



BAD SPIRITS LA SAMBUCA SBAGLIATA



PRODUCER PROFILE

Owner(s):
Alessandro De Cinque & Andrea
De Cinque
Master Distiller
Andrea De Cinque
Founded:
2015
Region:
Emilia-romagna

BIO

La Sambuca Sbagliata, the first liqueur created by Bad Spirits, is the result of a surprising and unexpected production error. The name La Sambuca Sbagliata means Mistaken Sambuca. Using only triple distilled grain spirit (wheat and rye) and completely natural and allergen-free ingredients this gentle and fragrant all- natural "modern" Sambuca that uses less sugar and is an infusion of star anise, elderflower and orange peel. Gently sweet with a vibrant and spicy aroma, it is ideal for both elevated cocktails or by itself with a little water or ice, where it naturally turns a milky white.

INFORMATION

CATEGORY:	Sambuca
LOCATION:	Bologna
INGREDIENTS LIST:	Grain alcohol, Water, Elderflower, Orange, Star Anise
PRODUCTION PROCESS:	Botanicals are added to water/sugar and mixed and blended then the distillate is added with resting for 15 days before bottling
CHARACTERISTICS:	Sweet aroma of star anise and elderflower. Soft, rounded flavour with slight hints of orange. The balance between all the aromas makes the palate clean, leaving a pleasant aniseed aftertaste.
ABV %:	40% by volume
SIZES AVAILABLE:	700 ml
SHELF LIFE EXPECTANCY:	Keep in a cool, dry place and not exposed to the direct sun
SERVING SUGGESTIONS:	Serve at room temperature or over ice. "La Mosca" - a small glass of Sambuca with three floating roasted coffee beans

RECIPES

WRONG AGANI

Fill highball with ice, add 1 oz Sambuca Sbagliata, 1 oz vodka, 1 oz fresh squeezed lemon juice, finish with soda water and stir gently, garnish with pink/black peppercorns

SAMBUCA SAZERAC

In a mixing glass with ice add 2 oz rye whiskey, 1oz Sambuca Sbagliata, 2-3 dashes of Peychaud's Bitters and stir quickly but gently, strain into a chilled low ball glass and garnish with a lemon twist