

# S. MARIA AL MONTE

## AMARO SANTA MARIA AL MONTE

First made in 1892, this pleasant amaro is based on an ancient and secret formula using 36 herbs, bark and roots such as rhubarb, cinchona, gentian and bitter orange, similar to the original receipt from the fathers of the Abbey of Santa Maria del Monte. It can be enjoyed neat, on the rocks, in coffee or with mineral water.

A very unique and artisan amaro loved by true aficionados.

### TAUSTING NOTE



Despite its alcoholic strenght the Amaro Santa Maria al Monte is not aggressive to the palate. On the contrary it is soft, delicate and at the same time very aromatic and tasteful with a pleasant dry finish.



### PRODUCTION INFO

All the raw materials are absolutely natural. They come from all over the world.

The ingredients are trituated, grinded and cutted into small pieces, all by hand to avoid overheating and the consequent evaporation of a part of the essential oils and aromatic properties.

To extract the aromas, they are then infused with alcohol and water.

The infusion is then filtered, diluted with alcohol to reach 40% and aged for a long time to obtain the perfect blend of flavors and aromas that give the Amaro di Santa Maria al Monte his unique aromatic bouquet and mellowness.



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### ALCOHOL CONTENT

40%



### SERVING TIPS

Dry: serve chilled as a digestive at the end of the meal

With coffee: or immediately after, so that all its proprieties are enhanced and exalted

With Water or on the rocks: resulting in a very pleasant and refreshing drink

In water and long drinks: it can be mixed with Vermouth, Gin and other spirits.



### PRODUCER PROFILE

Owner: Distilleria F.lli Caffo srl

Website: [caffo.com](http://caffo.com)

Region: Liguria



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