



Conte d'Attimis-Maniago

Amaro di Tazzelenghe

Recipe Hydroalcoholic blending based on Tazzelenghe wine followed by an infusion of 16 different botanicals. After 30 days of maceration, the blend is filtered, water and sugar are added in order to reach the desired alcohol content.

Botanicals Most of the botanicals used are gathered directly from our lands. Among the other botanicals utilized are Rhubarb, Quinine, and Absinthe, supported by Bay Leaf, Summer Savory, and Bitter Orange.

Appearance Intense garnet color.

Nose Hints of buds, with a typical vegetal aroma of trees. Rich in leafy aromas, the most characteristic scents of roots emerge towards the end of the sip.

Palate Herbaceous, balanced, and delicate, with intense and rounded notes and a pleasant hint of bitterness. Aromas of bark, buds and fruits, akin to a forest floor after rainfall; nuances of wet leaves with hints of forest berries. A subtle citrusy undertone in the light finish.

Service It's recommended to taste it chilled (12°C) or used in classic cocktails, such as a bitter or as a complement to vermouth.

Alcohol 20%

