

VECCHIO MAGAZZINO DOGANALE

AMARO 'IMPORTANTE'



Rich aromas of woody botanicals, followed by citrus, slightly smoky dried rhubarb. Flavors of bitter herbs, gentian and tannins on the palate with a long, caramel-tinged finish.

Category: Amaro

Area of Production: Italy, Calabria

Ingredients: Alcohol, oranges, lemons, local roots, herbs and botanicals (rosemary, bergamot, oregano), sugar, water

Alcohol Content: 30%

Ageing: None

p.s. scroll for cocktail recipes...

COCKTAILS

AMERICANO FANTASTICO

**Ingredients:**

- 3/4 oz Amaro Importante
- 3/4 oz Ulrich Aperitivo
- 1 1/2 oz Bergamot Fantastico
- Club soda

Preparation:

Stir with ice in a highball & Garnish with a lemon twist

AMARO & MEZCAL

Ingredients:

- 1 oz Amaro Importante
- 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



NEGRONI FANTASTICO

**Ingredients:**

- 1/2 oz Amaro Importante
- 1/2 oz Ulrich Aperitivo
- 1/2 oz Gin Agricolo Gadan
- 1/2 oz Silvio Carta 'Mazzini' Vermouth Bianco
- 1 oz Bergamot Fantastico

Preparation:

Stir all ingredients in a rocks glass over ice. Garnish with an orange twist

COCKTAILS

FALSE START



Ingredients:

1 1/4 oz Los Amantes Reposado Tequila

1 oz Amaro Importante

3/4 oz Ulrich sweet vermouth

Preparation:

Stir all ingredients and strain into a coupe

BITTER SWAGGER

Ingredients:

1 1/4 oz Amaro Importante

3/4 oz Abelha Cachaça Blanco 'Prata'

1/4 oz Ulrich sweet vermouth

1/2 oz freshly squeezed lemon juice

1 egg white

Preparation:

Combine all ingredients and dry shake. Add ice and continue shaking until chilled, then strain into a glass



AMARO JULEP



Ingredients:

2 oz Amaro Importante

1 oz Moko Rum

1/4 oz honey syrup

2 dashes aromatic bitters

mint leaves

Preparation:

Muddle mint leaves in honey syrup, then add amaro, rum, and bitters. Stir over ice and top with pebble ice