



KACIUTO

Liquore Amaro

Producer: La Spina Santa srl
Product: Amaro Liqueur
Region: Calabria, Italy
Bottle size: 700 ml
Alcohol: 28% by volume (56 proof)

Kaciuto Amaro is an unfiltered Liqueur obtained from the infusion of Bergamot peel, bay leaf, fennel and liquorice all immersed in alcohol for 1 month.

Ingredients: Water, Alcohol, Sugar, Bergamot peel, Bay Leaf, Fennel and Liquorice.

Characteristics

The color is dark brown. On the nose it provides notes of the bergamot fruit, bay leaves, fennel and liquorice. On the palate it is initially sweet and full-bodied, wonderfully balancing all the flavors from its infusion and offering an aromatic aftertaste.

Serving Suggestions

Enjoy Kacituo Amaro Liqueur as an after-dinner drink that aids in digestion. It can be served chilled, either by itself or on the rocks. It also makes for an ideal nightcap as you savor each sip.

La Spina Santa

The La Spina Santa farm was born in 1989 in Bova Marina thanks to the desire and commitment of the Autelitano brothers. Located 500 meters from the sea and its beautiful Calabrian beaches, the farm is immersed in a circle of hills among the greenery of the bergamot plantations and the natural landscape enveloping the area. Besides the production of Liquors, you can find other happenings at the farm, including the harvesting of vegetables, the production of bergamot soda, a bakery, a restaurant, and a bed-in-breakfast Agriturismo.

