



Tuscan Craft Spirits

from seed to glass

-

we grow liquors

Strictly made of natural ingredients,
100% botanical.

We personally grow the aromatic herbs for our infusions.



The medium-textured grainy earth and the mild climate typical of Lucca are ideal for aromatics.

We cultivate at the farm Fabbrica di San Martino, Lucca, Tuscany.

The Harvest is twice a year, in spring and autumn in the best balsamic moments of the plants.



The aromatic herbs are manually worked. We pick and infuse them on the same day in beetroot alcohol 96.5% pure.

Original recipes, long refinement and a double filtering complete the liqueurs.



AMARI

ALPEMARE[®]

THE MEDITERRANEAN SEA IN A BOTTLE.

The summer vacation, a salty memory and the scent of the pine forest. Alpemare is a digestive liquor, born to surprise. The savory and balsamic aromas of marine gardens are balanced by the fresh and bitter notes of the herbs from the Apuan Alps. A magic mix of Alps and Sea, like the famous seaside resort of Forte dei Marmi, Tuscany.

Color: Intense sea green.

Taste: Aromatic, balsamic, salty and slightly bitter. Resinous and fresh. Helicrysum is the main botanic.

Quality: Digestive, refreshing and aperitif.

Alcohol: 30% Vol.

Serving Temperature: 0-4 °C, with or without ice.

Serving Suggestions: Digestif after a meal. Freshness and bitterness help digestion.

Mixology: Alpetonic, 1 part of Alpemare and 3 of tonic water. A fresh and invigorating aperitif.



AMARO VELVET[®]

THE AMARO SMOOTH LIKE VELVET.

Classic Italian liqueur ingredients combine with aromas of Japanese cuisine and exotic spices. Soft like velvet, rub a finger on the label while you taste Velvet, the original amaro. It combines with different styles of cuisine: fusion, oriental and creative. A synergy between the 5 basic tastes.. Bitter, Sweet, Salty, Acid and Umami. Ideal for end of day meditations.

Color: Amber, copper and red shades.

Taste: Spicy (cinnamon and nutmeg), exotic, with intense and persistent bitterness. Honey notes with a rich and dense texture.

Quality: Digestive, invigorating.

Alcohol: 30% Vol.

Serving Temperature: Room Temperature.

Serving Suggestions: it match desserts and chocolate.

Packaging: Velvet label with gold hot stamping.



AGRUMATI

FRULLONCELLO

THE LIMONCELLO OF LUCCA.



A nectar from the lemon groves of the eighteenth-century villas of Lucca. An original recipe for a digestif with a rich and rounded taste, a treat for the palate. This limoncello is the wise union of lemons, citrus fruits and aromatic herbs.

Color : Intense yellow-orange.

Taste : Fresh, citrusy and aromatic. The lemon taste is rounded and enriched by Tuscan aromatic herbs. Bitter oranges give a sharp and spicy touch.

Quality : Digestive, refreshing and energizing.

Alcohol : 30% Vol.

Serving Temperature : 0 °C.

Serving Suggestions : The perfect end of a meal. Ideal seasoning for strawberries, fruit salad and Ice-cream.

Mixology : It softens the lemon taste in sour cocktails. Its final bitterness can inspire Bartenders creativity.

ARANCELLO

LOVE ORANGES!

Fresh oranges and aromatic herbs.

The taste of a fresh cut orange.

This liquor is a tribute to the secret spots of Lucca.

In fact, in the city it's common to find beautiful orange trees, like the one in the homonymous square designed on the label.

Color : Orange with reddish tones.

Taste : Fresh, citrusy, bitter and spicy from bitter oranges.

Quality : Digestive, energetic, aperitif.

Alcohol : 30% Vol.

Serving Temperature : 0-10 °C.

Serving Suggestions: Ideal seasoning for fruits and chocolate.

Mixology : A very good addition/replacement to Triple sec or Cointreau.



APERITIVI

VERMUT FRESCO

TUSCAN APERITIF WINE.



The Vermut Fresco is for whom wants to offer a genuine and gentle aperitif. It stimulates hunger. 100 % handmade ingredients and productive method. The Tuscan Rosè wine blends with 9 fresh herbal infusions. Its unicity is the infusion "A Fresco" of the herbs. There is no previous drying. So all delicate and ethereal aromas are preserved.

Color: Shades of pink, orange, ruby red.

Taste: Fruity and citrus notes. Then bitter and aromatic notes of herbaceous and shrubby parts. Finally persist the elegant wood notes. The rosè wine from sangiovese grapes mark the tasting and support the aromas.

Quality: Aperitif, tonic and digestive.

Alcohol: 17% Vol.

Serving Temperature: 6-10 °C, on the rocks.

Mixology: Its freshness perfectly fits with fresh fruit juice. Vermut Fresco gives genuineness to the classic Americano, Negroni and Sbagliato.

SOGNO BITTER

DELICIOUS, GENUINE.

Sogno Bitter.. for those who dreamed an exquisite and vegetable bitter.

Sogno Americano, Negroni Sogno, Sogno Spritz..

To all your drinks, this Bitter will give a natural, botanical and spicy touch. Let your taste be surprised by the balsamic taste of cloves.

Color: Intense red, ruby.

Taste: Bitter woody and citrus notes, aromatic herbs and juniper. Intense and marked body.

Spicy notes of cinnamon and cloves.

Authenticity in every drop.

Quality: Aperitif, digestive.

Alcohol: 24% Vol.

Serving Temperature: For Mixology use, with ice.

Mixology: Its natural taste gives citrus, woody and herbal flavours to cocktails.



APERITIVI

GIN TOSCO®

WORLD'S FIRST FIASCO GIN.



The recipe is classic, in pure London DRY style.
The botanicals are grown, harvested and infused on our farm.
Tosco is as unique as its production method, halfway between distillation and percolation.
This results in a delicately lymphatic, elegant and harmonious GIN.
The GIN Tonic that is obtained has a pearly color and is extremely refreshing. Very pleasant even smooth.
Available in 500 ml and 1 Lt formats.

Color: Light straw colour. Opalescent in GIN-TONIC

Taste: The citrus part is a trademark like the herbaceous part, both from home cultivation like Iris.

Sweet at first impact, then balsamic and finally pleasantly bitter. Savory as a whole.

Properties: Aperitif, refreshing and digestive.

Alcohol content: 38% Vol.

Serving temperature: With ice and tonic. Smooth at room temperature.

Mixology: Gives a classic GIN Tonic with natural palate impact and genuine, which is rare in a GIN. Call to drink. Try it in combination with Sogno Bitter and Fresco Vermouth for a 100% genuine and botanical Negroni. Mr.Liquor's negroni.

Contact:

Giovanni Frullani: 00393404111567

mail: info@mrliquor.it

www.mrliquor.it

www.amarovelvet.it

