



MANNAMARU

Amaro

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. Here is another example of a spirits product that isn't merely produced in a region but evokes that place of origin as viscerally as any wine could.

COMPANY: Mannamaru

CREATOR: Gaetano Peci

ESTABLISHED: 1949

REGION: ITALY • Sicily • Paternò

STYLE: An amaro crafted by combining two separate infusions. First, a mixture of 17 hand-selected botanicals are cold macerated in alcohol in tanks, with the infusion then filtered and rested for 30 days. Second, another infusion is created using hand-peeled Avana mandarins (*citrus reticulata*) harvested from a long-held family plot in Paternò, a village in the southern foothills of Mount Etna. (The ratio for the infusion is 3 kilograms of mandarin peel to 1 liter of alcohol). The two infusions are combined and diluted with Etna spring water and sugar.

ABV: 30%

CLOSURE: Cork

TASTING IMPRESSIONS: 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.



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