



# SIBONA

*Antica Distilleria*



## AMARO

### DESCRIPTION

This Amaro is made from a proprietary recipe developed over years of experimentation. The ingredient list includes 34 herbs and aromatic plants, including *rhubarb, chinaroot, calissaya, gentian, sage sclarea, mint, green anise, and achillea moscata.*

Sugar is first dissolved in water, followed by the addition of alcohol, herbs and roots infused in alcohol, and burnt sugar. The solution is mixed for four hours in order to amalgamate all the components. The liqueur obtained is filtered and then refined for at least 90 days in steel vats. Next, organoleptic controls, laboratory analysis, and tastings are done. A second filtration and further final tasting takes place at the end before bottling.

### TASTING NOTES

**Color:** Deep brown

**Bouquet:** Round and intense, with spice and herbal notes

**Flavor:** Unique and full with great harmony and aromatic notes

**Pairings:** Great for creative cocktails. Ideal with ice cream, cake, dessert, and chocolate.

**Serving Suggestions:** Best served chilled and in cocktails

**Alcohol Content:** 28%

### PRODUCER PROFILE

**Estate owned by:** Barbero Family

**Master Distillers:** Emilio Cappa & Gianluca Bordone

**Total Production:** 600,000 bottles annually

**Region:** Piedmont

