



## USBG Italian Spirits Webinar Series:

June 30, 2020: Italian Spirits & World Cuisine Food Pairing

### PALLINI LIMONCELLO

A natural liqueur that has been crafted by the Pallini family in Italy, made from prized Sfusato lemons which are exclusive to the Amalfi coast.

#### Tasting Notes:

**Appearance:** Cloudy, slightly milky, yellow

**Aroma:** Lemon zest, faint anise

**Taste:** Lemon and marzipan

**Aftertaste:** Lemon zest, slightly sweet

#### Food Pairing:

**Complement Pairing:** Foods with high acid (tomatoes, cured meats, coffee)

**Contrast Pairing:** Dishes that incorporate herb flavors (spice-rubbed or herb-oil) and sweet foods (food with glaze sauces or sweet potatoes)



### AMARO RAMAZZOTTI

The result of a recipe which has been kept secret for over 200 years including 33 ingredients from across the world.

#### Tasting Notes:

**Appearance:** Deep brown

**Aroma:** Root beer, candied grapefruit peel, bitter root, nutmeg

**Taste:** Root beer and traditional spices (cinnamon, cloves, nutmeg, allspice)

**Aftertaste:** Slightly bitter, licorice and candied orange

#### Food Pairing:

**Complement pairing:** Orange crème caramel, bitter flavors such (chicory coffee, dark chocolate)

**Contrast pairing:** Juicy and salty foods (pot stickers; Korean short ribs), all sorts of umami Asian food

## SAMBUCA MELETTI

Careful blending and the use of pure anise flavors, cultivated the fertile lands of Ascoli Piceno, elevate Meletti's Sambuca to a superior dimension of elegance.

### Tasting Notes:

**Appearance:** Crystal Clear

**Aroma:** Cracked black peppercorn, flowery, anise and licorice

**Taste:** Rich black pepper, aniseed, and toffee flavors

**Aftertaste:** Black pepper and sweet bark coating your palates

### Food Pairing:

**Complement pairing:** Grilled swordfish, pork, or red meat

**Contrast pairing:** Savory chicken and lamb dishes from the Middle East



## LIQUORE STREGA

Created in Benevento in 1860, Strega is obtained by the distillation of about 70 herbs and spices from all over the world.

### Tasting Notes:

**Appearance:** Bright yellow, canary yellow

**Aroma:** Vanilla, licorice, honey, pine, peppermint

**Taste:** Mint, honey, citrus lemon, and juniper

**Aftertaste:** Spearmint, peppermint, piney

### Food Pairing:

**Complement pairing:** Grilled beef and seafood, dishes that already incorporate mint seasoning for an extra boost of freshness

**Contrast pairing:** Chocolate brownie, chocolate chip cookie

#DRINKITALIAN

#ITALIANSPIRITS

