



TECHNICAL DATA

Since 1851 this authentic Italian Amaretto has been made and bottled in Saronno, Italy. It is made according to an old and unique family recipe by infusion of the famous “Amaretti del Chiostro di Saronno” cookies.

• FIRST PRODUCED

1851

• INGREDIENTS

- Refined European beet sugar
- Alcohol distilled from molasses
- Amaretti del Chiostro di Saronno cookies-flavored with apricot kernels
- Distilled cocoa
- Proprietary extracts and other ingredients chosen by Lazzaroni
- Carmel coloring

• PRODUCTION

- Ingredients are infused in 47%-49% alcohol
- Amaretti del Chiostro di Saronno cookies are infused in alcohol for 1 month
- Proprietary aromatic ingredients and cocoa are infused over 3 months
- After infusion the sugar is added and reduced to 24% alcohol before bottling

• ORIGINAL USE

Enjoyed mid-afternoon neat, in place of cookies

• CURRENT USE

- After dinner cordial
- Craft cocktail mixology
- Amaretto Sour

• TASTING NOTES

“Brilliant copper color. Complex and subtle aromas of marzipan, dried fruits, star anise, and cola nut. A smooth, velvety entry leads to a mildly sweet full body of roasted almond, marzipan, dried citrus, and complex brown spice flavors. Finishes with a long, lingering meringue, pink peppercorn, and almond fade. Great purity, complexity and style.”

• AWARDS

International Review of Spirits—Gold Medal—93 points—Beverage Testing Institute



Alc. 24% by Vol.

Allergens—N Preservatives—N Additives—N		Genetically Modified—N Acidity Regulators—N Safe for Celiacs—Y		Suitable for Vegetarians/Vegans—Y Suitable for Diabetics—N		
SIZE	UPC	PALLET/TIER	CASE WT.	BOTTLE WT.	CASE DIM.	BOTTLE DIM.
750 ML/6	0-84848-72030-6	120 cs./24 cs.	18 LBS.	2.9 LBS.	9 X 6.5 X 10.5	2.8 X 2.8 X 9.75