

AMARO NEPÈTA

TIMOUS



Timous is a 'traditional amaro' made with infusion of wild thyme, bergamot, and helichrysum. Sweetened only with chestnut honey, the dominant aromas are green and vegetal, and rounded off by flavors of vanilla and bergamot.

Category: Amaro

Area of Production: Sicily, Italy

Ingredients: Neutral grain spirit, infusion of herbs and botanicals (angelica root, thyme, gentian, rhubarb, helichrysum, bergamot peel), local chestnut honey

Alcohol Content: 28%

Distillation: None, infusion of aromatic botanicals

Filtration: No

Aging: None

Farming: Organic

p.s. scroll for cocktail recipes...

COCKTAILS

BLACK MANHATTAN



Ingredients:

2 oz Moko 8 YR Rum
1 oz Amaro Nepèta Timous
2 dashes aromatic bitters

Preparation:

Stir all ingredients in a mixing glass over ice and transfer to a Nick & Nora glass. Garnish with a brandied cherry

WINTER THYME

Ingredients:

1 1/2 oz Gin Agricolo Gadan
1 oz Amaro Nepèta Timous
1 oz freshly squeezed grapefruit juice

Preparation:

Shake all ingredients over ice and strain into a rocks glass over fresh ice. Garnish with a grapefruit wedge and sprig of thyme



PAPER PLANE



Ingredients:

3/4 oz Amaro Nepèta Timous
3/4 oz Ulrich Aperitivo
3/4 oz Baker-Bird Bourbon
3/4 oz freshly squeezed lemon juice

Preparation:

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

COCKTAILS

THYME FOR BUBBLES



Ingredients:

3 oz H. Blin Brut Champagne

1 oz Amaro Nepèta Timous

1 sprig thyme

Preparation:

Muddle thyme and amaro, and shake over ice. Strain into a glass and top with champagne

AMARO & MEZCAL

Ingredients:

1 oz Amaro Nepèta Timous

1 oz Los Amantes Joven Mezcal

2 dashes orange bitters

Preparation:

Build in a rocks glass over a large cube and stir.

Garnish with a lemon twist



ITALIAN 75



Ingredients:

1 oz Amaro Nepèta Timous

1 1/2 oz Silvio Carta Gin Gillo

1 1/2 oz Isotta Manzoni Prosecco

3/4 oz freshly squeezed lemon juice

Preparation:

Shake all ingredients over ice and strain into a chilled coupe glass. Top with Prosecco