

AMARO

DEL PRESIDENTE

ANTICA RICETTA



A LITTLE HISTORY

Amaro is a typical Italian drink. After aperitifs, “bitter” alcoholic drinks are the second most flourishing sector: Italians love to drink an Amaro after coffee, at the end of a meal or even during the day, as an invigorating beverage with a strong taste.

An Amaro is...bitter. It may seem obvious, but this is the most important aspect of this drink. Amaro is different from all the other alcoholic beverages because it is an infusion of herbs and spices, with more or less sugar added for the typically bitter taste.

The English translation “bitter” is still used in modern mixology. Amaro is a concentrate of “flavour extracted by alcohol from spices, herbs or fruit” and is used in the creation of contemporary cocktails that prefer a neutral base of a “white” distillate that can be infused with the desired aromas.

OUR AMARO

It came from an ancient original recipe preserved amidst the hills of Piedmont that continues its story at Vinchio Vaglio. The ‘Amaro del Presidente’ is the outcome of the infusion in alcohol of the best botanicals, roots, spices and citrus fruits, which are mixed to perfection, recalling the tradition and the territory. A rich, full and soft Amaro with the right note of bitterness that makes it perfect for all tastes.

TASTING NOTES

In the glass, it has a fine amber colour with intense, vivid copper highlights. Extremely complex and rich to the nose, with aromas of soft spices, hints of artemisia, gentian, cardamom and citrus fruits. Enveloping in the mouth, it is rich in aromas with a pleasing spicy note that accompanies a decidedly long and very persistent finale.

ALCOHOL CONTENT: 25% vol.

SERVING TEMPERATURE: 0 - 4 °C.

SIZE: 0,70 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO