



## USBG Italian Spirits Webinar Series: July 28, 2020: 50 Shades of Amaro

### 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 these 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 turn 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



**#DRINKITALIAN**

**#ITALIANSPIRITS**

## **AMARO LUCANO**

Amaro Lucano is produced by a family-owned company based in Pisticci, Basilicata. It takes its name "Lucano" from *Lucania*, another name for Basilicata. "Lucano" is a delicate blend of more than 30 herbs and is bottled at 28% abv.

Created in 1894 by Pasquale Vena in the backroom of a pastry shop, Amaro Lucano is based on a secret recipe passed from generation to generation of the Vena family. The brand has a rich history and in 1900 it gained fame throughout the Kingdom of Italy when the Vena family became the official supplier to the House of Savoy, whose coat of arms appears on the label.

**Appearance:** Deep brown with bronze highlights

**Aroma:** Lavender, Spearmint, Orange peel, Cola, Pine, Cardamom and Curry leaf

**Taste:** Gentian and quinine bitterness balanced with sweet herbaciousness and a mild spice.

**Aftertaste:** Long and herbaceous

### **Cocktail:**

PISTICCHI

1 oz Amaro Lucano

1 oz aged, dry Rum

½ oz sweet Italian Vermouth

**Method:** Stir over ice, strain into chilled coupe

**Garnish:** Express a lemon peel over glass, then drop in

**Creator:** Matt Pietrek from cocktailwonk.com



**#DRINKITALIAN**

**#ITALIANSPIRITS**

## AMARO DELL' ERBORISTA

Distilleria Varnelli has been producing spirits since 1868 in a particularly pleasant area on the slopes of the Sibillini Mountains in the Marche Region. The business was founded by Girolamo Varnelli, a keen herbalist who put his studies to use in the creation of a rich tonic liquor called *Amaro Sibilla*. Today the company is managed by the fourth generation of the family made up of four women.

Amaro dell' Erborista is an intriguing amaro bottled at 21% abv. The herbs, roots and barks are still ground with mortar and pestle and heated in kettles over a wood fire. Only pure honey is used to sweeten this blend.

**Appearance:** Opaque tobacco color with brick red shades

**Aroma:** Honey and honeysuckle. Leaf duff. Sarsaparilla. Slightly astringent, resinous pine sap. Slight camphor.

**Taste:** Dry, bitter, honey, and floral. It has a powerful tannic structure and a touch of honey

**Aftertaste:** Menthol and bitterness

### **Cocktail:**

SEE YOU AMARO

¾ oz. Varnelli Caffè Moka

¾ oz. Varnelli Amaro dell' Erborista

¾ oz., Plantation OFTD

1 shot espresso

**Method:** Shake first 3 ingredients, pour over ice into a *collins* glass

**Garnish:** Top with cream

**Creator:** Brian Heese from Monarch Prime and Bar.



**#DRINKITALIAN**

**#ITALIANSPIRITS**

