

# MELETTI

## Sambuca

Sambuca is a licorice-flavored liqueur that derives its flavor from the elderflower bush, known in Latin as “sambucus”. Meletti Sambuca stands head and shoulders above the competition because it is produced with an extended aging step. It is also richer in body than anisette, with an underlying floral character.

**Tasting Notes** Sambuca is a richly textured cordial with delightful, aromatic flavors of anise and elderflower.

**Production** First, Meletti makes an anise seed distillate, called an aniciato. This is used as the base for Sambuca, and Meletti infuses more anise seed and with other ingredients into the aniciato. This is rested for 9-12 months in stainless steel tanks. The resulting flavoring mixture is cut to proof and bottled.

**Aging** 9-12 Months

**ABV** 42%

### SPRING THAW

1.5 oz Gin  
1/4 oz Meletti Sambuca  
1/4 oz Elderflower Liqueur  
LaLuca Prosecco

Stir gin, Sambuca, and Elderflower liqueur with ice and strain into a flute. Top with prosecco.

