

# ULRICH

## AMARO

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*The nose opens with warm aromas of cumin and all-spice, with an edge of mint. More citrus is revealed on the palate, balanced by notes of cola and tobacco.*

Category: Amaro

Area of Production: Piemonte, IT

Ingredients: Rhubarb, gentian, coriander, cinnamon, angelica, orange peel, mint,

anise, hyssop, neutral grain spirit, water, sugar

Alcohol: 32%

Proof: 64

Distillation: Grain alcohol is infused with aromatics for 90 days, followed by 15 days of decanting

Aging: 30 days in bottle prior to release

# COCKTAILS

## BLACK MANHATTAN

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### Ingredients:

2 oz Moko 8 YR Rum

1 oz Ulrich Amaro

2 dashes aromatic bitters

### Preparation:

Stir all ingredients in a mixing glass over ice and transfer to a Nick & Nora glass. Garnish with a brandied cherry

## ADRIATIQUE

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### Ingredients:

1 oz Ulrich Amaro

1/2 oz Ulrich Aperitivo

1 oz freshly squeezed orange juice

### Preparation:

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



## GLOBETROTTER

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### Ingredients:

1 3/4 oz Ulrich Amaro

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

# COCKTAILS

## RUM & ORANGE



### Ingredients:

- 1 1/2 oz Moko 8 YR Rum
- 1 oz Ulrich Amaro
- 1 oz Ulrich Vermouth Rosso
- 1 dash grapefruit bitters

### Preparation:

Stir all ingredients in a mixing glass over ice and strain into a rocks glass. Garnish with a grapefruit twist

## DARK GINGER

### Ingredients:

- 1 oz Ulrich Amaro
- 3/4 oz freshly squeezed lime juice
- 1/2 oz blueberry juice
- ginger beer to top

### Preparation:

Shake amaro, lime juice, and blueberry juice over ice and strain into a highball glass. Add ice and top with ginger beer



## ROSEMARY SPRITZ



### Ingredients:

- 1 1/2 oz Ulrich Amaro
- 1/2 oz rosemary brown sugar syrup
- 3 oz Isotta Manzoni Prosecco
- 1 1/2 oz soda water

### Preparation:

Add amaro, prosecco, and ice to a highball glass. Top with soda water and garnish with a sprig of rosemary