



LIQUORE STREGA

Liquore Strega is distilled from a mixture of many different botanicals.

The ingredients come from Europe, Central America and Orient. Among them we can find: cinnamon from Ceylon, juniper from Italian Appenines and mint that grows wild on the river banks around Benevento. Its characteristic golden colour is given by saffron extract. The maturing in oak and hickory casks enhances the bouquet. The recipe of this liqueur is still secret and closely guarded by the Alberti family.

Strega means "Witch" in Italian and this name comes from an old local legend according to which Benevento was the meeting place for witches coming from all over the world.

To the eye: a clear and bright yellow hits the eye immediately, the golden radiance from the natural saffron gives depth to the liqueur.

To the nose: at first the subtle herbal and spicy notes cover the nose, then the higher abv at 40% brings out the strongest aromas like mint, juniper, anise and the unusual myrrh. Cinnamon, pimento, nutmeg and tea fill the nose.

To the palate: a light thickness hides the alcohol level, a rich saffron taste wraps around the ingredients that fill this liqueur. At first sip anise, cardamom, juniper and mint hit the palate, then warmer notes reach the back of the tongue where cocoa beans, pimento, clove and thyme are more distinct.

COCKTAIL

RICH WITCH AND FAMOUS

Liquore Strega 22,5 ml - 0,75 oz
Aperitivo 900 Strega 22,5 ml - 0,75 oz
Mezcal 22,5 ml - 0,75 oz
Fresh lime juice 22,5 ml - 0,75 oz
Preparation: Shake & Strain



How to drink: straight, chilled, on the rocks. It perfectly mixes with other ingredients to create cocktails with a special twist.

Scan the QR code to discover Strega cocktails.



40% ABV

Available size: 50 ml - 500 ml - 700 ml - 1 L - 4,5 L

Origin: ITALY

Category: Liqueur

STREGA ALBERTI BENEVENTO S.P.A.

LARGO G. ALBERTI 14 (GIÀ PIAZZA COLONNA) - BENEVENTO, ITALY - EXPORT@STREGA.IT - WWW.STREGA.IT