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## BORDIGA AMARO DILEI

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**Region:** Piedmont, Italy

**Product Type:** Amaro

**Primary Botanicals:** Wormwood, mint, thyme, juniper, yarrow, genepy, Gentiana lutea, Gentiana acaulis, cinchona bark

**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:** 30%

**Method of Production:** Botanicals infused individually in organic neutral wheat spirit for 20-50 days. Alpine water and beet sugar added. Rested 20-30 days in stainless steel. Paper-filtered.

**Try this in a...:** Moscow Mule, Black Daiquiri, with orange soda or Chinotto  
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.

Amaro Dilei was the first Bordiga amaro and is named after the café owned by Pietro's son's father-in-law. Classically Alpine with notes of mint, fennel and woody spice, and extraordinarily balanced between sugar and alcohol, it remains distinctive without too much of either. Great as classically consumed - a digestivo - but also brings personality to any cocktail recipe calling for amaro.