

MELETTI

Dry Anisetta

Meletti Dry Anisetta is the result of slow, evaporative distillation and the quality of the anise (Pimpinella Anisum) that is grown in the clay soil near Ascoli Piceno. It is an exceptionally flavorful liqueur, with excellent potential for cocktail applications.

Tasting Notes Dry Anisetta is clear, bright, and smooth. The palate has a rich, dry, anise flavor with a warming finish.

Production Meletti Dry Anisetta is made with the same ingredients and the same production method of the classic Anisetta, with a crisp, stronger taste due to absence of sugar and its higher alcoholic content. During distillation, Meletti discards the first and last portions of the distillate that contains the elements of bitterness. They keep only the “heart”, or the middle portion, to ensure that the flavors are concentrated and consistent. Once distilled at proof, a second distillation of other spices is added. The liqueur is then transferred to 10,000 liter tanks for 4- 6 months of aging.

ABV 42%

GRAPEFRUITS OF WRATH

1.5 oz Irish whiskey
1 oz Grapefruit cordial
1 oz Meletti Dry Anisetta
.5 oz Fresh Lemon Juice

Shake with ice and strain into chilled cocktail glass.
Garnish with Grapefruit twist.

