



AMARAZITA®

— AMARO —
D'AMORE

ACCADEMIA DEGLI SPIRITI®



Love brings us together!

It is said that in the ancient Galaria (Gagliano Castelferrato) around the year 1000, there lived a Count named Ruggero. The Count Ruggero ruled over the people by imposing taxes and enacting laws, which everyone had to obey. One of these laws, however, was unfair and overcoming, because it imposed and forced all the most beautiful just married girls to spend the wedding night with the Count himself, the law of the "IUS PRIMAE NOCTIS". There lived a girl named Elizabeth, a celestial beauty, good at preparing infusions with herbs that grew by the castle. From the collected herbs she obtained tasty and sometimes therapeutic infusions and liqueurs, that everyone used as "magical infusions" after the festive lunches. Since the beautiful Elizabeth was in love with a young farmer named Edoardo, she decided to reject the Count's law. Without hesitation, the same night of the wedding banquet, she

desperately chose the death by jumping off the castle rather than betraying her young husband. Since then, that place took the name of "Rocca da Malazita". It is said that every time the young husband drank the Amaro (bitter) produced by Elisabetta, like

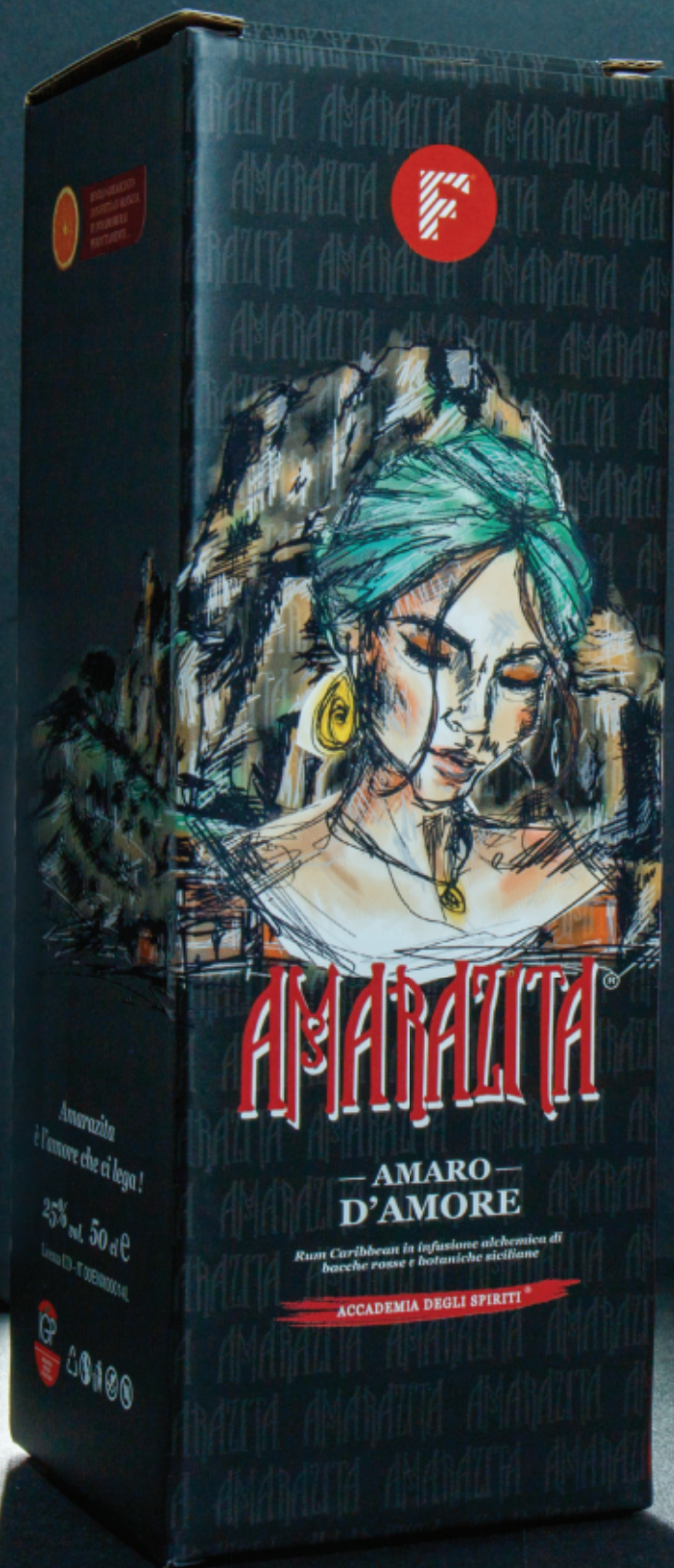
by magic, he could smell her perfume, her own warmth, feeling her close to him. From that evening, the bitter took the name of Amarazita "Amaro d'amore". The bitter the young Elizabeth prepared and offered at her banquet was found in the ancient recipe books and handed down over the centuries up to now, with the same old "magic" composition.



