

# SILVIO CARTA

## SARD ORANGE

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Aromas of Mediterranean orange zest and fleshy juice dominate the nose. The palate is fresh and lively with subtle honeysuckle flavors, a touch of bitter pith, and a hint of salinity from the nearby sea.

**Category:** Liqueur

**Area of Production:** Oristano, Sardinia

**Ingredients:** Sardinian oranges, water, alcohol distilled from beet sugar

**Alcohol Content:** 25%

**Distillation:** 30-40 day infusion of oranges in neutral spirit, all done in stainless steel

**Aging:** None

**Filtration:** Yes

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

# COCKTAILS

## SIDECAR



### Ingredients:

1 1/2 oz Cognac

3/4 oz Sard Orange

3/4 oz freshly squeezed lemon juice

### Preparation:

Shake all ingredients over ice and strain into a glass. Garnish with a sugar rim and an orange twist

## COSMOPOLITAN



### Ingredients:

2 oz Distillerie Freihof Edelweiss Vodka

1 oz Sard Orange

1 oz cranberry juice

1 oz freshly squeezed lime juice

### Preparation:

Shake all ingredients over ice and strain into a glass. Garnish with a lemon twist

## CADILLAC MARGARITA



### Ingredients:

1 1/2 oz Kilinga Bacanora Reposado

1/2 oz Sard Orange

1/2 oz freshly squeezed lemon juice

1/2 oz freshly squeezed lime juice

1/2 oz agave syrup

### Preparation:

Shake all ingredients over ice and garnish with a salt rim

# COCKTAILS

## ORANGE MULE



### Ingredients:

1 1/2 oz Distillerie Freihof Edelweiss Vodka

3/4 oz Sard Orange

1/2 oz freshly squeezed lime juice

1/4 oz ginger juice

1/4 oz agave syrup

### Preparation:

Shake all ingredients over ice and strain into a collins glass. Top with soda water

## MOONWALK



### Ingredients:

1 oz Sard Orange

2 oz Isotta Manzoni Prosecco

1 oz freshly squeezed grapefruit juice

3 drops rosewater

### Preparation:

Stir grapefruit juice, Sard Orange, and rosewater and top with Prosecco

## ORANGE LION



### Ingredients:

1 oz Silvio Carta Gin Gillo

1 oz Sard Orange

1/2 oz freshly squeezed lemon juice

1/2 oz freshly squeezed orange juice

1/2 oz agave syrup

### Preparation:

Shake all ingredients over ice and garnish with an orange wedge