

DISTILLERIA SANGALLO

AMARO CAMATTI



An abundance of dried fruit on the nose, with a hint of eucalyptus. Mint is present and well-balanced with flavors of cola, gentian, and angelica.

Category: Amaro

Area of Production: Genoa, IT

Ingredients: Gentian, mint, bitter almond, water, neutral grain spirit, sugar

Alcohol Content: 20%

Distillation: The gentian is boiled and sugar, alcohol, and additional aromatics are added

Aging: None

Filtration: Yes

p.s. scroll for cocktail recipes...

COCKTAILS

PILLA-MATTI



Ingredients:

3 1/2 oz Isotta Manzoni Prosecco 'Cuvée Giuliana'

1 1/2 oz Silvio Carta Bitteroma Rosso

3/4 oz ginger honey syrup

3/4 oz Amaro Camatti

Clementine & Bergamot soda

Preparation:

Add all ingredients directly to the glass with ice. Garnish with a sprig of rosemary and an orange wedge

IL GANCIO DEL MARE

Ingredients:

1 3/4 oz Amaro Camatti

1 oz freshly squeezed lemon juice

1/2 oz honey water

1/2 oz basil infused aquafaba

Preparation:

Shake all ingredients and serve over ice. Garnish with an orange wedge and basil leaves



MAD MULE



Ingredients:

2 oz Amaro Camatti

1/2 oz lime juice

2 1/2 oz ginger beer

Preparation:

Add all ingredients and stir over ice

COCKTAILS

OLD CAMATTI

**Ingredients:**

1 1/2 oz Amaro Camatti
3/4 oz Ironclad Small Batch Bourbon
1/2 sugar cube
dash Angostura Bitters

Preparation:

Mix all ingredients in a rocks glass and stir well. Whisk together soybean lecithin and sugar to create the foam. Garnish with herb leaves, orange wedge, and a cherry

GLOBETROTTER

Ingredients:

1 3/4 oz Amaro Camatti
1 oz Casey Jones Rye Whiskey
1 oz freshly squeezed lemon juice
1/2 oz Mastic root liqueur

Preparation:

Shake all ingredients with ice and double strain into a coupe glass. Garnish with a lemon twist



EL SIGLO

**Ingredients:**

3/4 oz Moko Agrum Rum
1 1/2 oz Amaro Camatti
1 oz lime juice
3/4 oz almond milk syrup
3 drops Heimat Rhubarb Liqueur

Preparation:

Shake all ingredients with ice and strain into a Nick & Nora glass. Garnish with a lemon twist