

LIQUORERIA
ESSENTIAE
DEL SALENTO



**FIRST PLACE
LIQUEURS AND DISTILLATES
CATEGORY AWARD**



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ESSENTIAE AMERICANO

- MYRTLE ESSENTIAE
- “AGRUMELLO”
ESSENTIAE
- BITTER
- SODA
- COOKED FIG
- LEMON &
ORANGE
ZEST



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MYRTLE LIQUEUR

Pairings:

- * as a digestive at the end of a meal at 5° C;
- * used to cook red meat, lamb or game;
- * in drops or vaporized in cocktails;

Harvest period:

December/January.

8 months maturing time in steel.

30° alcoholic degree.

A liqueur created from the cold infusion of Salento myrtle fruits and leaves collected during the ripening period.

It is diluted with infusions of the infused leaves and fruits to create a unique and intense flavour and to extract the active ingredients both by alcoholic infusion and by maceration in hot water.

A strongly aromatic taste remains on the palate, thanks to the unmistakable aroma of the berries, although it tends towards the delicate herbaceous thanks to its leaves.

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**AGRUMELLO- CITRUS
LIQUEUR**

Pairings:

- * as a digestive at the end of a meal at 5° C;
- * for cooking fish or white meat dishes;
- * in drops or vaporized in cocktails.

Harvest period:
December/March.

Colour: orange.
5 months maturing time in

A liqueur made from the cold infusion of fresh peels of organic citrus fruits (oranges, lemons and mandarins) from Salento, harvested when ripe and peeled by hand. Diluted with the infused fruit peels to obtain a unique and intense flavour and extrapolate the active ingredients both by alcoholic infusion and by maceration in hot water.



ESSENTIAE FASHION

- CAROBS ESSENTIAE
- ANGOSTURA BITTER
- TONKA BEAN
- KENTUCKY
BOURBON
WHISKY



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CARROBS LIQUEUR

Pairings:

- * as a digestive at the end of a meal at 5° C;
- * used in confectionery;
- * in drops or vaporized in cocktails.

Harvest period:

September/October.

Colour: brownish.

5 months maturing time
in steel.

A liqueur created from the cold infusion of Salento carob pods harvested during the ripening period.

It is diluted with infusions of the infused fruits to obtain a unique and intense flavour and to extrapolate the active principles both by alcoholic infusion and by maceration in hot water.

It's characteristic is given by the warm and enveloping taste of carobs, considered in confectionery as a substitute for cocoa.

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HISTORY OF THE LIQUOR FACTORY

The distillery was founded at the beginning of 2007 at the far end of the heel of Italy, in the south of Apulia, to produce elixirs and jams, following strictly traditional recipes and ancient procedures observed since antique times.

The products are made in the traditional way using organic fruit without the use of chemical additives.

The aroma is intense and persistent, the taste distinctive and the colour brilliant. Results that come from the exclusive production process and the use of fresh, selected products.

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The traditional production process makes the elixirs unique, genuine and of high quality.

Once the alcoholic infusion has been obtained, in order to avoid waste, thanks to the distiller we use the remaining part of the organic fruit to produce related products such as jams and compotes.

They are cooked in the double boiler so that some types of the products can remain in pieces of fruit.



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The most exclusive product is **ULIA**, the first bronze-coloured Mediterranean gin with olive leaves, diluted with aloe vera, herbal tea and honey, aged three years in olive wood.

Pairings:

- * 15° straight as a digestive end of meal alongside dark chocolate, dry desserts and cigar;
 - * 5° cocktails ;
 - * In the kitchen with red meats and game.
- Manual filtering method with linen cloth.

10 botanicals:

Olive Leaves, Bitter Orange, Lemon, Mint, Clove, Cardamom, Calendula, Star Anise, Juniper and Carob.

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LINEA ITALIA
is the new line of jams,
always in 100 g
pyramid-shaped jars.

- * cooked locust beans
and figs
- * cooked locust beans
- * chilli pepper compote

The **LINEA SALENTO**
is our historical line
with which we were born,
classic 350g jar.

Flavours:
Figs, Grapes, Jujubes, Cherries.



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