

AMARO SOLDATINI

Grandpa Marcello Soldatini, who worked as a distiller in Genoa, used to prepare numerous traditional liqueurs, including this amaro made using 12 medicinal plants, spices, and citrus fruits. Today, Giorgio has reinvented this recipe with a modern twist, by adding more sought-after ingredients, such as nearby Ligurian-grown basil and Chinotto di Savona oranges.



FEATURES

Raw material:	Neutral spirit, medicinal plants, spices, citrus fruits, and sugar.
Aging:	Infused for a minimum of three months in glass demijohns and stainless steel drums.
Alcohol:	30 %
Organoleptic test:	Colour: Amber. Aroma: Elegant, with notes of cinchona calisaya and citrus fruits hitting the nose first. Taste: Delicate, slightly bitter. There is a slight tannicity on the palate and an aftertaste of star anise.