

# AMARO ANTICA RICETTA



## History

Ruffino has a century-old experience in crafting special and fortified wines. Antica Ricetta is built on this heritage.

## Method of production

**Method of production:** Herb-based spirit, whose base ingredient is a Ruffino Toscana Igt red wine, blended and left to infuse slowly over several weeks with more than 30 carefully selected ingredients to lend a distinctive flavor to Amaro Antica Ricetta.

**Ingredients:** the original Ruffino recipe has a core of wine and rhubarb, alongside more than 30 botanicals: herbs, citrus and spices, iris, dog rose, fruits of the forest, dandelion and nettles.

**Alcohol content:** 27%

## Tasting notes

**Color:** deep ebony.

**Aroma:** complex bouquet of blackberry, red fruit jam enriched with hints of bayleaf nutmeg and saffron. The finish is enriched by notes of tobacco and leather.

**Tasting profile:** warming, soft and soothing on the palate with a striking personality. Bitter finish with rhubarb and red wine notes.

**Service temperature and tasting tips:** perfect as a digestif, served cold (4°C) over ice and lemon zest. Superb for cocktails instead of bitters.

## Why?

- Amaro Antica Ricetta is inspired to the tradition of the old farmers to reuse the left over red wine by infusing it with herbs and fruit and making of it a digestive bitter drink.
- This Amaro is made by Ruffino Toscana IGT red wine, fortified and then infused with a secret recipe of over 30 herbs and ingredient, all tying its taste to Tuscan heritage.
- Amaro Antica Ricetta is an exceptional after-dinner drink and an alternative to common bitter as an ingredient for top cocktails.

