

# SILVIO CARTA

## SAMBUCA



*Bold aromas of star anise, aromatic herbs and elderberry lead sweet and warming flavors of licorice and herbs with a long, round finish.*

**Category:** Aromatic liqueur

**Area of Production:** Oristano, Sardinia

**Ingredients:** Alcohol from beet sugar, local botanicals, elderberry, anise, sugar and water.

**Alcohol Content:** 42%

**Ageing:** Alcohol from beet sugar is combined with sugar and aromatics and stored in stainless steel vats before bottling.

*p.s. scroll for cocktail recipes...*

# COCKTAILS

## CRYSTAL VISIONS

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### Ingredients:

- 2 oz dry white wine
- 3/4 oz Silvio Carta Bitteroma Bianco
- 1/2 oz Silvio Carta Sambuca
- 1/4 oz Heimat Elderflower Liqueur
- 1 dash eucalyptus extract

### Preparation:

Combine all ingredients in a wine glass and stir to integrate.  
Garnish with fresh flowers

## HOT TODDY

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### Ingredients:

- 2 oz Ironclad Hot Honey Bourbon
- 3/4 oz Silvio Carta Sambuca
- Boiling water, as needed

### Preparation:

Add bourbon and Sambuca to a mug and top with boiling water. Garnish with lemon peel, cinnamon stick, and star anise



## SAZERAC

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### Ingredients:

- 2 oz Casey Jones Straight Rye
- 1 tsp Silvio Carta Sambuca
- 1/2 oz simple syrup
- 2 dashes Peychaud's bitters
- 1 dash aromatic bitters

### Preparation:

Stir Rye, simple syrup, and bitters in a mixing glass over ice, and transfer to a frozen glass with an Sambuca rinse