



EMPSON & CO.
Experience Italy in a Wine glass



"Amaroncello" - Amaro al limone

An island Amaro that's herby and full of citrus. Soft and silky, well balanced. It slightly tickles the nose.

Spirit exported to: USA, Australia

Distillery & Aging

Distillation System:

The base distillate is obtained from sugar beets. Once prepared, a unique blend of lemon peels (using only the yellow zest), arugula, aromatic herbs, and other special ingredients is macerated in the distillate for several weeks to extract its essential oils and aromas. The flavored distillate is then blended with sugar syrup and diluted with water until it reaches an alcohol content of 30%. This combination creates a distinctive double digestif, characterized by the vibrant freshness of lemon peels and the tangy notes of wild arugula.



Tasting Notes and Food Pairings

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Serving Temperature:

Best served chilled

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