



Bar Convent Brooklyn, Italian Spirits Webinar Series: August 24, 2020: Amaro: the Bitter, the Better?

AMARO MONTENEGRO

Gruppo Montenegro is a leading Italian spirits and food manufacturer. The group has developed and acquired some of the most iconic “Made in Italy” labels found.

Amaro Montenegro is a traditional amaro distilled in Bologna, Italy bottled at 23% abv. It is made from a secret blend of 40 botanicals that are boiled, macerated, and distilled into six base notes with distinct flavor profiles. At the end, one final fundamental ingredient, called Premio, is added. Of the 40 botanicals only 13 are revealed and include vanilla, orange peels and eucalyptus.

Appearance: Golden amber with bright copper highlights

Aroma: Mandarin, Cola candy, fresh coriander, and white pepper

Taste: Starts slightly sweet and then turns gently bitter with notes of orange zest, coriander, cherry, and vanilla

Aftertaste: Bitter-citrusy

Cocktail:

MONTE & TONIC

2 oz. Montenegro

4 oz. Tonic Water

Method: Build over ice into a *tumbler* or a *collins* glass

Garnish: Orange twist



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AMARO RAMAZZOTTI

Ramazzotti was born in Milan in 1815. It is the result of a recipe which has been kept secret for over 200 years including 33 ingredients from across the world.

Mediterranean orange plays a big role in its flavor palette. Rosemary, rhubarb, gentian, quinine, myrrh, hisop, and turmeric also make up its recipe.

Appearance: Deep brown

Aroma: Root beer, candied grapefruit peel, bitter root, nutmeg

Taste: Root beer and traditional spices (cinnamon, cloves, nutmeg, allspice)

Aftertaste: Slightly bitter, licorice and candied orange

Cocktail:

AMARO NEGRONI

1 oz. Amaro Ramazzotti

1 oz. Vermouth Rouge

1 oz. Gin

Method: Build over ice into an *old fashioned* glass

Garnish: Orange peel



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AMARO MELETTI

Native to the Marche region in central Italy, the Meletti family has been producing Italy's most beloved liqueurs since 1870.

Meletti Amaro is made from a unique, proprietary blend of herbs and botanicals. Most of the ingredients used are sourced from the region from growers who work exclusively with the brand. Known botanicals include anise, clove, gentian, orange peel, saffron, and violet flower. The method of cold extraction, known as percolation, is the method for obtaining flavors and the neutral spirit base is a blend of molasses and beetroot.

Appearance: Medium amber

Aroma: Notes of Gentian and floral

Taste: Cinnamon, cloves, anise, and sweet floral notes

Aftertaste: Caramel and Chocolate

Cocktail:

ACROSS FROM MANHATTAN

2 parts Bourbon

1 part Amaro Meletti

5 dashes of bitters

Method: Stir over ice and strain into a *cocktail* glass

Method: Brandied Cherry



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Custom Spirits Tailored For Your Ideas!

The Spiritual Machine is the brainchild of a group of people who share a vision inspired by the spirit of adventure.

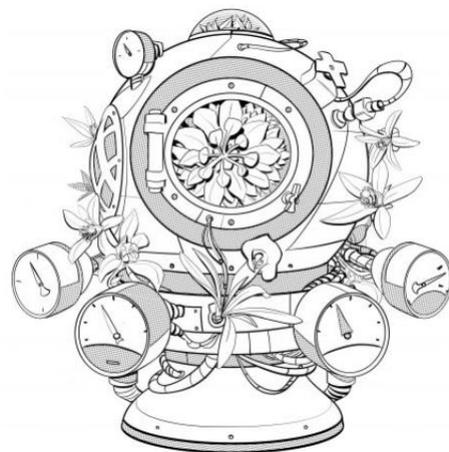
The aim is to introduce a dynamic of permanent evolution to the beverage market, based on safety, versatility and sharing professional experiences.

Working with homemade ingredients can be the most effective solution for offering new drinks: but they can be unstable and even dangerous if you do not know the tricks with botanicals.

The Spiritual Machine carefully selects its botanicals and has masterfully homed in on the processing techniques needed to bring out the best of every single botanical used.

The Spiritual Machine supplies products that are ideal for personalizing any spirit: our tinctures and spirits are certified by over 100 years of experience gained in the field by our manufacturer.

We are a young, dynamic and constantly evolving company, just like our products.



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