

CARDAMARO

THE ITALIAN AMARO WINE



The one and only *amaro* with Nizza Monferrato Cardoon, celebrated for its digestive, purifying and appetite-stimulating properties.

Nizza Monferrato Cardoon is a key ingredient in traditional Piedmontese cuisine. It is known as “Nizza Monferrato Hunchback Cardoon” and is protected under the Slow Food presidium. It belongs to the *Cynara* genus, in the *Asteraceae* family, and is grown in Nizza Monferrato, the surrounding municipal areas and in the sandy soils along the Belbo river. It is called “hunchback” because of the cultivation technique used: the plant is partially buried under the soil to help it survive the harsh winter. Then, as it tries to reach the light, the plant curves upwards, taking on its typical hunchback shape. Thanks to this treatment, the stem becomes white, is tenderer and has a delicate taste.



TYPE: aromatised wine flavoured with Cardoon.

The only *amaro* based on wine and Nizza Monferrato Cardoon.

The uniqueness of Cardamaro starts from the wine, Piedmontese white berried, which gives structure and acidity, extraneous to the classic bitters. To enhance the characteristics of the Cardoon Hunchback of Nizza Monferrato, a skilfully dosed mix of bitter spices contribute: China, Rhubarb, Gentian combined with Aloe which gives a long bitter note on the palate. The aromatic balance is completed with a very fresh note by Coriander and Lemon Bark and finally the vanilla pods which give roundness. Each spice and herb is macerated individually in hydroalcoholic infusion with consequent extraction to obtain the maximum exaltation of each single botany.

TECHNICAL DATA

ALCOHOL: 17% vol

SENSORY PROFILE

COLOUR: reddish-yellow, almost amber, with bright tinges and dark brown hints with transparency.

AROMA: strong and complex, thanks to the blend of the various extracts and the long ageing process. Spicy notes of Hunchback Cardoon, Gentiana, clary sage and liquorice are prominent; hints of dried fruit, grapes and ginger also emerge.

FLAVOUR: the sweet, full and well-orchestrated flavour reflects the extraordinary balance between the sweet note, the bitter quality of some of the officinal herbs and the pleasant tastiness of the wine. The tasting experience is unique, with pleasantness unmatched by any other *amaro*, thanks to the moderate alcohol content. The long-lasting aftertaste retains the complexity and spicy notes of the herbs, with a slight hint of tobacco.



Find out more

