

# ULRICH FERNET

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*A unique Fernet constantly evolving in the glass. Earth-driven, woody aromas dominate, followed by cinnamon, clove, and savory spices. The palate is intensely minty, with flavors of candied fennel, nasturtium, and roasted fire smoke.*

Category: Amaro

Area of Production: Piemonte, IT

Ingredients: Herbs and botanicals (galangal, rhubarb, gentian, cinnamon, angelica, mint, anise, hyssop, sugar, water, neutral grain spirit)

Alcohol: 41%

Proof: 82

Production: Prior to the final infusion, herbs and botanicals are aged for up to 4 years in oak barrels. Once the individual production begins, they are infused into a neutral grain spirit for 90 days in stainless steel

Aging: 30 days before release

*p.s. scroll for cocktail recipes...*

# COCKTAILS

## TORONTO

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**Ingredients:**

2 oz Casey Jones Straight Rye Whiskey

1/4 oz Ulrich Fernet

1/4 oz demerara syrup

2 dashes aromatic bitters

**Preparation:**

Stir all ingredients in a mixing glass over ice and strain into a chilled coupe glass. Garnish with an orange twist

## HANKY PANKY

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**Ingredients:**

1 1/2 oz Silvio Carta Gin Gillo

1 1/2 oz Ulrich Vermouth Rosso

1 barspoon Ulrich Fernet

**Preparation:**

Stir all ingredients in a mixing glass over ice and strain into a chilled coupe glass. Garnish with an orange twist



## FERNET SOUR

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**Ingredients:**

1 oz Ulrich Fernet

1 oz Accompani Flora Green

1 oz freshly squeezed lime juice

1 oz simple syrup

**Preparation:**

Shake all ingredients over ice and strain into a chilled cocktail glass. Garnish with a lime wheel

# COCKTAILS

## GOLD RUSHER



### Ingredients:

- 1 1/2 oz Baker Bird Bourbon
- 1/2 oz Ulrich Fernet
- 3/4 oz freshly squeezed lemon juice
- 1 oz ginger-honey syrup
- 1 dash aromatic bitters

### Preparation:

Shake all ingredients over ice and strain into a rocks glass with ice

## BEE STING

### Ingredients:

- 1 oz honey liqueur
- 1 oz Bladnoch 'Vinaya' Scotch
- 1/4 oz Ulrich Fernet
- 1 1/2 oz clementine juice
- 1 egg white

### Preparation:

Dry shake all ingredients, then add ice and shake until chilled. Strain into a glass and top with bitters



## SOUTH AMERICAN LIBRE



### Ingredients:

- 1/2 oz Ulrich Fernet
- 1 1/2 oz Moko 15 yr Rum
- dash of aromatic bitters

### Preparation:

Combine all ingredients over ice in a highball glass and garnish with a lime wedge