



Amaro Alta Verde's hallmark flavor was common long ago throughout the Adriatic, though seldom found in the last half century. The principal ingredient is assenzio, a variety of wormwood. A complementary blend of alpine herbs, citrus and spice frame and lighten the classic bitter profile. True to its origins, the aromas evoke a summer forest in all its verdant splendor. Upon tasting, Alta Verde yields impressive length and complex bitterness, intertwined with gentle sweetness and bright herbal notes that give balance throughout the palate.

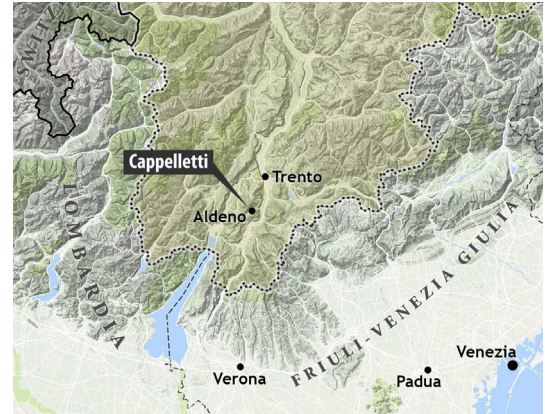


AMARO
LIQUEUR
Italy
24% Alc/Vol

750 ml | 8018571001625 12 x 750 | 8018571021623

Highlights:

- ✦ Rare among amari for its pale green color
- ✦ Complex bitterness from assenzio, a variety of wormwood
- ✦ Blend of alpine herbs, citrus and spice evoke a summer forest
- ✦ Serve on ice neat, or with tonic/soda, and a big squeeze of lemon
- ✦ Mix in cocktails with agave spirits, gin, other amari
- ✦ Venerable producer of aperitivi and amari in Alto Adige



Best enjoyed with citrus and tonic or soda, or just alone over ice with a big squeeze of lemon. In cocktails, Alta Verde adds depth and a drying effect to balance sweeter drinks. Tequila and mezcal are ideal spirits to pair with this amaro.

The producer, which goes by the full name Antica Erboristeria Cappelletti, was first established in 1906. For most of their first century they were located in the historic Piazza Fiera in the center of Trento. Today they are located 20 km south of Trento in Aldeno, surrounded by vineyards and apple orchards. As the name would suggest, the firm was and is still today focused on products from traditional herbs, roots and flowers. They achieved fame in the region for their productions of amari and aperitivi, including the classic red bitter Aperitivo Cappelletti. All production is done in house by the fourth generation of the family, Luigi and Maddalena Cappelletti.



The Good Word

Verde & Tonic

Build in a highball glass filled with ice:

- 1 oz Amaro Alta Verde
- 4 oz tonic water

Squeeze a lime wedge into the drink

Kina Préparé

Build in a highball glass filled with ice:

- 2.5 oz Mattei blanc
- 0.5 oz Amaro Alta Verde

Fill with club soda. Garnish with a grapefruit peel.

The Good Word

Shake with ice:

- 0.75 oz Smith & Cross
- 0.75 oz Benedictine
- 0.75 oz Amaro Alta Verde
- 0.75 oz lime juice

Strain into a coupe.

Crampon Sour

Shake with ice:

- 1 oz Amaro Alta Verde
- 1 oz Bonal
- 1 oz simple syrup
- 0.75 oz lemon juice

Strain into a rocks glass filled with ice.