

MELETTI

Fernet

The Silvio Meletti Company was born in 1870. When Silvio attended his first Fair in Paris in 1878, he brought his distinguished liqueurs including Anisette, which would quickly become an award-winner and one of the most famous Italian liqueurs. Among the group was Silvio's distinctive Fernet. Silvio left to his descendants a book with all the original recipes and after 148 years, his great-great grandchildren; Matteo and Mauro Meletti, took inspiration to produce Meletti Fernet, again.

Tasting Notes The color is dark amber and the nose is herbaceous with balsamic notes. On the palate, a beginning of spice evolves to balsamic with mint, and finishes with bitter gentian root. It has a very long and persistent finish, clean and balanced – the signature of Meletti liqueurs.

Production Meletti's distinctive flavors are obtained through the cold-extract process known as percolation, which is similar to brewing coffee. Much like a coffee pot, an assortment of herbs, roots, and spices is placed in the upper section of the still with alcohol, and additional ingredients, is pumped over and through it. This pumping and percolation continues until the Meletti family determines the digestif ready to be filtered and bottled.

ABV 40%

IMPROVED DÉCOLLETAGE

- .75 oz Meletti Fernet
- .75 oz Meletti 1870
- .75 oz Blanco Tequila
- .75 oz Sweet Vermouth

Stir with ice in mixing glass, strain into chilled nick and nora glass. Garnish with an orange twist, expressed and discarded

