

**AMARO
YERBA**

AMARO YERBA · SIX RECIPES

Cocktail Signature



In collaboration with Daniele Zironi, "Merlo" cocktail bar, Soliera (MO), Italy

amaroyerba.com



AMARO YERBA

Born between
Argentina and Italy

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Amaro Yerba is not only to be enjoyed neat: it lends itself perfectly to mixology, bringing depth and complexity to a wide range of cocktails.



Argentino

An interpretation of the classic Americano, ideal as an aperitif. Smooth, bittersweet, intense.

INGREDIENTS

40 ml Amaro Yerba
30 ml Red vermouth
15 ml Bitter Fusetti
Top with soda
Ice

GARNISH

Orange peel



Burro Loco

Botanical and velvety, with an unexpected electric finish. Shake and serve in a tall tumbler over ice.

INGREDIENTS

45 ml Amaro Yerba
25 ml Gin elettrico
25 ml Honey mix (60% honey, 40% water)
20 ml Fresh lime juice
Top with soda
Ice

GARNISH

Lime slice



Yerba Mule

Spicy and refreshing, an Argentine twist on the classic mule. Serve in the classic copper mug.

INGREDIENTS

50 ml Amaro Yerba
5 ml Fresh lime juice
120 ml Ginger ale
Ice

GARNISH

Lime slice



COCKTAIL SIGNATURE

Yerba Tonic

A fresh, aromatic take on the classic gin and tonic: a light drink, rich in nuance.

INGREDIENTS

50 ml Amaro Yerba
200 ml Tonic water
Ice

GARNISH

Orange zest



COCKTAIL SIGNATURE

Don Yerba

Tropical, refined and complex, a reinterpretation of the classic Daiquiri. Shake and serve in a coupe.

INGREDIENTS

35 ml Amaro Yerba
25 ml Jamaican rum
15 ml Passion fruit purée or syrup
15 ml Fresh lime juice
15 ml Honey mix (60% honey, 40% water)

GARNISH

Orange zest



Paloma Yerba

A lively combination of Amaro Yerba, grapefruit soda and a touch of lime, for a perfect balance of bitterness, citrus freshness and herbal complexity.

INGREDIENTS

3 cl Amaro Yerba
3 cl Tequila blanco
1 cl Fresh lime juice
10 cl Grapefruit soda
Ice

GARNISH

Grapefruit slice or peel







THANK YOU

Daniele Zironi

The recipes in this book were developed together with Daniele Zironi, bartender at the “Merlo” cocktail bar in Soliera (MO), Italy. Thank you for bringing Amaro Yerba behind the bar.



AMARO YERBA

TECHNICAL SHEET



YERBA MATE LIQUEUR

A contemporary Italian amaro

Argentine Yerba Mate worked together with the palo, lightly toasted, cold-infused and aged for three months in oak casks.

700 ml

33 % vol

CATEGORY	Yerba mate liqueur
INGREDIENTS	Argentine Yerba Mate, agricultural wheat alcohol, cane sugar
ABV	33% vol
SIZES	70 cl · 50 cl
AGEING	Three months in oak casks
PRODUCTION	Italian artisanal product

NOSE

Hay, fresh grass and tea leaves, with light toasted notes.

PALATE

A decisive, slightly spiced entry that opens onto softer hints of honey and wood, before the characteristic bitterness of Yerba Mate.

FINISH

Long and persistent: liquorice, tobacco, chamomile, toasted wood and dried herbs.

SERVE

Best neat, in a low tumbler and without ice. Also at home in mixology.

