

AMARO ANGELENO

UNIQUELY CALIFORNIA | DISTINCTLY ITALIAN

AN ITALIAN TRADITION WITH LOS ANGELES ROOTS

Amaro is made all throughout Italy. Each with its own unique recipe and tradition. The one thing that binds them all together is that they are all representative of the culture, people and land where they are produced. They are all "of place." We use local grapes distilled and married with native botanicals, herbs and citrus to create a classic bitter.

A true Southern Californian amaro. An Amaro of Place

TASTING NOTES

Amaro Angeleno's nose fluctuates between powerful aromas of bitter and sweet orange peel, earthy bitter roots and sweet dried herbs. A subtle notes of ripe stone fruit and waxy apple can be detected behind the intense aromatics, giving the whole thing a distinct vinous quality. On the palate, the entry is initially golden ripe fruit that shift directly into bitter orange and fresh chamomile tea. As it coats the palate, more wild herbs are present in particular verbena and thyme. As it closes the distinct kick of gentian balances the entire package with a building bitter note reminding us that this is indeed Amaro.

MORE THAN A DIGESTIVO

Amaro Angeleno's unique flavor profile straddles many different categories. While it's without a doubt a bitter liqueur, it's vinous quality lends it to replacing aperitif wines in numerous cocktail applications. Replace your vermouth or lillet with this and watch your drink pop. Simply swap Angeleno in a Spritz and you're sitting pool side all day with a locally made apertivo. It also pairs flawlessly with gin and bourbon. Needless to say, Angeleno is always well suited to be sipped and savored after a proper Italian feast.

An Amaro of Place™



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