



# AMARI INFO

## **Alpe Amaro, Valle d'Aosta (38% ABV, 750ml) - LUC \$72.67**

The Calvetti family has been distilling traditional liqueurs of Aosta since 1948. The operation is completely artisanal, specialising in small batch distillation utilising Aosta's unique alpine herbs and flowers. The Amaro is made from more than twenty locally grown herbs, roots and flowers including gentian, Artemisia, mint and bitter botanicals such as rhubarb root.



## **Marcarini NV Barolo Chinato, Piedmont (16% ABV, 375ml) - LUC \$41.93**

A splendid, unique digestive and dessert wine. It derives from an ancient recipe that has been carefully preserved by our ancestors: the infusion of China Calissaya bark and several aromatic alpine herbs with aged Barolo wine has long been considered a remedy for several diseases. Amber-coloured and with ruby-red reflections. Its spicy, intense and persistent nose and the bittersweet taste of the China bark make it a lovely and inviting wine.



## **Antica di Torino Vermouth DOP Rosso, Piemonte (35% ABV, 700ml) - LUC \$74.67**

Vermouth Rosso is made with a white wine base that includes Moscato for its floral notes, along with rosemary, bay laurel, thyme, oregano, wormwood, gentian, rhubarb, vanilla and more. For colour, burnt cane sugar was chosen rather than industrial caramel and there are no colorants, clarifying agents, or artificial preservatives added. Amaro della Sacra is named after the ancient abbey perched on the summit of Mount Pirchiriano, near the city of Turin. Here there is both local ingredients such as gentianella, plus the 'exotic' vanilla of Madagascar and green cardamom of the Indies.



## **Sangallo Amaro Camatti, Liguria (20% ABV, 750ml) - LUC 52.17**

Amaro Camatti is a Genovese specialty, first made by Umberto Briganti in 1923 and named after his wife. Bitters were originally prepared by the local pharmacist and prescribed for their healing properties. After disappearing from the market for several decades, Stefano and Camilla acquired the rights to produce Amaro Camatti, remaining faithful to the original (and secret) recipe of Umberto. It has a unique taste of China and Gentian with menthol and amaretto.



## **Sangallo Amaro Alpicella, Liguria (35% ABV, 700ml) - LUC \$ 72.67**

Alpicella's history goes back even further, first created by a monk in 1630 as an offering to passing pilgrims in Velva, high in the mountains above Monterosso. The ancient recipe includes thirty two mountain herbs.

## **Cantina del Vermentino Monti NV Mirto di Gallura, Sardinia (30% ABV, 700ml) - LUC \$28.00**

"Mirto" means "myrtle" in Italian. This is a liqueur made from carefully selected myrtle berries in Gallura on the island of Sardinia, grown at an elevation 300/500 above sea level. They undergo maceration in a solution of water and alcohol in stainless steel vats at controlled temperature for about 2 months. This is followed by light filtration and bottling. The colour is a rich burgundy; the nose is intense and distinctive; the palate is pleasant with a bitter aftertaste.





# AMARI INFO

## Questa é Vera Grappa Viola, Veneto (41% ABV, 700ml) - LUC \$95.00

Questa e Vera Grappa is Italian for 'this is real grappa'. They select the marc of small top quality producers around Treviso and Trento and ensure its rapid distillation to preserve purity of flavour. The stills are gently steam heated, eliminating any of the harshness often associated with grappas of lesser quality. All of the Questa é Vera Grappa products are characterised by purity and true-to-variety aromatics and flavours. The striking packaging is hand wrapped and tied, and production is a mere 25,000 bottles a year.



## Istine Vermouth di Radda, Tuscany (18% ABV, 750ml) - LUC \$46.23

Rosato d'Istine, made of 100% Sangiovese grapes, is the back-bone of this certified organic Vermouth, produced with the historic Bordiga distillery in Piedmont. The recipe aims to enhance the typicality of Tuscan wine using botanicals such as angelica, orange, gentle wormwood, cardamom, coriander, cassia, dittamus, fennel, gentian, lavender, Kina, mint, quassio, rose, sage, rosemary, elder, satureja, linden, thyme and violet. The result is a perfect combination between Piedmonts' tradition and the Chianti aromas.



## Ischia Saponi Rucolino, Campania (30% ABV, 700ml) - LUC \$77.67

Ischia Saponi is the island's one and only liqueur factory and home to the famous Rucolino, made from the large leaf wild grown rocket. The recipe is, of course, a family secret, but we do know that in addition to rucola (rocket), citrus features in the mix, lightening the flavour. In style terms, it's in the dark spectrum – not orange/tangerine/citrus like Montenegro or Nonino Amaro – it's a dark Amaro, but at the same time, it's not as heavy as Cynar, Averna or Rabarbaro either. It's delicious, 30% alcohol and best served cold or on ice.



