

Amaro

Vermouth, Amaro, Bitters and Gin have taken shape from the careful selection and expert working of medicinal herbs, spices and more. Skilful methods and secrets have been passed down from one generation to the next. Antica Ricetta is based on this philosophy.



INGREDIENTS

The original Ruffino recipe has a core of wine and rhubarb, alongside more than 30 botanicals: herbs, citrus and spices, iris, dog rose, fruits of the forest, dandelion and nettles.

TASTING NOTES

Color: deep ebony.

Aroma: complex bouquet of blackberry, red fruit jam enriched with hints of bayleaf nutmeg and saffron. The finish is enriched by notes of tobacco and leather.

Tasting profile: warming, soft and soothing on the palate with a striking personality. Bitter finish with rhubarb and red wine notes.

METHOD OF PRODUCTION

Herb-based spirit, whose base ingredient is a Ruffino Toscana IGT red wine, blended and left to infuse slowly over several weeks with more than 30 carefully selected ingredients to lend a distinctive flavor to Amaro Antica Ricetta.

Alcohol content: 27%

TASTING TIPS

Perfect as a digestif, served cold (4°C) over ice and lemon zest. Superb for cocktails instead of bitters.

KEY POINTS

- Amaro Antica Ricetta is inspired to the tradition of the old farmers to reuse the leftover red wine by infusing it with herbs and fruit and making of it a digestive bitter drink.
- This Amaro is made by Ruffino Toscana IGT red wine, fortified and then infused with a secret recipe of over 30 herbs and ingredient, all tying its taste to Tuscan heritage.
- Amaro Antica Ricetta is an exceptional after-dinner drink and an alternative to common bitter as an ingredient for top cocktails.