

AMARETTO

INFORMATION:

This amber-coloured liqueur is made from herbs and fruits steeped in crushed apricot kernel oil. Medium-full-bodied and viscous. The word itself means “somewhat bitter” in Italian and refers to the slightly bitter aftertaste that the liquor sometimes has. It is a very popular drink both in mixers and chilled over ice.

Tasting notes:

Spicy marzipan aromas and flavours with a nice citrus peel accent and a slightly bitter almond finish. Smooth, velvety and full of almond aromas.

