

Casoni

Amaro Heritage



"It was a foggy morning when Casoni Brothers created their first Amaro recipe, 200 years later we found it in an old collection of our recipes. That Amaro lives again and reflects the vibrant flavors of ancient Modena traditions. A gentle liqueur with a secret herbal blend that makes it perfectly balanced with unique citrus-accented flavors. This is our precious heritage and we want to share it with you."

Botanical Aromatics :

More than 20 botanicals including sweet and bitter orange, hypercum, cardamom, and Absinthe.

Tasting Notes :

Aromatic, fresh and herbaceous. A sweeter and refreshing style with a bitterness on the finish.

Distillation Process :

Cold extraction of aromatic herbs minced and left to macerate in a Hydro-alcoholic solution for approximately 30 days. This combination is then transferred into tanks and left to rest for another 30 days. After filtering, the Amaro Heritage rests for 30 more days in bottle to balance all the aromatic flavors.

Name of Original Distillery :

Casoni Fabbricazione Liquori

Ingredients :

Aromatic herbs, vegetables, burnt sugar, natural aromas, alcohol and water

Distilled in :

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

Alcohol : 26%

