

Gamondi Amaro

Toso Winery

Italy

This Amaro was developed in the late 1800s as a tonic to be drunk by those seeking the natural hot springs in “The City of Spas” as Acqui Terme has been known since the time of the Romans. The herbs and plants used in this Amaro have unique healing and digestion aiding properties.

It usually has a bitter-sweet flavor, sometimes syrupy, and has an alcohol content between 16% and 40%. This particular one is a very old and secret recipe from 1890 from Carlo Gamondi and has 27% ABV (54 proof).

Specifications

Proof	54
Special Ingredients	Chamomile, Licorice, Sambuco, Cardamom, Bitter Orange and cloves.
Pairings	Amaro is an Italian herbal liqueur that is commonly drunk as an after-dinner digestif. Before or after dinner on the rocks or straight. Fantastic in cocktails.

