

# VARNELLI

## ANICE SECCO SPECIALE

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*Intense aromas of aniseed develops into a fragrance of wild fennel, dill and cumin, enriched with floral scents. Full-bodied, medium dry with a long, pleasant finish*

**Category:** Liqueur

**Area of Production:** Italy, Marche

**Ingredients:** Alcohol, local herbs and botanicals, sugar, water

**Alcohol Content:** 46%

**Ageing:** None

*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 Varnelli Anice Secco Speciale
- 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 Varnelli Anice Secco Speciale
- Boiling water, as needed

### Preparation:

- Add bourbon and Finocchietto 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 Varnelli Anice Secco Speciale
- 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 Anice Secco rinse