

AMARO AMARO 33

with ginger

Finest aged Grappa di Prosecco meets the delicate spicy notes of ginger, giving to the traditional grappa an exotic and persuasive note.

Thanks the fresh and appealing hints of this ancient root, Amaro33 involves the palate in an exciting sensory journey. First you will have a full and delightful impact followed by a velvety and very original aftertaste.

Presented in the new essential and elegant bottle enriched by the label 'Glow in the Dark' that glows in the dark, Amaro33 is an innovative and anti-conformist liqueur able to tie the traditional pleasure of Amaro with a young and unexpected aspect.

To taste fresh or chilled.

DESCRIPTION

Category: Aromatic amaro made from aged Prosecco Grappa and selected ginger extract
Alcohol Content: 33% alc./vol. "Pleasant"
Recommended Glass: Tumbler
Serving Temperature: from 10° to -10° C: fresh or chilled

COCKTAIL

- 4cl Amaro with ginger
- 12cl lager beer
- Mint leaves
- Lime slice
- Ice cubes

TASTING SUGGESTIONS

Amaro33 should be drunk neat or 'on the rocks': it will give a fresh well-being! For those looking for new sensations we suggest pairing with a light beer and lime peel.

PACKAGING

new design for the 50 cl bottle with pourer cap. The fluorescent label charges throughout the day and when the number 33 becomes pale yellow, Amaro33 is ready to become the star of the night!



ANDREA DA PONTE
 DISTILLATORI PER VOCAZIONE DAL
 1892
 CONEGLIANO VENETO

EAN 50cl BOTTLE



8 002266 000413

EAN 6-BOTTLE CASE



8 002266 060417

QR Code



 Our grappas are produced with renewable energy sources and with full respect for the environment.