

GIOVANNI BOSCA VINO AMARO 'CARDAMARO'

"Amaro" refers to any liqueur that has a strong bitter flavor. From Piemonte in the province of Asti, producer Giovanni Bosca uses wine (Moscato) from his estate as the base for this most interesting Amaro. Infused with Cardoon, a relative of the artichoke, and Blessed Thistle, which gives it a soft, nutty, smooth quality. The recipe originated with the founder of this now 7th-generation winemaking family. Appreciation of Cardoon and Blessed Thistle dates back to antiquity and today they remain popular in Piemontese regional cuisine. Aged at least 6 months in new oak barrels for spice and texture. The resulting spirit is less bitter than many amari, with a smooth, nutty, candied winter spice quality to it. Enjoy as an aperitif or digestive. Great with cider.

Tosti was founded in 1820 in the town of Canelli located in the heart of the Asti region of Italy. The winery philosophy was to produce a top quality wine from estate grown grapes. Today, Maria Cristina and her husband, Giovanni Bosca, continue the philosophy. The estate farms over 9,120 hectares throughout the Asti region provide the ideal mixture of soils, microclimates, and varied ripening times to supply Tosti with the best grapes. The wine making team of Tosti has over 80+ years making wine at the estate and it is their experience with the grapes that permits them to produce a wine of remarkable distinction and quality.

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Tasting Note:

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Sharp & spicy with complex aromas of cardamom & orange peel; sweet, full & balanced flavor; spicy bitter finish.

Shelf Talker:

