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BEVX REPORT

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MOLINARI SAMBUCA EXTRA

THE DATA

Category: Liqueur

Sub-Category: Sambuca

Origin: Lazio, Italy

Retail Price: \$25.99

ABV: 42%



HOW TO ENJOY IT

This great liqueur is **best enjoyed straight, after dinner.** It's also great alongside caffè Italiano or pour it in your demitasse cup after finishing your espresso to add a hint of coffee. When served on ice aware that the crystal clear liquid will become milky white.

COOL FACTOR

A

There is nothing more cool than experiencing the genuine article. If you love Sambuca - **you need this.** After dinner is not complete without Molinari. Grade - A



ANALYSIS



From package to aromatics and of the course the taste the Molinari Sambuca Extra is thick with authenticity. Molinari is the world's #1 selling Sambuca. Created in 1945 by Angelo Molinari and since that fateful day the recipe has remained a closely guarded family secret entrusted to just one family in each generation. **This is Italy's best-selling liqueur** and the Molinari brand is demanded around the globe. In a time when fads are born only to be dismissed and replaced at an alarming rate it's both comforting and inspiring to experience a product like Molinari Sambuca extra.



VALUE GRADE

Whenever the best can be obtained for around \$25 **you have to consider it a top value.** This great Sambuca is typically consumed one ounce at a time so a bottle will last you weeks. Grade - A

A

TALKING POINTS

FROM MOLINARI



The top-selling spirit in Italy and the one that started it all, Molinari Sambuca Extra is anise-based, blended with wheat alcohol and sugar in a closely guarded, secret formula. Utilizing only ingredients of the utmost quality, Molinari takes pride in the purity and smooth flavor of the liqueur.

IN THE GLASS

Appearance: Crystal clear with incredible viscosity. The Molinari Sambuca extra pours like oil!

Aromatics: Pure, fresh anise seeds dominate the aromatics but there are many, subtle underlying notes that emerge such as kaffir lime leaf, fenugreek, and green peppercorns.

Flavor: The palate confirms the nose delivering a pure and potent anise focused blast of flavor with just enough sugar to tame the fiery spice notes. While this great liqueur is slightly over-proof you never feel any of the alcohol heat.

Intensity & Texture: It's beautifully intense in the nose and on the palate as it somehow manages to be refreshing and vibrant despite it's richness.

**MORE THAN
THE SCORE**



**FIERCELY
INDEPENDENT**