FiGee
FINE GOODS



ANTICA TORINO AMARO

Amaro Della Sacra

Amaro della Sacra is the result of painstaking historical research of traditions used for hundreds of years in Europe. The recipe comes from a collection of ancient texts, written by monks, who at the time cultivated herbs and botanicals essential for the preparation of tinctures, teas, and liqueurs. Made with botanicals typical of the Piedmont region such as gentianella and hops, combined with exotic vanilla of Madagascar, green cardamom of the Indies, myrrh of the Middle East, as well as the chinchona bark of South America. The ingredients are macerated in grain alcohol, aged until they are all well incorporated.

Tasting notes

Color

Dark copper

Aroma

Hints of cinnamon, cardamom and quinquina.

Taste

The palate is ample and complex, with notes of cinnamon, cardamom and chinchona. Rich and consistent in the glass. Amaro della Sacra's warm notes work very well in mixology, especially combined with Rye whisky, bourbon, tequila and Dry gin.

Finish

Slightly spicy, long bitter-sweet taste.

About the Producer Antica Torino offers traditional wines, liqueurs and spirits of Piedmont, prepared according to original recipes and thus rediscovering niche flavours that are often forgotten. The label was originally designed in 1925 by Francesco Carandini, an Italian historian and poet from Piedmont. It depicts a Benedictine monk intending to study an ancient text, entitled “Vox Dei Silentium” (silence is the voice of God). In the background, the Sacra di San Michele, an ancient landmark abbey perched on the summit of Mount Pirchiriano, near the city of Turin.