

# A. Foletto

in

# 1921

Trentino

# AMARO LEDRO

## AMARO LEDRO

Bitter Alpino

### ORIGIN: Trentino, Italy

In 1895 Angelo Foletto registered "TINTURA STOMATICA" as a specialised medicine, a 30% hydroalcoholic infusion of aromatic herbs with a healing action for the intestine and digestion (the brochure claimed: "reinforces the ventricle, aids digestion and favours evacuation"). Amaro Foletto was included as an official formula in the "DIARIO dello SPEZIALE" in 1968. It is derived from the Tintura Stomatica, created after years of tests aimed at eliminating the "evacuative" actions typical of rhubarb, whilst keeping its digestive and eupeptic ones, giving the new product a very refined and elegant taste. It takes 20 months for Amaro Foletto to be bottled.

The first tool necessary to produce this bitter is the MORTAR with ceramic pestle, where the botanical ingredients are mashed up. This step is fundamental so that the granulometry of the chemical elements is homogeneous and the contact surface is at its highest for the subsequent extraction of all the functional molecules that it contains.

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## Tasting Notes

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### **BOTANICAL INGREDIENTS**

Amaro Ledro is characterised by ten botanical ingredients, predominantly featuring native herbs originating in the Alpine Arc. These include gentianella, alchemilla, heather, frangula, rhubarb and artichokes, giving it digestive and cholagogic properties, and therefore its tannic component. There is also geum, aniseed, and sweet orange that moderate the astringency and give the bitter an aromatic and very harmonious aroma.

### **AROMA**

Herbal tops notes with hints of sweet orange. Round and warm, with aromatic notes at its heart given by the alchemilla, geum and aniseed. Woody and resinous base notes from the rhubarb and gentianella with a hint of liquorice.

### **TASTE**

Smooth and intense.

The pleasant sensation that caresses the tongue, initially gives a feeling of comfort and freshness, thus causing one to immediately salivate yet without acidity. It profoundly respects all the taste buds, transmitting harmony and roundness to the palate with tannic and aromatic spirit. The final notes remain in the mouth for about ten minutes, transmitting all the discrete and reserved character of the herbs that the herbal chemist has expertly, initially measured out in the mortar.

### **USE**

Served at room temperature, it transmits a warm and welcoming feeling. Served with ice, it has a more linear organoleptic profile. Excellent in cocktails; its tannic and aromatic notes make it versatile for various uses both as an aperitif and after dinner drink. The Mixologist or Bartender use it to characterise and reinforce a cocktail's aroma and flavour whatever time of day.

### **Amaro Ledro**

12 x 700ml x 20%vol.

