

# PAOLINA

## LIQUORE DI FINOCCHIETTO

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*The use of wild fennel in this liqueur imparts a distinctly floral and delicate aroma. Distinct fennel flavor is well balanced with hints of lemon and white flowers on the palate. Delicious cold on a hot day, or as a digestif after a meal.*

**Category:** Liqueur

**Area of Production:** Campania, Italy

**Ingredients:** Mountain spring water, beet sugar, alcoholic infusion of wild fennel seeds and flowers

**Alcohol Content:** 30%

**Distillation:** Maceration of fennel flowers in alcohol for 7-10 days

**Filtration:** Yes

**Aging:** None

*p.s. scroll for cocktail recipes...*

# COCKTAILS

## CRYSTAL VISIONS



### Ingredients:

- 2 oz dry white wine
- 3/4 oz Silvio Carta Bitteroma Bianco
- 1/2 oz Paolina Finocchietto
- 1/4 oz Heimat Elderflower Liqueur
- 1 dash eucalyptus extract

### Preparation:

- Combine all ingredients in a wine glass and stir to integrate.
- Garnish with fresh flowers

## HOT TODDY

### Ingredients:

- 2 oz Ironclad Hot Honey Bourbon
- 3/4 oz Paolina Finocchietto
- Boiling water, as needed

### Preparation:

- Add bourbon and Finocchietto to a mug and top with boiling water. Garnish with lemon peel, cinnamon stick, and star anise



## FENNEL AVIATION



### Ingredients:

- 2 oz Silvio Carta Gin Gillo
- 3/4 oz freshly squeezed lemon juice
- 1/4 oz maraschino liqueur
- 1/4 oz Paolina Finocchietto
- 1/4 violet liqueur

### Preparation:

- Shake all ingredients over ice and strain into a chilled coupe glass. Garnish with a cherry

# COCKTAILS

## FENNEL MARTINI

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**Ingredients:**

2 oz Loft & Bear Vodka

1/2 oz Ulrich Dry Vermouth

1/2 oz Paolina Finocchietto

**Preparation:**

Shake all ingredients over ice and stir into a chilled coupe glass

## FENNEL MARGARITA

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**Ingredients:**

2 oz Vivir Tequila Blanco

1/2 oz Paolina Finocchietto

1 oz freshly squeezed lime juice

1/2 oz agave syrup

**Preparation:**

Shake all ingredients over ice and garnish with a lime

## FENNEL NEGRONI

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**Ingredients:**

1 1/2 oz Silvio Carta Gin Gillo

1 oz Silvio Carta Bitteroma Bianco

3/4 oz Paolina Finocchietto

**Preparation:**

Stir ingredients in a mixing glass with ice and strain into a glass with fresh ice