

Cardamaro Vino Amaro

Traditional wine-based amaro from Canelli d'Asti in northern Italy. Flavored with cardoon (bitter, herbal, earthy) and blessed thistle, which adds a hop-like acidity and astringency.

- Can be drunk as an aperitif or digestif; pair with salty cheeses, nuts and charcuterie
 - A short aging period in oak adds spice, vanilla and texture
 - Can substitute for bourbon or rye in low-proof cocktails
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LOWER MANHATTAN

Stir with ice:

2 oz **Cardamaro**

1 oz red vermouth

2 dash Angostura Bitters

Strain into a coupe, garnish with orange peel.



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