



MARGERUM
AMARO

AMARO is made from late harvest wine and wine fortified with barrel aged brandy, herbs (sage, thyme, marjoram, parsley, lemon verbena, rosemary and mint to name a few), bark, roots, dried orange peel and caramelized simple syrup.

Other additives include gentian, angelica, and cinchona bark to name a few. In all, there are forty different botanicals added to make up the blend. The wine has been aged in barrique for a combined 12 years utilizing the solera methodology. It has 23% alcohol and 16% residual sugar.

Inspiration for the name: Amaro is Italian for "bitter" and wines in this digestive category are referred to as Amaro.

Inspiration for the image: The image on the label evokes the elixir that is the wine. There is a two-faced winged man standing on a mezzaluna, clutching a goblet of snakes with a chain of skulls and a solitary bird by his side. What could be possibly more appropriate?

Uses: You can drink it neat (one or two oz.) after dinner as a digestive. It's ideal as the bitter component for a Black Manhattan. Our recipe eliminates the vermouth using Margerum Amaro instead. I've been making this drink with rye whisky rather than bourbon and I like them better. Be sure to add healthy twist of lemon zest - no cherries! This can be served up or on the rocks.

Approximately 100 cases are produced per year.

Background: Amaro (plural is Amari) is a herbal liqueur, commonly drunk as an after-dinner digestif. It is bitter and sweet, sometimes syrupy, usually with an alcohol content between 16% and 35%. Amari are produced by macerating herbs, roots, flowers and bark in brandy, mixing with sugar syrup, and allowing the mixture to age in casks or in bottle.