



PAESANI AMARO GRAN SASSO

Collevecchio, Abruzzo

Run by the same family since 1961, Paesani epitomizes tradition and craftsmanship. The Paesani *fabbrica* is perched on a hillside in the hamlet of Collevecchio, just outside Teramo in Abruzzo. Looming in the background is the Gran Sasso d'Italia, the highest peak in the Apennine Mountains and the namesake of Paesani's award-winning lineup of artisanal liqueurs. This is the opposite of "industrial" production: these are painstakingly hand-crafted products made in a stunning pastoral setting.

The production of liqueurs from fruit, herbs, roots, and other ingredients, whether cultivated or foraged, is as much a part of Italian tradition as the production of wine, cheese, or olive oil. Founders Ermanno and Pietro Paesani were skilled craftsmen whose original recipes are still followed to the letter today. Pietro's son Antonio Paesani, and now Antonio's son, Mirco, literally have their hands in every part of the process—from the selection of the all-natural raw materials to the packaging design, which succeeds brilliantly at being both classic and contemporary.

Style

Traditional amaro crafted according to a 60+ year-old family recipe. More than 20 botanicals (see below) are cold-macerated in grain neutral spirits, then pressed by hand. The spirit is diluted with water and colored/sweetened only with caramelized sugar (no artificial colorings or flavorings are used).

Key Ingredients

Gentian Root; Quinine Bark; Rhubarb; Cardamom; Imperatoria (a white-flowered plant in the carrot family); Vanilla; Centaurea (a.k.a. Mountain Bluet); Orange Peel; other natural botanicals.

ABV

30%

Tasting Notes

Hints of burnt orange peel, dark roast coffee, licorice; modest sweetness and medium viscosity. Elegant, balanced, herbal, balsamic. Bitter notes prevail thanks to natural roots such as rhubarb and gentian, which on the finish are softened by more delicate citrus and vanilla notes.

Producer Website

www.paesaniliquori.it

