

AMARO AMARO ANTICA RICETTA



Color	Deep shades of mahogany and rosewood.
Aroma	A set of enticing aromas ranging from tobacco to light spices, fruit preserves and kitchen herbs.
Tasting profile	The generous bitter overtones are noted on the palate, followed by the enduring finish of licorice root and rhubarb.
Food pairings	Superb chilled as an after-dinner drink and versatile in top traditional Italian and international cocktails as an alternative to bitters.
Winemaking notes	Toscana IGT wine infused with more than 30 ingredients, fortified and left to macerate slowly.
The story	A delicate liquor dating back centuries that pays tribute to the farming culture in which amaro had healing properties.

DID YOU KNOW?

Old herbariums inspired the label.