

Casoni Amaro

THE FACTS

COUNTRY: Italy

REGION: Emilia-Romagna

APPELLATION: Emilia-Romagna

WINEMAKING: Cold extraction of aromatic herbs minced and left to macerate in a Hydro-alcoholic solution for approximately 30 days.

AGING: 30 days in bottle

THE STORY

The Casoni brothers founded their distillery in 1814 in the town of Finale Emilia in northern Italy. Their artisanal production focused on traditional liqueurs of the area and they quickly became well-known throughout Emilia-Romagna for their high-quality bottlings. After WWII, Enea Casoni rebuilt the distillery and in 1970 passed on the business to his son Mario, who developed Casoni's international profile. 200 years later, Casoni looks forward to the future with the development of new liqueurs and distillates that respect tradition while setting new trends rooted in the company's rich history.

THE ADJECTIVES

OVERALL: Aromatic & fresh

AROMAS / FLAVORS: More than 20 botanicals including sweet and bitter orange, hypericum, cardamom, and Absinthe.

MOUTHFEEL: Refreshing & lively

