

# LUXARDO SAMBUCA DEI CESARI

**Supplier:** Girolamo Luxardo S.p.A.

**Name:** Luxardo Sambuca dei Cesari

**Alcohol strength:** 38% alc/vol

**Size:** 750 ml

**Description:** All the countries of the Mediterranean basin embrace the age-old tradition of having an anise based national liqueur. Italy is no exception with its Sambuca.

Sambuca is a sweet but strong liqueur, containing essential oils obtained by steam distilling the seeds of star anise, which are soluble in pure alcohol. A concentrated solution of sugar and other natural aromas is added to this. The anise plant, originating from China became known in ancient times for its therapeutic properties. Throughout the centuries, it became widespread through the Mediterranean coast, where it became widely used in preparing traditional dishes and desserts. Most commonly, the oils obtained from anise were used by liqueur firms to produce a selection of liqueurs such as French Pastis, Spanish Anis, Turkish Raki and Greek Ouzo.

The word for Sambuca was derived from the Arab word for anise, 'Zammù'. The word 'zammù' still exists in the Sicilian dialect, meaning an anise drink diluted with water.

**Characteristics:** Color: Clear

Flavor: Sharp but well balanced, well-rounded, with a lingering anise flavor.

**Packaging:** A round, clear glass bottle with the Luxardo seal and a label with gold shading and finish. The label features medals won by Luxardo at international exhibitions dating back to 1862.

**Serving suggestions:**

- Neat or on the rocks.
- Frozen or Flaming.
- In your favorite cocktail recipes calling for anise-based spirits.
- Con Mosche [with flies]: Float 3 coffee beans in Luxardo Sambuca. Set aflame to roast the beans, and release extraordinary aromas in the glass.

**Awards:** DOUBLE GOLD– 2011 World Spirits Competition San Francisco  
Product of the Year– 2010 European Food Journal, Germany  
90 points– BTI Buying Guide to Spirits



**LUXARDO**