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## BORDIGA AMARETTO

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**Region:** Piedmont, Italy

**Product Type:** Amaretto Liqueur

**Primary Botanicals:** almonds, apricot kernels, peach kernels, cocoa bean, vanilla bean

**Botanical Source:** almonds, peaches and apricots from Italy

**Finished ABV:** 28%

**Method of Production:** almonds and kernels slightly crushed and infused individually, then combined with infusions of cocoa and vanilla bean, sugar solution and water

**Try this in a...:** amaretto sour, paired with coffee or coffee liqueurs, as a substitute for orgeat.

\*\*Visit <https://omwines.com/make-a-cocktail> for suggestions

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### 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.

The word 'amaretto' is a combination of 'amaro', which translates to bitter, and the '-etto' suffix which means 'little' (combined we get: 'little bitter'). Bordiga's amaretto recipe dates back to the early 1900s and they still use it to produce the current version. Importantly they are still working with natural botanicals and eschew artificial ingredients. The coloring is also natural; no caramel is used. Offers complexity on the palate leaning towards dried fruit, marzipan, vanilla, with a slight nutty, bitter finish.