



BAD SPIRITS 1904 AMARO



PRODUCER PROFILE

Owner(s):
Alessandro De Cinque & Andrea
De Cinque
Master Distiller
Andrea De Cinque
Founded:
2015
Region:
Emilia-romagna

BIO

Using only triple distilled grain spirit (wheat and rye) and completely natural and allergen-free ingredients this gentle and fragrant all- natural amaro produced from a De Cinque family recipe that dates to 1904 achieves a unique, complex, and harmonious balance of orange citrus, spicy hints of cinnamon and clove, fresh notes of mint and licorice, and most uniquely chamomile, infusing a surprising level of aroma and depth of flavor. Enjoy slightly chilled and also versatile for modern cocktails.

INFORMATION

CATEGORY:	Amaro
LOCATION:	Bologno - Emilia Romagna
INGREDIENTS LIST:	Infusion of Rhubarb, Gentian, Angostura and China bark, plus Mint, Orange, Cinnamon, Chamomile, Fennel, Licorice, Cloves, Rose, Rye/Wheat distillate, Water, Sugar
PRODUCTION PROCESS:	Botanicals are added to water/sugar and mixed and blended then the distillate is added with resting for 15 days before bottling
CHARACTERISTICS:	Delicate aroma with a preponderance of chamomile. It leaves a balsamic and sweet aftertaste thanks to mint and chamomile, with a good bitter base that balances the others.
ABV %:	29% by volume
SIZES AVAILABLE:	700ml
SHELF LIFE EXPECTANCY:	Keep in a cool, dry place and not exposed to the direct sun
SERVING SUGGESTIONS:	Amaro 1904 is an exceptional digestive, drunk straight with or without ice. In Italian food and wine culture, amaro is a widespread product and is considered a digestive to sip at the end of a meal.
RECIPES	
OLD GENTLEMAN	AMARHUM

Fill highball with ice, add 1.5 oz Amaro 1904, 1 oz vodka, 3 oz fresh squeezed orange juice, top with soda water and stir gently, garnish with orange slice

In a mixing glass with ice, add 2oz aged rum(not dark), 1 oz Amaro 1904, 1 oz ginger syrup, stir to integrate and chill then strain into chilled coupe glass, garnish with lemon twist