



### THE EVOLUTION OF A 30 YEAR PASSION

Pat has been an Amaro enthusiast since his college days in Florence, Italy. During one of their trips to Italy, Cindy and Pat encountered an amaro that eclipsed nearly all of their vacation highlights. After returning home to Chicago, however, they came up dry in their quest to find anything approaching the digestif delight. So they began experimenting with botanical herbs and other products found in Italian gardens. Finally, after a year of trial and error, they hit upon a combination of 19 ingredients that sparked rave reviews.

### LIQUEUR HANDCRAFTED IN THE ITALIAN TRADITION

Aromatic, smooth and inviting, this new, all-natural standard in the amaro category blends enjoyable herbal lightness with a subtle, delectable flavor that offers lingering citrus and coffee notes with a harmonious flavor profile at the front, middle and back of the mouth. Handcrafted with passion, honoring timeless Italian traditions and utilizing the finest quality botanicals/ingredients. A trace amount of hazelnuts are used in the production of this liqueur.



### OUR NAME AND LABEL

Cinpatrazzo is CIN for Cindy; PAT for Pat; and RAZZO, the Italian word for rocket, which is another name for arugula; artwork is original and created by Pat during his early architectural years.

### FOR OUR AMARO BUSINESS PARTNERS AND FELLOW ENTHUSIASTS

- Amaro is all that we make
- Handcrafted in small batches
- Our primary ingredient is Arugula (rocket/razzo)
- Locally sourced fresh herbs from Urban Till, a hydroponics farm
- Seville oranges provided by SeaView Brands, a family owned business in Coachella, CA
- Our simple syrup is made with honey from Stover's Farm in Berrien Springs, MI
- 21.5% ALC VOL
- 750ML bottles
- French Wheat GNS
- No artificial flavors or coloring used



Liqueur handcrafted in the Italian tradition by Beppe & The Architect, Chicago, IL



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