



## DISTILLERIA DELL'ALPE AMARO DEL CANSIGLIO



### BIO

A classic Italian liquor, Amaro also means *bitter* in Italian and is traditionally a sweetened spirit flavored with bitter ingredients. Amaro del Cansiglio is flavored with over 18 herbs, plants and berries found in the ancient Cansiglio forest at the foot of the Eastern Italian Alps. The final product is made using only natural ingredients with no artificial flavorings or colors, resulting in a distinctive and intensely fragrant bouquet, with a rounded, clean taste. Serve neat or on ice.

### INFORMATION

<b>CATEGORY:</b>	Digestivo
<b>LOCATION:</b>	San Pietro di Feletto, Treviso, Italy
<b>INGREDIENTS LIST:</b>	Rhubarb, Bitter Orange, Sweet Orange, Gentian, Bay leaves, Aloe, Cascarilla
<b>PRODUCTION PROCESS:</b>	30,000 bottles
<b>CHARACTERISTICS:</b>	Fragrant and persistent aromas of citrus and herbs with a fresh presence on the pallet
<b>ABV %:</b>	25%
<b>SIZES AVAILABLE:</b>	700ml
<b>SHELF LIFE EXPECTANCY:</b>	Indefinite
<b>SERVING SUGGESTIONS:</b>	Serve neat or on ice or as an ingredient in specialty cocktails

### PRODUCER PROFILE

Owner(s):

The Maschio family  
Master Distiller  
Alessandro Maschio

Founded:

1948

Region:

Veneto

### RECIPES

#### Cansiglio Old Fashioned

2 oz. Bourbon  
1 oz. Amaro del Cansiglio  
1/2 oz. Honey syrup  
4 dashes Chocolate bitters  
-Stir with ice in a low ball

#### Amaro Sour

1 3/4 oz. Rye Whiskey  
3/4 oz. Amaro del Cansiglio  
1 oz. Lemon juice  
1/2 oz. Simple syrup  
-Shake with ice, strain into a coupe