

MELETTI

Amaro

Meletti Amaro is made from a unique, proprietary blend of herbs and botanicals. Amaro is traditionally enjoyed on its own at the end of a meal, but the intoxicating aromas and flavors of sweet orange peel and gentian root, a local plant, along with notes of cloves, add a unique component to cocktails.

Tasting Notes The remarkable blend of aromatic fruits, herbs, and spices creates a perfectly balanced digestif. Amaro is amber in color with an herbal aroma and slightly bitter taste.

Production Flavors are obtained through the cold-extract process known as percolation, which is similar to brewing coffee. Much like a coffee pot, an assortment of ingredients is placed in the upper section of the still and alcohol, along with additional ingredients, is pumped over and through it. This pumping and percolation continues until the Meletti family determines the digestif ready to be filtered and bottled.

ABV 32%

ACROSS FROM MANHATTAN

2 parts Rebellion Bourbon
1 part Meletti Amaro
5 dashes Abbott's Bitters

Stir with ice and strain into a cocktail glass.



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