

VARNELLI

AMARO DELL'ERBORISTA

Aromas of lightly stewed ripe fruit and sultana dates, with scents of gentian, rhubarb, sandalwood and honey. Dry on the palate with soft bitterness and tannins.

Category: Amaro

Area of Production: Italy, Marche

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

Alcohol Content: 21%

Aging: None

p.s. scroll for cocktail recipes...



COCKTAILS

BLACK MANHATTAN



Ingredients:

2 oz Moko 8 YR Rum
1 oz Varnelli Amaro dell'Erborista
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

ERBORISTA JULEP

Ingredients:

1 1/2 oz Varnelli Amaro dell'Erborista
1 1/2 oz soda water
1 oz fresh grapefruit juice
1/2 oz simple syrup
1/2 oz freshly squeezed lemon juice

Preparation:

Muddle mint leaves in a julep tin, then add all other ingredients and fill with crushed ice. Swizzle to mix, and garnish with mint



DELL'ERBORISTA SPRITZ



Ingredients:

1 oz Varnelli Amaro dell'Erborista
Isotta Manzoni 'Cuvée Giuliana' Prosecco to top

Preparation:

Add chilled Amaro to a wine glass and top with Prosecco.
Garnish with an orange twist