



**AMARO BILARO – DRINK LOCAL!!!**

MADE IN SEBASTOPOL, OUR AMARO STARTS WITH A BASE OF PREMIUM GRAPE SPIRIT, MACERATED WITH 13 HERBS AND BOTANICALS TO MAKE AN AMARO THAT IS BALANCED, BRACING AND, OF COURSE, BITTER. BEST SERVED NEAT AS A DIGESTIVO, OR MIX IT UP INTO COCKTAILS. WE LOVE IT WITH BARREL AGED GIN, APEROL AND A DASH OF ORANGE BITTERS.

*share the bitter love*



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