

# AMARO



## ITALY / MULTI REGIONAL

Amaro (Italian for “bitter”) is an Italian herbal liqueur, usually bittersweet, sometime syrupy, with an alcohol content between 16% and 40%. consumed as an after-dinner digestif. Typically produced by macerating herbs, roots, flowers, bark, and/or citrus peels in alcohol, either neutral spirits or wine, mixing the filtrate with sugar syrup, and allowing the mixture to age in casks or bottles. Many trace their recipe or production to the 19th century. Recipes often originated in monasteries or pharmacies. Usually drunk neat, sometimes with a citrus wedge, it may also be taken on ice or as the latest trend now indicates, with a mixer.

### Vecchio Amaro Del Capo 35% - Calabria, IT

#### Vecchio Amaro Del Capo Mini 35% - Calabria, IT

**Colour:** Transparent amber with intense golden and brown reflections.

**Aroma:** The intense aromas that come to the nose unfold in a fresh sip rich in citrus aromas of orange and bergamot, to then unfold in the fresh hints of aromatic and balsamic herbs.

**Palate:** Immediately sweet, its dense and creamy body envelopes a softness revealing warm alcoholic body in the cold of minus 20 Degrees. The warmer floral tones of honey and spices (such as saffron and licorice) and pastry (in vanilla and biscuit) follow. Cooked fruit and toasted caramel notes finally enrich this continuous discovery. A slight bitter hint gives personality.



### Amaro Montenegro 23% - Bologna, IT

**Colour:** Deep tawny coloured with a notable viscosity.

**Aroma:** A complex and noisy frenetic nose reveals notes of orange, herbs, dried peach, cola and almond.

**Palate:** Bittersweet on the palate, this classically styled product is beautifully crafted, combining sugar and tangy bitterness consummately well.

**Technical:** Iconic Italian Liqueur, since 1885, founder Stanislao Cobianchi wanted to create a bottle as unique as the elixir it contains, created with 40 botanicals. This called for something different, something distinct, thus the iconic bottle was born, reminiscent of a potion vial conjured through alchemy.



### Amaro Averna 29% - Sicily, IT

**Colour:** Deep amber

**Aroma:** Intensely aromatic blend of herbs, roots and natural spices, essential oils of bitter oranges and lemons.

**Palate:** Averna has a mouth-coating and bittersweet taste, carrying hints of orange and licorice, balanced with notes of myrtle, juniper berries, rosemary, and sage. It stimulates the senses, instantly transporting you to the island, and making Averna not just an amaro, but an authentic Sicilian experience.

**Technical:** The secret recipe was crafted in the early 19th century by the Benedictine monks. In 1912 Vittorio Emanuele III bestowed Averna the right to print the Royal Coat of Arms with the inscription 'Royal Household Patent' on its bottle.



### Amaro Lucano 28% - Basilicata, IT

**Colour:** Caramel brown.

**Aroma:** Aromatically complex

**Palate:** A balanced, consistent flavour, with citrus and floral notes. Silky like a liqueur; both bitter and sweet in varying degrees; aromatically complex, and quite simply, delicious and fascinating.

**Technical:** Based on a secret recipe, the result of a delicate blending of more than 30 herbs, the myth Amaro Lucano is born.



### Amaro Zucca 30% - Milan, IT

**Colour:** Ebony colour.

**Aroma:** A touch smoky on the nose with rhubarb the primary feature, a bit of spice with the fruit.

**Palate:** Nice tart rhubarb fruit throughout with dark chocolate to accentuate the bittersweet finish. Pleasantly bitter, balanced, lingering and long on the palate. An appealingly delicate flavour.

**Technical:** Its base ingredient is in fact rhubarb (hence its longer name Rabarbaro Zucca), also combined with zest, cardamom seeds and other curative herbs.



# APERITIF & LIQUEURS



## ITALY / MULTI REGIONAL

An apéritif is an alcoholic beverage usually served before a meal to stimulate the appetite, tending to be dry rather than sweet. Extremely popular in Europe, they are a means for friends to get together and unwind with a drink before having dinner. Usually the sweeter liqueurs bring up the rear and are popular as a finisher to a meal, although many people will have them as a preferred tipple in general.

