



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

CATEGORY:	Liqueur
LOCATION:	San Pietro di Feletto, Veneto
INGREDIENTS LIST:	Sweet Sicilian almonds, Calabrian orange skin, Grapefruit skin and wheat-based distillate & mountain spring water
PRODUCTION PROCESS:	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.
CHARACTERISTICS:	Chocolate brown in color. Almonds are the dominant aroma, with citrus and dried fruit notes. Fruity to the taste, with a slight almond aftertaste.
ABV %:	28%
SIZES AVAILABLE:	700ml
SHELF LIFE EXPECTANCY:	Keep in a cool, dry place and not exposed to the direct sun
SERVING SUGGESTIONS:	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 inn a lowball over ice. Float a lime wheel