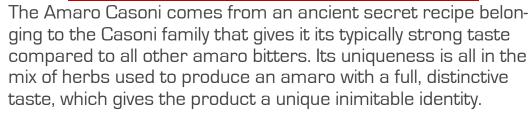


Thanks to over 200 years of experience and a careful selection of the finest raw materials that nature has to offer, Casoni produces liqueurs that are among Italy's most famous and successful both at home and abroad. Fernet, Amaro, Caffè Anice, Liquirizia, Anicione, Amaretto and Sambuca are all the liqueurs of this range of unmistakable products, prepared with extreme care and passion, respecting the aromas of tradition. Casoni distillery's classics are deeply linked to the company's region of origin. And what's more, they are still produced to the same original recipe of 1814 with its unique flavour.

AMARO CASONI, THE SECRET IS IN THE TASTE



In general, an amaro is a flavoured liqueur, made of alcohol, plant ingredients and other types of medicinal herbs. Its production requires that the herbs and roots used be infused, mixed, ground, pulverized, then immersed in an alcoholic solution and left to macerate for a long period of time. The amaro came into being as a result of two different processing phases: the infusion of herbs into alcohol to generate the infusion and the subsequent mixing of the infusion produced with alcohol and sugar. The result is a dark strong liquid: the liqueur that everyone calls Amaro.

ORIGIN: Italy

ABV: 23%

PRODUCTION METHOD: cold extraction of aromatic ingredients from aromatic plants

INGREDIENTS: water, alcohol, infusion of plant substances (alcohol, water, plant substances), sugars (including caramelised sugar), natural flavourings

AROMATIC NOTES: typical herbaceous with bitter, intense notes from the aromatic plants used

TIP: It can be sipped neat or 'on the rocks', or it can also be paired with other ingredients to create new cocktails.

