

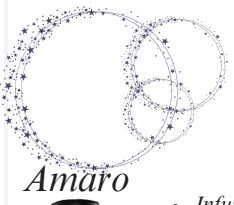
DISTILLATORI
RUSSO
1899

Amaro



- Infusion of myrtle and natural extracts of various herbs, water, sugar and pure alcohol.
- Family-owned hillside plots of myrtle and other native herbs surrounding the castle of San Severino in Campania.
- Notes of wild herbs, fresh myrtle, firm acidity and balanced tannins. Traditional Amaro but softer on the palate.
- Try it iced as an after-dinner "digestivolamaro", with espresso or cappuccino and in your favorite cocktails.
- Ageing: 2-4 years. Store in frig.

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SELECTION
www.angeliniwine.com



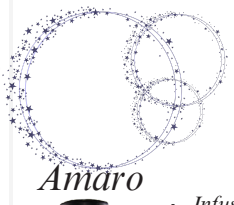
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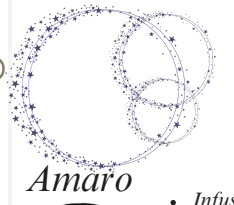
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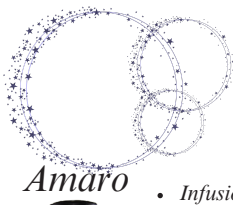
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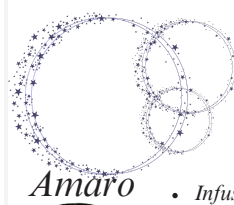
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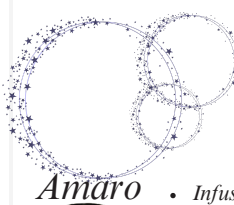
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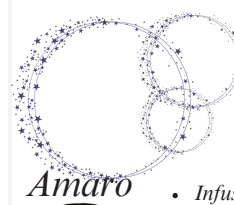
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