

JERBARIS AMARO '16



Region: Friuli, Italy

Product Type: Amaro

Primary Botanicals: Chinese rhubarb root, masterwort, ash tree leaves, cypress leaves, birch leaves, linden leaves and acacia, chestnut tree bark, Mulberry fruit, dried bitter orange peel, cottonwood fruit

Botanical Source: A majority of botanicals are grown in Fred's garden, bought from local growers, or foraged wild in Friuli

Finished ABV: 25%

Method of Production: High ABV botanical infusion

Try this in a: Paper Plane

Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

Notes from Oliver:

Fred Cremasco is an adventurous young producer from the Friuli region of Italy, who is more of an herbalist than a distiller. Specializing in botanical spirits of many types, Fred forages, grows, and gathers most of his ingredients locally, often times infusing individual botanicals to a single spirit and blending afterward. The Amaro 16 adheres to an old monastic recipe that includes the infusion of sixteen botanicals in high proof spirit, all of them Italian in origin. With linden leaf, ash leaf, mulberry, rhubarb root, currants, and orange peel as the focus, the Amaro 16 is earthy in character, with flavors of bark, forest floor, and dried leaves. With the added sugar making up just 15% of the volume, it's less sweet than other Amari, yet with a decided richness that lingers.