

Amari italiani

Italy - -



CITRANGE AMARO DI SICILIA MANDARINO DI SICILIA 30°

Citrus Reticulata

Production area: Sicily

Terrain: vulcanico

Harvest: Manual harvesting of mandarin fruits from eco-friendly agriculture, manual selection and peeling of harvested fruits

Refinement: infusion of the peels with alcohol and Sicilian medicinal herbs, addition of water and sugar to the infusion, homogenization of the product, stabilization of the product for about 30 days in steel tanks

Alcoholic Grade: 30% vol

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Amaro Agile and Citrange interpret Italian bitter liqueurs as a contemporary language, capable of expressing tradition, creativity and style through different but complementary interpretations. Two visions that coexist on the same page and dialogue with each other, reflecting the richness and variety of Italianness in the world of spirits. Agile is born from a harmonious blend of selected herbs and roots: gentian, rhubarb, wormwood, citrus peel and precious botanicals come together in a precise balance between intensity and freshness. The taste is strong but smooth, surprisingly lightened by a delicate note of mint that accompanies each sip and lengthens its persistence. With a low alcohol content of only 20°, Agile lives up to its name: pleasant, light and versatile, ideal as a digestif but also an elegant protagonist in contemporary mixology, capable of standing out without ever overpowering. Citrange, “one bitter, or rather two”, explores a more sunny and Mediterranean dimension of Italian bitters. Lemons and mandarins are at the heart of two distinct but consistent recipes, designed to enhance the citrus component and its natural bitter nuances. The addition of selected herbs completes the flavour profile, adding depth, complexity and character. Two authentic bitters, designed for both after-dinner drinking and mixology, which interpret with personality an idea of contemporary bitters, where identity, elegance and drinking pleasure come together in perfect balance.