



Founder Nonno Guelfo was a profound “Made in Italy” connoisseur and a great beverage expert. He had flawless calligraphy, could never resist a boules match, and was able to fix any bicycle. Visitors usually found him in the garden if the sun still had energy to light up the day – or in an armchair, tired, after dark, sipping satisfied his treasured Amaro Guelfo.

His legacy is celebrated in these creations – Amaro Guelfo cocktails fit for a legend...

**GUELFO SOUR
(LA SPIAGGIA)**

Amaro Guelfo 2 1/3 oz
Simple syrup 1/3 oz (we recommend turbinado sugar)
Lime 3/4 oz
Egg white*
Shake with ice and double strain
Garnish with a Lemon peel. *Tip: Use meringue instead of egg white (the meringue will dissolve in the shaking).*

**GUELFO MULE
(RED-HEADED SAM)**

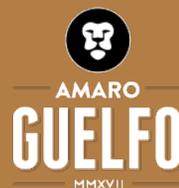
Amaro Guelfo 1 3/4 oz
Lime 3/4 oz
Ginger beer 2 3/4 oz
Build and briefly stir, add ice
Garnish with a Mint sprig
Add 2 dashes of aromatic bitter (Angostura, orange, ginger, or grapefruit). *Tip: If necessary, add simple syrup to sweeten.*

**GUELFO NEGRONI
(NEGRONI DAZZANO)**

Amaro Guelfo 3/4 oz
Bitter 1/4 oz (Campari, Carpano, or an artisanal bitter like Uva Imports' Piolo & Max Tizio Rosso)
Sweet Vermouth 2/3 oz
London dry gin 3/4 oz
Stir for at least 10 seconds with ice and strain. Garnish with a lemon peel, add a large ice cube. *Tip: Add a China Mix: 2 dashes (aromatic bitter + China bark bitter).*

GUELFO AMERICANO

Amaro Guelfo 1 1/4 oz
Sweet Vermouth 1 oz
Orange bitter: 3 dashes
Lightly stir and top with lager beer
Add ice and garnish with an orange peel.



THE SECRET IS IN THE RECIPE

Amaro Guelfo is intensely citrusy and spicy, and uniquely blended with 3-year-old Italian brandy, the real backbone of the product. The brandy gives Amaro Guelfo a pleasant, silky finish.

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