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## ENRICO BERNARD BARATHIER AMARO

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**Region:** Piedmont, Italy

**Product Type:** Amaro

**Primary Botanicals:** Wild juniper berries, angelica, milfoil (sunflower family), and gentian, both root and flower, rhubarb root, cinnamon

**Botanical Source:** Piedmont alpine mountains

**Finished ABV:** 30%

**Method of Production:** Herbs are dried naturally and macerated in alcohol at room temperature

**Try this in a:** Paper Plane or as a digestivo

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

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### Notes from Oliver:

Since 1902, the Bernard family has produced a range of liqueurs made mostly from the herbs from two high valleys in the Piedmontese Alps. These herbs are picked by the family themselves or purchased from friends, usually in the early morning for peak fragrance, and dried naturally- also by the family. The liqueurs are made with the sense of place we normally expect from wine, and with the same respect for the raw materials.

A blend of 7 botanicals, most notably local, wild Juniper Berries, Angelica, Milfoil (sunflower family), and Gentian, both root and flower. All the herbs are gathered high in the Piedmontese Alps, dried naturally and macerated in alcohol at room temperature with the following imported botanicals: Rhubarb Root, from northwest China; Cinnamon stick, from Ceylon; and China bark, from Ecuador. The flavor is soft, slightly bitter and spicy. It is bottled at 20% alcohol by volume. Served after dinner to aid digestion or with soda and ice as a refreshing spritz.