



AMARO MANNAMARU

Paternò, Sicily

Southeastern Sicily is world famous for the quality and variety of its citrus fruits (*agrumi*), especially blood oranges, mandarins, and lemons, many of which carry PGI (Protected Geographical Indication) designations. Mannamaru's Gaetano Peci hails from Paternò, just outside Catania in the southern foothills of Mount Etna, where his grandfather (and namesake) long tended a mandarin grove that today provides the exotically aromatic, sweet-tart backbone of Gaetano's expertly formulated amaro. Each sip offers direct passage to Sicily's sun-splashed Mediterranean coastline, with all its saturated colors and vivid flavors. In a word: unforgettable!

Style

This is an amaro crafted by combining two separate infusions: The first is a mixture of 17 hand-selected botanicals that are cold macerated in alcohol in stainless steel tanks; this infusion is filtered and rested for 30 days. A second infusion is created using hand-peeled Avana mandarins (*citrus reticulata*) harvested from a long-held family plot in the village of Paternò, in the southern foothills of Mount Etna (the ratio for the infusion is 3 kilograms of mandarin peels to 1 liter of alcohol). The two infusions are combined and diluted with Etnean spring water and sugar, then rested again before being bottled at 30% abv.

Key Ingredients

Avana Mandarin Orange; botanical/herbal infusion incorporating Orange Blossom; Chamomile, Gentian, Cinchona, Burdock, Rhubarb, Yarrow, Thyme, Clove, Marjoram, and other ingredients.

ABV

30%

Tasting Notes

The bittersweet aroma of mandarin orange peel provides the foundation for a raft of other sweet/savory sensations, including hints of orange blossom, rose petal, warm spice, sassafras, and root/bark earthiness. A viscous mid-palate reminiscent of sweet mandarin segments culminates in a balanced, delicately bitter finish, leaving no residual sweetness behind.

Producer Website

www.mannamaru.com

