

## AMARA CARONI

## AMARA CARONI FULL PROOF -SINGLE CASK



RAW MATERIAL

blood oranges of sicily igp, infusion of herbs

ALCOHOL

30%

OPTIMAL TEMPERATURE

from 14°C to 20°C

INGREDIENTS

Water, alcohol, sugar, natural flavors  
(infusion of blood orange and wild herbs)

The bitter notes of the IGP Sicilian red orange peel meet the scents of aromatic herbs from Etna and are enriched by a 12-month refinement in barrels that contained (aroni rum, a legendary distillate for enthusiasts and collectors from all over the world, A slow and patient production process that makes Amara (aroni an original liqueur, one of a kind, Amara (aroni is a small production of value: ideal at the end of a meal or as a meditation liqueur, during the winter evenings in front of the fireplace, Among the most successful food pairings, Amara (aroni, thanks to its alcoholic note and pleasant body, goes perfectly with Modica PGI chocolate or medium-aged cheeses such as Parmigiano Reggiano or Ragusano DOP, For a unique sensory experience, however, true connoisseurs will be able to discover the precious notes of Amara (aroni accompanying it with original fish or meat dishes,