

MELETTI

Anisette

Meletti Anisette 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.

Tasting Notes	Anisette is clear, smooth, and licorice flavored with a warming finish.
Production	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. After the initial distillation, a second distillation of other spices is added. The liqueur is then transferred to 10,000 liter tanks for 9-12 months of aging.
ABV	34%

AFTER A DINNER IN BROOKLYN

1 oz Sobieski Espresso Vodka
1/2 oz Meletti Anisette
1/2 oz Whole milk

Combine all ingredients into shaker with ice. Shake vigorously until frappe consistency and strain into a cocktail glass. Garnish with 3 coffee beans, shaved dark chocolate, or both.