## Citrance Limone & Mandarino, Sicily (30% ABV, 500ml) - LUC \$57.50

Citrance Limone & Mandarino are a new Amaro from Michele Faro of Pietradolce. Using the finest Sicilian mandarins and lemons from Etna that the Faro family has been growing for generations, these two distinct liqueurs present the fruit in its aromatic glory with a shade of bitterness from the unique wild herbs of Mount Etna. These are great in a cocktail but sensational poured neat from the fridge or freezer.





# AMARI INFO



## Province of Udine, Friuli, Italy

The Nonino family began distilling in 1897 and today, Benito & Giannola Nonino actively run operations with their daughters, Antonella, Cristina & Elisabetta. Their amaro story begins in 1933, when Benito's father, Antonio Nonino, made a grappa-based amaro he called 'Amaro Carnia', named after the nearby mountains.

In 1973, Benito & Giannola became the first distillers to create a single varietal grappa, using the indigenous Picolit grape. In 1984, they developed their proprietary ÙE Grape Distillate, a unique distillation of the whole grape – skins, pulp, and juice – that captures the production elements of a wine distillate with the craft of grappa.



### **Nonino Amaro Quintessentia (35% ABV, 700ml) - LUC \$65.83**

This award-winning, ÙE-based liqueur is infused with alpine herbs and tangerines, and is aged in barriques of Nevers, Limousin and old Sherry wood. Makes a great aperitif over ice or chilled from the fridge with a wedge of orange. The cup that stands at the top and centre of the label is the Bowl of Hygeia, honouring the origin of Amaro, historically born as a medicinal remedy.



### **Nonino Grappa Vendemmia (40% ABV, 700ml) - LUC \$66.67**

This is clear and crystalline. Made from Pinot Grigio, Friulano and Malvasia, it is lightly aromatic with floral notes and a hint of pastry. The palate is soft and persistent. It should be served at about 12°C in an open tulip shaped glass. Before tasting, grappa should rest in the glass for some minutes: oxygen allows the fragrances to bloom and the nose-palate harmony is completed.



### **Nonino Grappa Vendemmia Riserva di Annata (41% ABV, 700ml) - LUC \$77.67**

Well thought blend of Grappas from fresh pomace. Aged over 18 months in barriques and small casks. Elegant and persistent, with scents of vanilla, pastry and chocolate. Natural ageing in barriques and small casks in the Nonino cellars. Bottled without colour additives.



# AMARI INFO



## **Nonino Grappa il Moscato di Nonino (41% ABV, 700ml) - LUC \$83.33**

Selected and destalked pomace, harvested fresh and soft, of Moscato grapes. Elegant, aromatic, soft and sensual with the perfume of roses, sage and vanilla. It should be served at about 12°C or in an icy open tulip shaped glass. Before tasting, Grappa should rest in the glass for some minutes: oxygen allows the fragrances to bloom and the nose-palate harmony is completed.



## **Nonino Grappa Cru Monovitigno Ribolla (45% ABV, 500ml) - LUC \$137.50**

## **Nonino Grappa Cru Monovitigno Verduzzo (45% ABV, 500ml) - LUC \$137.50**

The Cru Monovitigno range is produced from single varieties - dated, numbered and limited according to the individual year's harvest from selected production zones. Nonino's Picolit was the first single varietal Grappa in 1973 and began a new wave of Grappa production and renewed interest in a near extinct variety.



## **Nonino 5 Years Anniversary Riserva Monovitigno (43% ABV, 700ml) - LUC \$155.00**

Distilled from whole grapes to combine the elegance of the wine distillate and the character of Grappa. A harmonious union of Ribolla Gialla, Malvasia, Merlot and Moscato grapes, distilled separately as the Cru Monovitigno Grape Distillates. Aged over 5 years in barriques and small casks. It is intense and velvety amber in colour. It is lightly aromatic, pure and fresh.



## **Nonino Prunella Mandorlata (33% ABV, 700ml) - LUC \$65.83**

Amber and inviting in color, this is a light and delicate liqueur with an extraordinary scent of almond (enabled by the presence of the plum distillate), obtained according to Antonio Nonino's ancient and original recipe. It has a long, persistent sweet finish and is great with pastry and dark chocolate.