

ROVERO - AMAROVERO

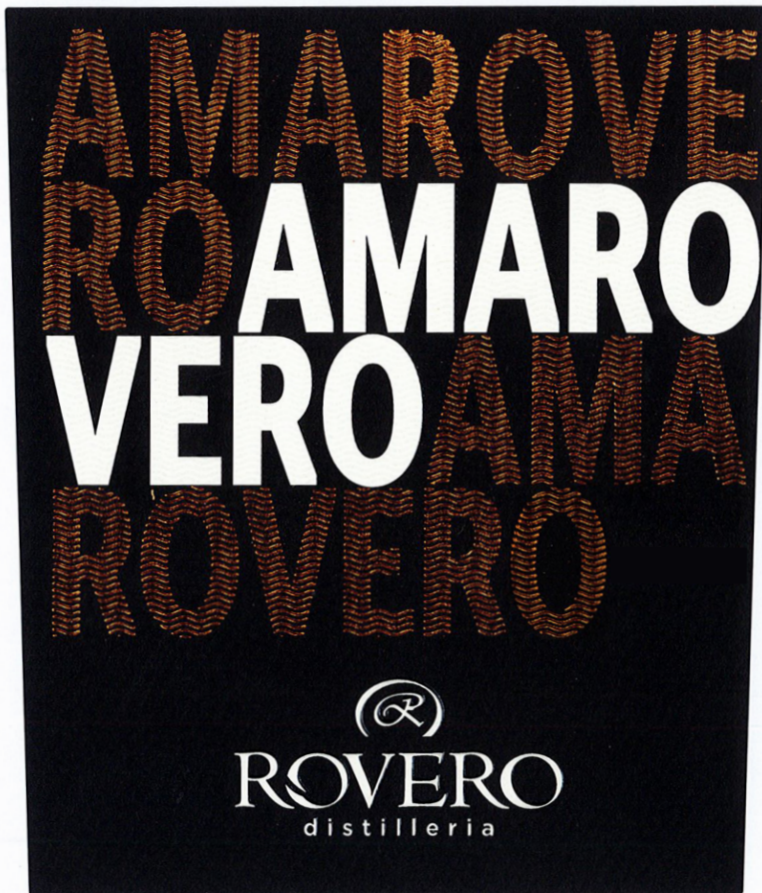
Amarovero is an Italian Amaro (bitter herbal liqueur) obtained from the infusion of herbs and spices in neutral spirits. The name means “Real Amaro” and is made according to an original recipe created by the Rovero family, and can be enjoyed as a digestive or used in a cocktail.

Alcohol Content: 25% by vol.

Sugar Content: 17% by vol.

Bottle Size: 700 ml

Preparation: Aromatic herbs and spices are carefully selected and infused in neutral alcohol. These include Cinchona bark, Licorice root, Roasted coffee beans, Peppermint leaves, Star anise, Fennel seeds, Black pepper, Nutmeg, Bitter orange peels, Coriander seeds, Lemon balm leaves, and Angelica root.



Tasting Notes: The liqueur is clear and has a beautiful golden color. It contains intense aromas of citrus, orange blossom and herbaceous notes. There is great balance between fresh citrus notes, bitter herbal notes and a light sweetness. It is soft on the palate, while maintaining a strong and full-bodied taste.

How to Enjoy: There are several ways to serve the amaro. It can be enjoyed “straight” at room temperature, with ice, or mixed with seltzer water. It also can be used in various cocktail recipes including:

AMAROVERO & TONIC

2 oz Amaro
4 oz tonic water
ice
lemon zest and orange slice

GIN 4.0

2 oz Amaro
2 oz Gin
2 drops of bitters
ice

MARGARITA

1 oz Amaro
1 oz Tequila
0.5 oz Lime
ice