



DISTILLERIA DELL'ALPE AMARO DEL CANSIGLIO



PRODUCER PROFILE

Owner(s):

The Maschio family
Master Distiller
Alessandro Maschio

Founded:

1948

Region:

Veneto

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

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

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

The Beatnik

1.5 oz. Amaro del Cansiglio
1 oz. Tawny Port
1 oz. Bourbon
Combine ingredients with ice, stir to integrate and chill. Serve up in a martini or coupe glass and garnish with an orange twist.

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

Black Manhattan

2 oz. Bourbon or Rye
1 oz. Amaro del Cansiglio
1 dash each Angostura and Orange bitters
Combine ingredients with ice and stir to integrate and chill. Serve up in a martini or coupe glass and garnish with an orange twist or cherry.