### Negroni Cocktail *Premixed 21%* - Florence, IT

**Colour:** Vibrant transparent red.

**Aroma:** Pithy smelling negroni with plenty of zesty grapefruit and orange peel notes.

**Palate:** A great Negroni Cocktail, pleasant and well balanced, with unmistakable Italian charm, a strong personality and a typically smooth and seductive taste, which fits the lifestyle of evolved Italian and international consumers.

**Technical:** The Negroni made according to the ancient custom of Count Negroni premixed in a bottle. A contemporary cocktail, in line with its great tradition, always assuring the highest quality. Our recipe is based on carefully selected, high-quality Italian ingredients. The alcohol content of 21 degrees is perfect for the contemporary taste and makes it more attractive and amiable.



### Lemoncello *28%* - Modena, IT

**Colour:** Characteristic yellow liqueur.

**Aroma:** With the typical scent and taste of lemon peel.

**Palate:** Lemoncello Toschi is born from the best lemons, a liqueur of ancient tradition. For its soft and fresh taste, it is excellent as a digestive, served iced or as a classic liqueur.

**Technical:** Free of any unnatural ingredients. Lemoncello Toschi is made naturally by steeping natural Sicilian lemon peel in alcohol, without added preservatives or colouring. It alcohol content is 28% by volume. Vegan.



### Limoncino Portofino *30%* - Liguria, IT

**Colour:** Clear with a deep yellow colour.

**Aroma:** Intense characteristic aroma of lemon peel.

**Palate:** Gently aromatic lemon taste provoking thoughts of sunshine and sea. Long, fragrant finish.

**Technical:** This prestigious liquor is produced in the traditional way, using peel from the best lemons cultivated in the Ligurian Riviera. The natural method preserves the noble properties of the lemons and the fragrance of the freshly picked fruit.



### Sambuca *38%* - Modena, IT

**Colour:** Transparent and clear

**Aroma:** Fragrant notes of liquor filled with anise and herbs.

**Palate:** A mild, sweet flavor with hints of anise and a long aftertaste.

**Technical:** Made of 32 kinds of aromatic herbs, including rare and ancient plants like anise. Added to the base liquor is alcohol, sugar and water, corn, anise, lemon peel oil, elderberry, and other components. Vegan.



### Nocello *24%* - Modena, IT

**Colour:** Clear amber-colored liqueur

**Aroma:** with a delicate scent of walnut and hazelnut.

**Palate:** Sweet, smooth, aromatic, nutty flavour with an intense taste of walnut and hazelnut.

**Technical:** Vegan. Toschi was established in 1945 in Vignola (Modena), when Giancarlo and Lanfranco Toschi first dipped the famous Vignola cherries into alcohol to preserve them and enjoy them all year round. The mission of Toschi Vignola Srl is to offer quality products respecting tradition and territorial features.



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## Solara Triple Orange 40% - Calabria, IT

**Colour:** Clear bright amber.

**Aroma:** Intense characteristic aroma of orange zest.

**Palate:** Each sip offers the fragrance of the best sweet and bitter oranges grown in the sun of Southern Italy. Finish, long and fragrant with hints of honey, wood and vanilla.

**Technical:** The brandy based liqueur is aged in oak barrels. A unique and versatile drop, Solara can be enjoyed straight, on the rocks, or as the main ingredient for a fruit cocktail.



## Cordial Caffé 24% - Matera, IT

**Colour:** Clear deep coffee colour.

**Aroma:** Alluring aroma of espresso coffee with syrupy overtones.

**Palate:** The intense taste of authentic espresso obtained from fine coffee, meets the aromas of vanilla and cocoa.

**Technical:** Created using high quality coffee blends, it contains the intensity of real espresso with added notes of cocoa and vanilla. Best served chilled or at room temperature during winter nights. An excellent after-meal drink and as a perfect garnish for your ice cream.

