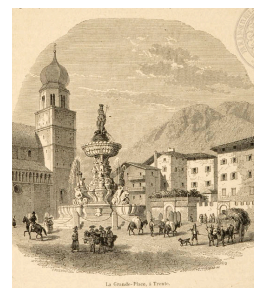


Amaro Sfumato Rabarbaro

Trentino-Alto Adige, ITALY



The term Sfumato derives from the Italian word for smoke—‘fumo’. It is traditionally associated with a style of Renaissance painting characterized by subtle transitions between areas of dark and light. This speaks directly to this amaro’s profile, which marries a dark smokiness with bitter woodsiness from alpine herbs and notes of sweet alpine berries. The main ingredient is a special Rabarbaro (rhubarb) variety that grows in Trentino Alto Adige and Veneto. Enjoy with tonic, grapefruit soda, or whiskey.



AMARO

LIQUEUR

Italy

20% Alc/Vol

750 ml | 8018571001588

12 x 750 | 8018571021586

Highlights:

- ✦ Unusual marriage of smokiness and bitter woodsiness
- ✦ Made from alpine herbs and the root of Chinese rhubarb
- ✦ Pairs beautifully with grapefruit Radler or stout
- ✦ Lends depth and character to whiskey cocktails
- ✦ Venerable producer of aperitivi and amari in Alto Adige



The production of a Rabarbaro liqueur by the amari and aperitivi producer Cappelletti dates back almost a century. Going by the full name Antica Erboristeria Cappelletti, the producer was first established in 1906 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.

Inhabitants of Europe’s mountainous regions have made liqueurs with local plants for centuries. These include the fragrant, floral crème de violette as well as herbaceous and bitter liqueurs that started out as elixirs to aid indigestion and other ailments. The latter category includes amaro, meaning “bitter,” in Italian. While they began as wine-based elixirs, most modern amari are composed of spirits (usually neutral spirits), a proprietary mix of herbs and botanicals, and sugar or other natural sweetener. Always appropriate neat or with coffee after a meal, floral, herbal and amaro liqueurs also enliven many contemporary and classic cocktails.



Lush Interlude

Lush Interlude

Shake with ice:

1 oz Amaro Sfumato Rabarbaro
1 oz aged rum
0.75 lime juice
0.5 oz Cognac orange liqueur
0.25 oz Demerara syrup (2:1)

Strain into a cocktail glass.
Garnish with orange peel.

Campfire Sour

Shake with ice:

1.5 oz Amaro Sfumato Rabarbaro
1.5 oz 90-proof bourbon
0.5 oz lemon juice

Strain into a double rocks glass filled with ice.
Garnish with lemon wheel.

Draught of Smoke

Build in a pint glass:

2 oz Amaro Sfumato Rabarbaro
12 oz grapefruit Radler (or grapefruit IPA)

Negroni con Fumo

Stir with ice:

1 oz Amaro Sfumato Rabarbaro
1 oz Hayman’s Royal Dock Navy Strength Gin
1 oz Miro Rojo vermouth

Strain into a double rocks glass filled with ice.
Garnish with orange peel.