where it's herbaceous, almost olive oil-like consistency and flavor add density and complexity in drinks that trend towards the classic. Try this in a Margarita, Gimlet or Monte Carlo.

Leaves only are infused fresh, not dried, in neutral grain spirit for 30-35 days. Just sugar and water are blended to finish. No colorings added. This bay leaf liqueur is unfiltered, please shake before serving. There are no preservatives, coloring agents or stabilizers in this Alloro.

