



# DISTILLERIA DELL'ALPE AMARETTO DEL CANSIGLIO LIQUORE



## BIO

Amaretto is a sweet Italian liqueur known for its distinct almond flavor. It originated in Saronno, Italy, with the exact recipe and history shrouded in legend. Amaretto del Cansiglio is a relatively new product in the Distilleria dell'Alpe portfolio. Produced using cold infusion of Sicilian bitter & sweet almonds, along with Calabrian orange peel and Sicilian grapefruit peel. Amaretto is typically served as a dessert drink, enjoyed over ice.

## INFORMATION

<b>CATEGORY:</b>	Liqueur
<b>LOCATION:</b>	San Pietro di Feletto, Veneto
<b>INGREDIENTS LIST:</b>	Sweet Sicilian almonds, Calabrian orange skin, Grapefruit skin and wheat-based distillate & mountain spring water
<b>PRODUCTION PROCESS:</b>	Cold infusion in wheat-based alcohol of Sicilian bitter almonds, sweet Sicilian almonds, Calabrian orange skin, Grapefruit skin, sugar and freshwater. Then the product is aged for at least 8 months in French Barriques.
<b>CHARACTERISTICS:</b>	Chocolate brown in color. Almonds are the dominant aroma, with citrus and dried fruit notes. Fruity to the taste, with a slight almond aftertaste.
<b>ABV %:</b>	28%
<b>SIZES AVAILABLE:</b>	700ml
<b>SHELF LIFE EXPECTANCY:</b>	Keep in a cool, dry place and not exposed to the direct sun
<b>SERVING SUGGESTIONS:</b>	Serve, straight or over ice or as a cocktail

## PRODUCER PROFILE

Owner(s):  
The Maschio family  
Master Distiller  
Alessandro Maschio  
Founded:  
1948  
Region:  
Veneto

## RECIPES

### BOCCE BALL

1oz. Verità Vodka Italiano / 1 oz. Amaretto del Cansiglio / 4 - 5 oz. of Orange Juice / Top with Soda Water - Combine ingredients in a highball glass with ice. Top with a splash of soda water and garnish with an orange slice.

### MARGHERITA

1.5 oz Tequila Plata (or Mezcal) 1 oz. Amaretto del Cansiglio / .5 oz. fresh lemon juice / .5 oz fresh lime juice - Shake all ingredients well with ice and strain into salt rim coupe (no ice) or in a lowball over ice. Float a lime wheel