
BORDIGA 'CHIOT' MONTAMARO



Region: Piedmont, Italy

Product Type: Amaro

Primary Botanicals: Mint, thyme, juniper, yarrow, genepy, caraway, wormwood, anise, *Gentiana lutea*, *Gentiana acaulis*

Botanical Source: Local are wild foraged between 500 and 1700 meters, with the majority above 800. Genepy, a protected plant, is the exception, and is cultivated above 2000 meters. Others sourced from Asia.

Finished ABV: 18%

Method of Production: Botanicals infused individually in organic neutral wheat spirit for 20-60 days. Alpine water and beet sugar added. Rested 20-30 days in stainless steel. Paper-filtered.

Try this in a...: espresso martini with your favorite cold brew coffee, or with Fred Jerbis Bitter for a chocolatey spin on the Milano Torino.

Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

Notes from Oliver:

Bordiga was started in 1888 by Pietro Bordiga, a bartender in Torino when the city was the epicenter of Italian spirits and cocktail culture. He decided to locate his distillery in the small town of Cuneo because it offered him a strategic position a little over an hour south of Torino, and also close to the Occitan Alps, where he was sourcing his wild botanicals. The climate there, influenced equally by altitude and proximity to the Mediterranean sea, creates herbs that are particularly rich in essential oils and aromas. His great-grandson, also named Pietro Bordiga, still lives above the distillery.

Chiot is a word in Occitan, the traditional language of this region, to describe a resting area in the alps where animals can be found grazing and weary travelers can sip an aperitivo. We love this amaro because of its nuanced flavors and big mouthfeel that bely its low ABV. Think traditional Alpine with cocoa nibs and black currant.