

Russo Amaro San Severino



Tasting Notes: Born from an artisan blend of myrtle collected on the hills of the historical castle of San Severino and native aromatic herbs of the surrounding territory, this classic Amaro has complex bitter notes accompanied by the elegant fragrance of myrtle in the finish.

Region: Campania

Ingredients: Water, sugar, pure alcohol, Infusion of myrtle distillates from the hillsides of San Severino and natural extracts of various herbs.

Total Production: 2000 cases

Process: A family secret blend of aromatic herbs are blended with freshly harvested myrtle from the slopes of San Severino and they macerate together for 1-2 weeks. After adding water, sugar, and pure alcohol this infusion is filtered and alcohol is adjusted to the perfect degree. The result is a balanced more mellow Amaro-a final refining takes place before bottling and release.

Alcohol Content: 30%.

Color: Deep mahogany brown.

Food Pairing: Try it iced as an after-dinner "digestive", with espresso or cappuccino, or in your favorite cocktails.

Ageing: 2-4 years

Serving Temp: 40°F (4.5°C)

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