



# A M A R O

# EBOLEBO

OTTOZ DU VAL D'AOSTA

PIEDMONT

From the Latin *amarus* for bitter, **amaro** is an herbal liqueur with a long history in Italy, but in fact, herbal concoctions saw complex parallel development in many cultures around the world. The Italian incarnation seems to harken back to the probably-Celtic Salassi tribe living in Valle d'Aosta 2300 years ago. According to ancient legend, the Salassi used a magical potion to infuse themselves with unshakable courage and a superhuman strength that allowed them to fight their enemies. Considered a panacea against evils, the tribe's mysterious tonic was believed particularly effective in pursuits of love, the hunt, and war. Eventually the tribe was brought under the Roman umbrella and later inhabitants of the region used the name **Ebo Lebo** to refer to blends of herbal extract to which they attributed magical digestive and stimulant powers.

Centuries of changing thought brought Early Modern incarnations of amari similar to those we enjoy today, created in European monasteries as medicinal solutions to digestive discomfort. Even now, it is not rare to hear Italian doctors assert the effectiveness of this particular application. Taken after a large or rich and varied meal, digestifs settle the stomach and seemingly speed digestion. Italian restaurateurs often offer patrons a complimentary amaro at the end of a meal as a gesture of gratitude and goodwill. Out of that tradition, many American restaurants now feature amari on their menus.



*"Traditionally, amari are served neat or over ice, but there are plenty of creative ways to enjoy them. For a simple afternoon cocktail, amaro with tonic and an expressed orange peel is refreshingly bitter and sweet, a solid recommendation for someone who loves gin and tonics but wants to try something new. Amaro also pairs well with coke or ginger ale for a palate that craves something on the sweeter side. Add a squeeze of fresh lime juice for the perfect balance of sweet, bitter and tart. Many Europeans drink amaro with orange juice, but it also blends well in coffee and espresso drinks. Amari are versatile, making them fun and easy to experiment with."*

## **EBOLEBO AMARO**

The philosophy here is simple: a bitter tonic. In order to manifest this fine, fresh and intense profile so reminiscent of alpine scents, oils are extracted from macerated herbs, mixed and suspended in a water-alcohol solution left to integrate and mature at least 60 days: *sweet orange, mint, bitter almond, juniper, rhubarb, Achillea, chiretta, yarrow, wormwood, g n py, chamomile, arnica, angelica, gentian, aloe, china, colombo, cinnamon, cloves, cardamom, coriander, and saffron*; 36%

*Thank you for your time and for your interest in Connoisseur Wines.*