



IF VERMOUTH AND AMARO HAD A BABY THIS WOULD BE IT

Dark red Imperial Amaranth with a glint of caramel, rhubarb, juniper, toasted wood, and Christmas spices. Remarkably balanced with a bittersweet root finish. With soda or in a Negroni.

Recipe: Vintage Negroni

- 2oz Mancino Vermouth Rosso
- 1oz Rinomato or similar
- 1oz Gin



Stir over ice. Strain. Serve on rocks. Lemon peel.



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