



AMARO RANGONI

TECH SHEET AMARO RANGONI

Appearance: liquid, brown with brick-colored shades.

Bouquet: very broad, intense and persistent, herbaceous and spicy, with a marked scent of herbs and hints of vanilla, licorice, herbs and spices (gentian, wild thyme, genepi artemisia, yarrow, cinchona, sage, rhubarb, gentianella, vanilla.)

Taste: intense and tasty, soft and balanced. Rich in Alpine herbs and spices and roots.

Alcohol content: 28% vol.

Sugar: 145gr. / lt.

Ingredients: Wheat alcohol, white cane sugar, herbal and spice extracts, roots, purified and demineralized water, caramelized sugar.

Production process or flow chart:

Maturation in small barrels for 4 months.

Infusion of 20 herbs and spices in wheat alcohol and subsequent mixing; addition of purified and demineralized water, white cane sugar and caramelized sugar; double filtration with panel filter.

Flavoring substances: none



Natural substances: infusions of herbs and spices in wheat alcohol, white cane sugar, caramelized sugar.

Allergens: in our factory we process foods that also contain milk, eggs, nuts and soy.

Dyes: not present

Preservatives: not present

Additives: not present

Conservation method: away from heat sources

Deadline: none

