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## BORDIGA AMARO RISERVA 'ST HUBERTUS'

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**Region:** Piedmont, Italy

**Product Type:** Amaro

**Primary Botanicals:** licorice root, masterwort, dandelion, Agharikon mushroom, galanga root, aloe, angelica, Gentiana lutea, Gentiana acaulis

**Botanical Source:** Local are wild foraged between 500 and 1700 meters, with the majority above 800. Others sourced from Asia.

**Finished ABV:** 38%

**Method of Production:** Botanicals infused individually in organic neutral wheat spirit for 20-60 days. Alpine water and beet sugar added. Rested 20-30 days in stainless steel. Paper-filtered.

**Try this in a...:** moscow mule, hanky panky or drink neat as a digestivo.

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

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### Notes from Oliver:

Bordiga was started in 1888 by Pietro Bordiga, a bartender in Torino when the city was the epicenter of Italian spirits and cocktail culture. He decided to locate his distillery in the small town of Cuneo because it offered him a strategic position a little over an hour south of Torino, and also close to the Occitan Alps, where he was sourcing his wild botanicals. The climate there, influenced equally by altitude and proximity to the Mediterranean sea, creates herbs that are particularly rich in essential oils and aromas. His great-grandson, also named Pietro Bordiga, still lives above the distillery.

St Hubertus, the namesake of this product, is the patron saint of hunting, and the label features the local chamois elk. This amaro is not for the faint of heart; it really packs a punch! Loads of licorice and mint, with an earthy note and overall very bitter. Fernet lovers out there, this is for you.