

AMARO DELL'ETNA

'Obsessed with Amaro? This Sicilian Liqueur is your New Best Friend' -Food&Wine Mag

Year Founded: 1995

Region: Mount Etna, Sicily, Italy

Founder: Fabio Parziano,
Alfio Caramagno

Fun Fact: This beloved Italian
staple was introduced to the U.S.
for the first time in 2017!

**-Gluten Free, Organic,
Additive Free-**

Amaro dell' Etna has its roots on the slopes of Mount Etna in Sicily, where more than 26 herbs and aromatic plants grow to craft this spectacular digestif. The 100% natural, hundred-year-old special recipe embodies the volcanic nature of Sicilian soil and still conveys its traditional, authentic taste after more than a century. The meticulously selected herbs and plants are carefully washed, and the aromas skillfully extracted before being mixed with water-sugar based syrup. The liquid is then left to mature for more than two months to draw out the full potential and bold spiced flavor. Fabio and Alfio strive to preserve the great heritage of this brand. They are still committed to its ideals and authentic traditional values and methods, but maintain a long-term vision focused on research and innovation.



Amaro

An infusion of 26 botanicals. It stands out for its balanced flavor profile of bitter citrus, rhubarb, and licorice, backed by a distinctive smoky, mineral-rich volcanic finish.

'Top 50 Spirits' - 94 Points - Vinepair 2020

95 Points - Gold - Tastings.com