

Amaro San Severino



Region: Campania

Ingredients: Water, sugar, pure alcohol, Infusion of myrtle distillates from the hillsides of San Severino and natural extracts of various herbs.

Area: Family-owned hillside plots of myrtle and other native herbs surrounding the castle of San Severino and surrounding area of Campania.

Total Production: 2000 cases

Process: A family secret blend of aromatic herbs are blended with freshly harvested myrtle from the slopes of San Severino and they macerate together for 1-2 weeks. After adding water, sugar, and pure alcohol, this infusion is filtered and alcohol is adjusted to the perfect degree. The result is a balanced more mellow Amaro-a final refining takes place before bottling and release.

Alcohol Content: 30%.

Color: Deep mahogany brown.

Bouquet: Notes of wild cherry, jam and hint of rose petal.

Tasting Notes: Layers of aromatic wild herbs, notes of fresh myrtle, firm acidity and balanced tannins. Traditional Amaro but softer on the palate.

Food Pairing: Try it iced as an after-dinner "digestivo", with espresso or cappuccino, or in your favorite cocktails.

Ageing: 2-4 years

Serving Temp: 40°F (4.5°C)

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