



La Canellese®

AMARO SAN | WINE-BASED AMARO

AROMATIZED BITTER WINE

Amaro San is the rediscovery of a lost heritage. A precious and important formula, jealously guarded as a brilliant with the family jewels. Amaro San is La Canellese's most uninhibited digestif: fragrant and highly spiced, it comes from the infusion of selected herbs mixed with a wine of great value. It's an explosion of cinnamon, angostura, sweet and bitter orange, juniper berries. Its taste is harmonious with final characteristic notes of rhubarb. Its powerful **elegance** gives the palate **balanced and intense flavors**. When served cold, Amaro San is a tasty amaro, but it can be also appreciated warm with a lemon twist as a miraculous digestive.

THE RECIPE

Melange of selected white wines, sugar and alcohol, infusion of 18 roots and berries including angostura, Alpine wormwood, sweet and bitter orange, rhubarb, coriander, juniper berries. Colored with caramel, it is one of the few amari prepared with wine.

LINE

Tra Langa e Monferrato



CORIANDER
CORIANDRUM SATIVUM



JUNIPER
JUNIPERUS COMMUNIS



RHUBARB
RHEUM RHAPONTICUM

APPEARANCE

Dark amber.

AROMA

Intense, thanks to the cold maceration that enhances flavors, with delicate cinnamon, rhubarb and elderflower notes.

TASTE

Bitter with a faint aftertaste of quinine.

HOW TO SERVE

At a temperature of 6 - 9 °C, in an Old Fashioned glass.

Served chilled and neat, on the rocks also, or warm with a lemon zest.

WHEN TO TASTE

After dinner.

ALCOHOL CONTENT

17% vol.

PACKAGE

500 ml bottle.

MADE IN

Calamandrana, Piedmont, Italy.