THE PREPARATION OF THE AMARO

For the preparation of the Amaro (Bitter), is required the maceration of chopped herbs and roots in a hydroalcoholic solution. This process lasts several months and in dark rooms. The preparation is decanted to gain clarity and then combined with rum distillate





COMPOSIZIONE MAGICA



Magical composition Red Berries - Flowers - Wild Thistles - Cedar - Sage
Red Orange of Sicily PGI Bitter Orange - Lemon - Wild Licorice Root

Bay leaf Lovely mixed



The low alcohol content and the magical blend make it an excellent digestive.
It is recommended to drink it at low temperature.

AMURI

10 CL OF AMARAZITA,
CRUSHED ORANGE, MINT,
CANE SUGAR, GINGER ALE

COCKATAIL

Suggested

LU ZITU

15 CL OF AMARAZITA ,
CRUSHED LIME,
CANE SUGAR GINGER ALE

It has a bright coral red colour,
with hints of flowers and fruit,
soft on the palate, pleasantly bitter





AMARETTO D'AMORE

Bianco d'Amore. Il liquore di amaretti di Montebelluna. Amaretto d'Amore è un marchio registrato di Amaretto D'Amore S.p.A.



THE RUM

The Rum is obtained from the distillation of sugar cane. We choose the best and the most valuable.

A rural rum produced starting from the distillation of all the sugar cane juice. We produced AMARAZITA according to a strict production protocol. Only Caribbean white rum and clear juice of the "Sicilian Red Orange PGI", for an alcohol content of 25 degree.

Amarazita has a bright coral red colour, with hints of flowers and fruit, soft on the palate and pleasantly bitter.

The alcohol content is lowered by the contactless alchemical infusion of berries and officinalis plants with rum for about 30 days at a temperature of 38/40 degrees. Then left to rest for six months in a steel container. The alcohol content is stabilized at 25 degrees so that the eupeptic characteristics of the officinal plants used in AMARAZITA are highlighted and not to overload the liver during the digestive phase.

A bit of history...

The precursors of rum date back to antiquity. It is believed that the creation of fermented beverages produced by the sugar cane juice started in ancient India or China. An example of these ancestors is the "Brum", produced by the Malaysians. Brum dates back thousands of years. In a document of the XIV century, Marco Polo talks about an "excellent sugar wine" which was offered to him in the present-day Iran. The first rum distillation took place in London with Indian sugar canes around the fifteenth century. After the fifteenth century it started to be produced with sugar canes from the Americas. The first distillation of rum in the Americas took place in the sugar cane plantations of the Caribbean in the 17th century. Plantation slaves were the first to discover that molasses, a by-product of the sugar refining process, fermented into alcohol.





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FICODÌ S.r.l.

SICILIAN SPIRITS

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Gagliano Castelferrato – ENNA

