

AMARO NEPÈTA

NEPÈTA



The dominant aromatics are supplied by Nepèta's namesake ingredient. The flavor profile is rounded out by balsamic and citrus notes from the local wild herbs and lemon. It is underscored by the interplay of bitterness and subtle sweetness.

Category: Amaro

Area of Production: Sicily, Italy

Ingredients: Neutral grain spirit, sugar, Nepitella, Sicilian lemon, bitter orange, gentian, artemisio

Distillation: None, infusion of aromatic botanicals

Filtration: No

Alcohol Content: 28%

Aging: None

Farming: Organic

p.s. scroll for cocktail recipes...

COCKTAILS

MARGARITA NEPÈTA



Ingredients:

1 3/4 oz Aguilá Blanco

3/4 oz Amaro Nepèta

1/2 oz freshly squeezed lime juice

Preparation:

Shake all ingredients and strain into a cocktail glass. Garnish with mint

NEPÈTA SPRITZ



Ingredients:

2 parts Amaro Nepèta

3 parts Isotta Manzoni 'Cuvée Giuliana' Prosecco

1 part club soda

Preparation:

Combine all ingredients in a wine glass over ice. Garnish with an orange twist

BLUEBERRY SPRITZ



Ingredients:

1 oz Amaro Nepèta

3/4 oz Heimat Elderflower Liqueur

3/4 oz blueberry syrup

1/2 oz lime juice

sparkling wine & soda water

Preparation:

Combine ingredients in a wine glass over ice and garnish with blueberries

COCKTAILS

YUZU SPRITZ



Ingredients:

1 oz Amaro Nepèta
1/2 oz Ulrich dry vermouth
1/2 oz freshly squeezed lime juice
1/4 oz honey syrup
yuzu soda

Preparation:

Shake amaro, dry vermouth, lime juice, and honey over ice and strain into a highball glass. Top with yuzu soda

BROOKLYN

Ingredients:

2 oz Casey Jones rye whiskey
1 oz Ulrich dry vermouth
1/2 oz maraschino liqueur
1/2 oz Amaro Nepèta

Preparation:

Shake all ingredients over ice and strain into a chilled cocktail glass



NEPÈTA NEGRONI



Ingredients:

1 oz Silvio Carta Gin Gillo
1 oz Ulrich sweet vermouth
1 oz Amaro Nepèta

Preparation:

Stir all ingredients over ice, and strain into a glass with fresh ice. Garnish with a lemon peel