

Casoni

Amaro del Ciclista



Cold extraction of minced aromatic herbs in a hydro-alcoholic solution over a 30-day period. The resulting liquid is poured into tanks where it rests for one month. After filtering, the Amaro rests for an additional 30 days in order to balance and blend all the aromatic flavors.

Botanical Aromatics :

15 aromatics herbs with distinct flavors of Orange, Rhubarb and Peppermint.

Tasting Notes :

Full-bodied, round and bitter style with notes of licorice, orange, peppermint and herbs. A powerful finish that is smooth and bitter.

Name of Original Distillery :

Casoni Fabbricazione Liquori

Ingredients :

Local aromatic herbs, citrus, sugar, alcohol, natural aromas and water

Distilled in :

Distilled in Finale Emilia (Italy), a small city in the heart of the flat lands outside Modena.

Alcohol : 26%

