



Amaro Rosati - Qualis Superior

Technical Product Sheet



City / Region: Ascoli Piceno - Marche - Italy.

Alcoholic content: 32% Vol.

Method: natural maceration process of spices, aromatic roots and medicinal plants in wheat alcohol, without the use of additives and dyes.

Main botanicals: Cinnamon Regina, Green Anise of Castignano (Slow Food Presidium), Boldo, Chamomile, Peppermint, Wormwood, Rhubarb, Gentian and Laurel.

Recommended glass: tulip or ballon glass to enhance the aromas.

Serving temperature: 16 ° -18 ° C. or frozen.

How to serve it: as an aperitif in the "on the rocks" version with an orange slice or alternatively mixed with an excellent champagne and ginger beer; as a pure digestive to combine with a fine dark chocolate. Ideal for mixing cocktails and long drinks.

Visual analysis: amber and clear color with warm orange reflections.

Olfactory analysis: large herbaceous bouquet with growing hints of laurel, plum and cinnamon, in concert with toasted sensations of tobacco and leather.

Taste analysis: silky, soft and enveloping, with a dry and bitter finish. Citrus and anisated top note with a spicy and herbaceous heart and a marked and persistent final bitter note given by Absinthe Romano, Rhubarb, Gentian and Laurel.

Available format: 70 cl bottle.

Packaging: silk-screened wooden case (gift box).

Curiosity: the logo on the label was created by the famous Emilian painter Augusto Mussini at the beginning of the last century.