

INTERNATIONAL WINE & SPIRIT COMPETITION

Amaro Gerlando boasts the SILVER medal in one of the most important competitions in the world which took place in London.

The opinion of the expert tasters:

"Vanilla, pine resin and waxy notes, lemon zest and a fruity touch. Sweet, with a nice transition to a bitter and citrusy finish on the palate. A more modern approach full of joy and well focused clean flavors that support each other. "



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Gerlando
AMARO



Amaro Gerlando

Amaro Gerlando is obtained with a cold infusion of fresh herbs and spices, after several weeks and only when the perfect combination of the various aromatic components has been achieved, the herbs are separated and then bottled. Tasting it, the nose immediately perceives a fresh scent, while on the palate there will be an explosion of all the aromas of the fresh herbs and spices used, showing an incomparable and uncommon persistence. It is important to remember that our Gerlando is produced exclusively without any kind of "natural flavorings", dyes and caramel. Excellent pairing with sweets and fruit.

WHO WE ARE.



Daniele Scivoli
Founder



Chiara Cinnirella
Co-Founder

Ours is the story of a family, a family that carries out a new project to give birth to a new adventure... our company. Daniele proposes his new idea to his wife Chiara, together they decide to realize it and make it reality. Thus was born the company that produces Amaro Gerlando, an amaro with fresh herbs and spices, completely artisanal, all strictly handmade, filtered with gauze, bottled and labeled always strictly by hand and ready to arrive on your tables.



Why Gerlando

The Templars have always occupied a part of my life as a child thanks to the stories that my family told me, while they tried their hand at aromatic herbs and infusions for the realization of the recipe for an amaro. Growing up, I associated the bitter with the Templars and the knight Gerlando, since the stories told about him were many. When my family abandoned the idea of making the recipe, they handed it over to me. It remained jealously stored for decades, until during a move I found it in my hands and, mindful of the good memories, I decided to reproduce it. This is how Amaro Gerlando was born. Appreciated by relatives and friends, I decide to start a strictly artisanal production.

Features

It is the result of an ancient family recipe

It shows an amber color

Excellent pairing with sweets and fruit

Alcoholic content: 34% Vol.

Ingredients: Water, Sugar, Alcohol and Aromatic Herbs