



LOCATION:
Italy > Brescia DOC
> Azzano Mella

STYLE:
Amaro



SCIENCE

ABV: 30%

Amaro Guelfo

EXPERIENCE

NAME: The name comes from grandfather Nonno Guelfo, an expert in the beverage sector, from Brescia DOC, a lover of plants and flowers, a great lover of “Made in Italy.”

CHARACTER: Amaro Guelfo is intensely citrusy and spicy, and uniquely blended with 3-year-old Italian brandy, the real backbone of the product. Brandy adds to the Amaro’s complexity and lends a pleasant, silky finish. The result is a powerful, fragrant and persistent bitterness – inspiring the the company slogan: Strong as a lion, as deep as a memory.

ENJOY WITH: Add orange peel to enhance the deep citrus notes. Customize traditional cocktail recipes by replacing a standard ingredient with Amaro Guelfo.

BEST RESULTS: Amaro Guelfo is served in an old fashioned glass with a refined vintage style. Smooth or on the rocks, it is perfect at the table of a place where you can savor its history.

PRODUCTION

INGREDIENTS: Amaro Guelfo is a refined spirit of sweet and bitter orange, peppermint, licorice and gentian: an aromatic tribute to Nonno’s great passion for the botanical world. The recipe also contains wormwood, ginger, rhubarb, angelica essential oil, cardamom, juniper, bay leaf, artichoke, myrrh, anethole, chinotto. All ingredients are blended with a high percentage of fine brandy, which intertwines the aromas creating a complex and complete harmony.

SOURCING

MADE IN ITALY: Amaro Guelfo is a marriage of regional ingredients -- like the Italian brandy --- and a melange of herbs and spices from around the world. Located near Breacia in the Lombardy region of Italy, its home village is just under 4,000 population, midway between Milan and Verona.

PRODUCTION: Importing 1,500 6-pack cases annually of 1-liter bottles. Uva Imports is the exclusive U.S. importer of Amaro Guelfo.

