

**SHALL WE MEET AT THE EDGES
OF THE WORLD?**



AMARONAUTA represents the millennial fascination of seeking and exploring the edges of the world and the products those places offer, once accessible only through the resourcefulness of davedevil traders.

AMARONAUTA was born in southern **Piedmont**, a land historically characterized by the passage of merchants traveling between the Port of Genoa and the cities of Northern Italy. These travelers contributed to the import and local spread of rare products such as citrus fruits and exotics, including cocoa, ginger, and rhubarb. **Liquori Bureau** selects these botanicals and, enriching them with local roots such as alpine gentian, reinterprets them into a **contemporary amaro designed for modern-day adventurers.**

Production takes **more than three months.** Each botanical is processed separately in a hydroalcoholic infusion at room temperature to help extract the essential oils without altering the proteins. The result is an **all-natural liqueur** that makes no use of artificial dyes or flavors, with a distinctive bright straw yellow color obtained by double cellulose filtration.

INGREDIENTS

Water

Grain alcohol 96.5 % vol.
(193 proof)

Granulated beet sugar

Infusions of aromatic and
bittering botanicals

AROMA

Citrus with light balsamic hints

TASTE

Orange and lemon fragrances balanced by bitter and slightly smoky notes

AFTERTASTE

Round with fresh and spicy final persistence

PRODUCTION TECHNIQUE

Hydroalcoholic infusion at room temperature

Double cellulose filtration, 100% natural

NATURAL COLOR

Straw yellow

ALCOHOL CONTENT

25% vol. (50 proof)

BEET SUGAR

18%

CRAFTING DURATION

3 MONTHS

SUSTAINABILITY

The AMARONAUTA bottle is made from **up to 100% post-consumer recycled glass.** The amber color helps preserve the original hue of the infusion. The cork mixture with **activated carbon** biodegrades faster and requires less water to be produced.



From the edges of the world

**Sweet orange, bitter
orange, lemon**

CALABRIA, ITALY

Wild alpine gentian

PIEDMONT, ITALY

Ginger

MORAMANGA, MADAGASCAR

Pink rhubarb

YUNNAN, CHINA

Cocoa beans

ZULIA, VENEZUELA



Tasting

AMARONAUTA stands out for its eclectic taste, which goes beyond the Mediterranean boundaries and surprises with a rich aromatic bouquet of international inspiration.

To best appreciate its nuances, we recommend **enjoying it at room temperature or chilled from the refrigerator** (4/8 °C or 39/46 °F), served neat or with a few ice cubes. To preserve its quality and distinctive taste, avoid freezing.



LIQUORI BUREAU

EST. 2020

Liquori Bureau is a Piedmont-based company founded in 2020 that draws inspiration from a family tradition dating back to the 18th century. Its current location, once part of a rectory, historically offered rest and refreshment to merchants and soldiers, being located just outside the ancient walls, now largely destroyed, of **Frugarolo**, a small town in the province of Alessandria.

The discovery in the cellar of the house of some pharmaceutical bottles preserved in a particular fabric, known as **bure** – transalpine term that recalls the past French domination of the area – sparked **Michelangelo Buzzi's** passion for crafting liqueurs. Thus, that house once inhabited by the archpriest is now the headquarter, the **bureau**, of Liquori Bureau.

Mixology

AMARONAUTA can be used as a bitter in an original **white twist on the great aperitif classics**. Because of its fresh, spicy component, it is particularly suitable for being **paired with tonic and sour**. It excellently supports the smoky complexity of **Mezcal** and **Whisky**.

PALONAUTA

- Mezcal Alipús San Andrés XX Aniversario **45 ml (1 1/2 fl oz)**
- Honey Mix **15 ml (1/2 fl oz)**
- AMARONAUTA **20 ml (2/3 fl oz)**
- Homemade acidified and clarified pink grapefruit soda top ¹
- Salt



BITTER BREW

- Whisky Nikka Coffey Grain **45 ml (1 1/2 fl oz)**
- AMARONAUTA **20 ml (2/3 fl oz)**
- Lapsang souchong tea ² **10 ml (1/3 fl oz)**
- Tonic Water **50 ml (1 2/3 fl oz)**
- Lemon Oleo Saccharum ³ **5 ml (1/6 fl oz)**
- Ginger and wasabi foam top ⁴



(1) To clarify one liter of pink grapefruit juice, bring 250 ml (8 1/3 fl oz) of juice to 90 °C (194 °F) and add 2 g (0.07 oz) of agar-agar, add the remaining 750 ml (25 1/3 fl oz) and dilute with a whisky, seal the mixture in a vacuum bag and place in the freezer. Once the raw mixture is frozen strain with a superbag, refrigerate for 3 hours and gas with 3 shots of sodastream.

(2) Infuse 10 g (0.35 oz) of tea leaves in 100 ml (3 1/3 fl oz) of water at 80° (176 °F), strain and transfer to a container.

(3) Place 50 g (1.76 oz) of untreated and albedo-deprived lemon peels in a vacuum bag, add 30 g (1.06 oz) of fine granulated sugar, place in a vacuum bag and slow cook for 2 hours at 70° (158 °F), strain and store.

(4) Place 2.5 g (0.09 oz) of ginger paste, 50 ml (1 2/3 fl oz) of egg white, 50 ml (1 2/3 fl oz) of ginger syrup, 1 g (0.04 oz) of citric acid, and 200 ml (6 2/3 fl oz) of water inside a pastry siphon. Gas with a nitrogen charge, shake and garnish the drink.

AMARONAUTA

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ITALY

