



AMARO ARTIGIANALE ALPINO

700 ml • 100 ml | 28% Abv.

PRODUCTION METHOD

- Maceration of the ingredients in distilled wheat spirit and water.
- Cold infusion of the ingredients in water.
- Blending of the two extracts with raw cane sugar and Maritime Alps water.
- Addition of a distillate of herbs and plants.
It is the same distillate used in production of the Argalà pastis.
- Slow settling in tank without use of clarifying agents (3 months).
- Filtration, ageing and bottling.

MAIN BOTANICALS

- Orange peel *Citrus sinensis*
- Pine needles *Pinus mugo*
- Mountain chamomile *Achillea erba-rotta*
- Lavender *Lavandula angustifolia*
- Elderflowers *Sambucus nigra*
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- Chinchona *China succirubra*
- Apricot kernels *Prunus armeniaca*
- Fennel seeds *Foeniculum vulgare*
- Wormwood *Artemisia vallesiaca*

Colour_ Deep amber and red shades.

Nose_ Rich and refined, citrusy, intense balsamic note.

Palate_ Interesting complexity, intense and warm, full-bodied structure with pleasant citrusy note with a persistent bitter and balsamic note from the mountain chamomile and pine needles.

Serving suggestions_ Aperitif Amaro & Tonic – Digestif straight or on the rocks.

It may contain **gluten** and traces of **nuts** and **almonds**.



Argalà
LIQUORIFICIO ARTIGIANALE
EST. 2011
ITALIAN PREMIUM HANDCRAFTED LIQUEURS