

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

CARDAMARO

Cardamaro Vino Amaro

The primary flavors of Cardamaro are cardoon and blessed thistle, with a short repose in oak for spice and texture.

Drink as an aperitif or digestif, outstanding with cider, or use in place of vermouth in many cocktails. Because of the subtle oak treatment, it is possible to use Cardamaro in place of bourbon or rye; combine with Dolin rouge for a lighter take on a Manhattan.

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