

VARNELLI

AMARO 'SIBILLA'



Rich aromas of bitter herbs, dried chestnuts and walnuts husk followed by scents of coffee and honey. Intense tannins on the palate balanced by fine aromas of chestnuts, honey, dried fruit, vanilla and coffee with a long finish.

Category: Amaro

Area of Production: Italy, Marche

Ingredients: Alcohol, local roots, barks, herbs and botanicals, honey, water

Alcohol Content: 34%

Ageing: None

p.s. scroll for cocktail recipes...

COCKTAILS

PAPER PLANE



Ingredients:

- 3/4 oz Varnelli Amaro Sibilla
- 3/4 oz Ulrich Aperitivo
- 3/4 oz Baker-Bird Kentucky Bourbon
- 3/4 oz freshly squeezed lemon juice

Preparation:

Shake all ingredients over ice and strain into a chilled glass.
Garnish with a lemon twist

LA SELVA OSCURA

Ingredients:

- 1 1/2 oz Varnelli Amaro Sibilla
- 1/2 oz Heimat Blackberry Liqueur
- 1/2 oz Heimat Raspberry Liqueur
- 1/2 oz freshly squeezed lime juice

Preparation:

Shake all ingredients and pour over crushed ice into a low tumbler. Top with ginger ale.



JUNGLE BIRD



Ingredients:

- 3/4 oz Moko 8 YR Rum
- 1/2 oz Silvio Carta Aspide Spritz
- 1/4 oz Varnelli Amaro Sibilla
- 2 1/2 oz pineapple juice
- 1 tsp lime juice

Preparation:

Combine all ingredients in a water glass over ice and stir to integrate. Garnish with a pineapple frond and flower