
ALPE AMARO 'ALPE'



Region: Val d'Aosta, Italy

Product Type: Amaro

Primary Botanicals: Gentian, artemisia, mint

Botanical Source: Alpine mountains

Finished ABV: 38%

Method of Production: Infusion of dried herbs in alcohol, redistilled

Try this in a: Paper Plane, as a digestivo

Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

Notes from Oliver:

Distilleria Alpe is a small producer of locally-inspired infusions and distillations located in the tiny town of Hône, in the Val d'Aosta, in the far north-west of Italy. They use a range of local herbs, including artemisia (sometimes called wormwood), gentian, gentianella, mint, and others, along with imported bitter herbs like cinchona from South America and Chinese rhubarb root.

The 'Alpe' amaro is made mostly from more than twenty locally grown herbs, roots and flowers, including gentian, artemisia (genepy), and mint, with the addition of bitter botanicals like rhubarb root. The alpine herbs are picked in August, then dried, then infused in pure alcohol together with the other botanicals for about a month. Part of the liquid is then re-distilled, to give the liqueur a more persistent flavor and to clarify color. It's bottled at 38%, after the addition of spring water and sugar. Alpe is more bitter than Lys.