

**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

<b>Proof</b>	54
<b>Special Ingredients</b>	Chamomile, Licorice, Sambuco, Cardamom, Bitter Orange and cloves.
<b>Pairings</b>	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.

## Codes, Weights and Measures

<b>UPC</b>	7 84585 03235 8
<b>Units/Case</b>	6
<b>Unit Size</b>	1000 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03235 5
<b>Case Weight</b>	29
<b>Cases/Pallet</b>	57
<b>Layers/Pallet</b>	19
<b>SRP</b>	\$ 35.99 USD 1000mL Bottle