



LIQUORI BUREAU



LIQUORI BUREAU Frugarolo (AL) Piemonte

DESCRIPTION	ABV%	PACKAGING
Amaronauta - Dai Confini del Mondo	25	6x700 ml



Born in southern Piedmont, a land historically characterized by the passage of merchants traveling between the Port of Genoa and the cities of Northern Italy. These travelers contributed to the import and local spread of rare products such as citrus fruits and exotics, including cocoa, ginger, and rhubarb. Liquori Bureau selects these botanicals and, enriching them with local roots such as alpine gentian, reinterprets them into a contemporary amaro designed for modern-day adventurers.

Production takes more than three months.

Each botanical is processed separately in a hydroalcoholic infusion at room temperature to help extract the essential oils without altering the proteins. The result is an all-natural liqueur that makes no use of artificial dyes or flavors, with a distinctive bright straw yellow color obtained by double cellulose filtration.

Amaronauta has a citrus flavor balanced by refined bitter, balsamic and slightly spicy notes.

Produced from an infusion of seven botanicals from every continent, it is straw yellow in color and distinguished by its eclectic taste, which goes beyond the boundaries of the Mediterranean and surprises with a rich aromatic bouquet of international inspiration. It can be used as a bitter in an original white twist on the great aperitif classics. Because of its fresh, spicy component, it is particularly suitable for being mixed with tonic and sour. It excellently supports the smoky complexity of Mezcal and Whisky



AMARONAUTA TONIC:

5 cl Amaronauta, Ice, Top with Indian Tonic, garnish with blood orange slice



AMARONAUTA SPRITZ:

6 cl of Prosecco DOC or DOCG, 3 cl of Amaronauta, Ice, Top with Soda, garnish with lemon slice



TWIST ON CLASSICS

Pair it with our Carlo Alberto Veumouths and use Amaronauta instead of the classic bitter in all the aperitivo classics like Negroni, Negroni Sbagliato, and Americano. It can be used to create a fascinating White Negroni, if supported with white vermouth.

