



Cardamaro is a longstanding product of what is today an eighth-generation winemaker in Canelli d'Asti. The primary flavors of Cardamaro are cardoon and blessed thistle, with a short repose in oak for spice and and texture. Drink as aperitif or digestif, outstanding with cider, or use in place of vermouth in many cocktails. Because of the subtle oak treatment, it is possible to use Cardamaro in place of bourbon or rye; combine with Dolin rouge for a lighter take on a Manhattan. Pair with saltier cheeses or charcuterie.



AROMATIZED

WINE

Italy

17% Alc/Vol

750 ml | 8003360800756

12 x 750 | 8003360806758

Highlights:

Enjoy as an aperitif or digestif

Pair with salty cheeses, nuts and charcuterie

Primarily flavored with cardoon and blessed thistle

Substitute for whiskey in low-ABV cocktails; great with cider

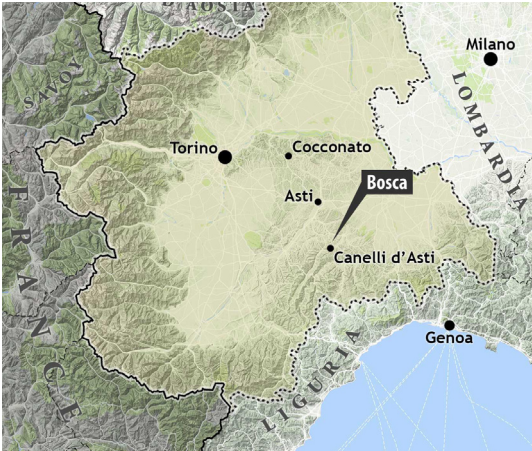
Use as an amber vermouth with whiskey or apple brandy

Product of an 8th-generation winemaker in Canelli d'Asti, Italy



This is an Everyman amaro. After dinner is a wonderful way to enjoy this. It pairs excellently with funkier cheeses, like Epoisses, when most other amari fight them. Create a long drink with apple cider or ginger beer. In addition, the bitterness of cardoon works similarly to wormwood in mixing, so use Cardamaro as an amber vermouth, particularly with whiskey or apple brandy. Chill after opening—the bottle should be good for a couple of months.

Tosti1820 has been run by the Bosca family for eight generations. They have produced wines, sparkling wines and amari in Canelli d'Asti in the Piemonte region of Italy for over 200 years. One of the few historic wineries in Canelli still owned by the founding family, Tosti1820's cellars have been designated a UNESCO World Heritage Site. Today, principals Giovanni Bosca and Mariacristina Castelletta, along with Giovanni's sons, Giulio and Guglielmo Bosca, helm the company. Ancestor Rachele Torlasco Bosca, a scholar and herbalist, created Cardamaro Vino Amaro in the 1950s after she became fascinated with the physiological properties of the locally grown cardoon.



Familia

Familia	Amaro Manhattan	Harvest	A Highball for Monte
Build in a goblet or coupe:	Stir with ice:	Stir with ice:	Build in a highball glass:
1.5 oz Cardamaro Vino Amaro	1.5 oz bourbon	1.5 oz apple brandy	2 oz Cardamaro Vino Amaro
3 oz Cocchi Asti DOCG or other moscato-based sparkling wine	0.75 oz Cardamaro	1.5 oz Cardamaro Vino Amaro	4 oz ginger beer
	0.5 oz Amaro	2 dash Angostura Bitters	0.25 oz lemon juice
	Sfumato Rabarbaro		
Garnish with lemon peel.	Strain into coupe or double rocks glass.	Strain into a coupe.	Garnish with lemon peel.
	Garnish with cherry.	Garnish with lemon peel.	