

AMARO SIBILLA

VARNELLI

Nature's gift since 1868

Since 1868 *Amaro Sibilla* has been obtained from a decoction of herbs, roots and barks prepared over a wood fire and sweetened with honey. A long aging and decanting period is then needed in order to get a smooth tasting and complex amaro, which is rightly bitter and balanced in alcohol.



TO THE EYE

Dense, dark brown.

TO THE NOSE

Intense aromas of bitter herbs and dried fruit (chestnuts, walnut husk), followed by scents of coffee and honey.

ON THE PALATE

The first impression of sweetness due to the honey is then followed by a rightly bitter and tannic taste with a long-length finish. This roughness is corrected by fine aromas of chestnuts, honey, dried fruit, vanilla and coffee.

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ALCOHOLIC STRENGTH: 34% alc./vol.

BOTTLE SIZE: 500ml, 700ml, 1L

CASE: 6 or 12 bottles

SERVING SUGGESTIONS

Amaro Sibilla is perfect after a meal, neat, on the rocks and even as a hot drink with lemon or orange peel. It is delicious in simple blends with soda, tonic water, chinotto or white vermouth and lemon peel as aperitif. Bartenders choose *Amaro Sibilla* as the distinctive ingredient in their cocktails, from the classic Old Fashioned to innovative recipes.

The McClassic

by *Francesco Lafranconi*
Las Vegas

$\frac{3}{4}$ oz *Amaro Sibilla*
 $\frac{3}{4}$ oz *Luxardo Sangued
Mortacco*
 $1\frac{1}{2}$ oz rye whiskey
1 dash orange bitters

In a mixing glass filled with ice, stir the ingredients together then strain into a chilled martini glass. Garnish with *Luxardo Marasca* cherry and oils from lemon peel.

For Whom the Sun Rises

by *Neal Bodenheimer*
New Orleans

$1\frac{1}{2}$ oz *Amaro Sibilla*
 $\frac{3}{4}$ oz grapefruit juice
 $\frac{1}{4}$ oz lime juice
 $\frac{1}{4}$ oz cherry brandy
 $\frac{1}{4}$ oz simple syrup
5 drops salt solution (3 parts kosher salt to 1 part water)
grapefruit peel (placed in the shaker)

Combine all ingredients in a shaker tin and shake hard 15 times to aerate. Double-strain into a chilled coupe.

Pick me Up, Put me Down

by *Natalie Czech*
New York

$\frac{3}{4}$ oz *Zabov Classico*
 $\frac{3}{4}$ oz spiced rum
 $\frac{1}{4}$ oz *Amaro Sibilla*
 $1\frac{1}{2}$ oz iced brewed coffee
2 dashes *Bittermen's Tiki Bitters*

Build in a rock glass, add ice, finish with a dusting of nutmeg.

Distilleria Varnelli S.p.A.

Founded in 1868 - U.T. I. F. License No.1 (MC)

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