



ROSSA AGRICOLA

Amara, the feminine form of 'amaro,' is made by an orange grower on the east coast of Sicily, just south of Catania, in sight of the enormous volcano that dominates this whole corner of the island, Mount Etna. Sicilian blood oranges from the Tarocco variety are famous throughout Italy for juice (a glass of Tarocco juice in Sicily in season is a revelation), but this grower decided to also use the zest from his oranges as a raw material for an amaro. As you'd expect, orange zest is the main flavor in Amara, but it is supported by a range of herbal and bitter notes, with a very attractive balance between orange and herbal flavors, and also between sweetness and bitterness (some amaro is so sweet as to be essentially herbal liqueur, this is more serious). Amara works very well as a Spritz with soda water and a slice of lemon, according to Marie here in our office, and we are looking forward to the creation of craft cocktails made with it. A glass after dinner certainly does the trick for me. —O.M.



Amaro D'Arancia Rossa

Only the best blood orange peel meets an herbs and sugar infusion: that procedure gives birth to a natural digestive, with unique and strong taste, golden and crystal clear, produced in small quantities, with the tradition in mind and using no additives. With its mediterranean scent every bottle embodies the love for our Sicily.