

Dusty Bottles

VINTAGE AMARI & ITALIAN SPIRITS

Ali, Falistes, Piedmont 1970's 21% \$20

Ali was founded by Guiseppe Aliberti in the town of Canelli in the province of Asti in the 1950's. Today they are owned and operated by Giuseppe's great grandchildren. Their specialty was (and still is). FA LI STES, is Piedmontese for "the usual" which is what you would say when the bartender asks "What'll you have". This bottling was produced for a short time in the 70's prior to being discontinued.

Alpestre Riserva Speciale, Piedmont 1960's 49.5% \$40

Alpestr's origins trace back to Hermitage, France in 1857 where it was call "Arquebuse dell'Hermitage". The French government sent it to soldiers to be used as a first aid remedy for those injured in battle by the "arquebus" guns. It wasn't until 1904 that it made its way to Turin Italy that the priests moved to outside Turin and changed the name of the new distillery to San Giuseppe Alpestre. The spirit is distilled from 34 aromatic herbs and aged for 10 years in Slovenian and is then bottled without sugar or additional additives.

Averna, Sicily 1990's 32% \$25

First produced in his home by Salvatore Averna, in 1868 Caltanissetta, Sicily using a recipe gifted to him as a token of gratitude from the church ten years earlier. In 1895 he gifted some of his elixir to King Umberto 1 and in 1912 Vittorio Emanuele III granted the family the right to use the royal crest on their label. Upon Salvatore's passing his wife took over making her one of the first females to oversee a company in Italy. Today it is distilled by infusing the herbs in a neutral grain spirit prior to diluting, sweetening, and aging it for 18 months.

Bergia Rabarbaro, Piedmont 1960's 18% \$35

Rabarbaro Bergia was one of the flagship liqueurs of the Bergia family distillery, founded in Turin in 1870. Originally known as the "barbarian infusion" the recipe which takes 12 years to produce has remained unchanged over the years.

Buton Amaro Felsina, Emilia-Romagna 1960's 30% \$40

Jean Buton moved to Emilia-Romagna from Charentes France in 1820 building upon his family's legacy of French distillation. Over the years the distillery has produced brandy, gin, and countless other spirits and liqueurs including this discontinued amaro.

Bràulio Riserva Speciale, Lombardy 2018 24.7% \$30

One of the textbook expressions of amaro Alpino comes from the Valtellina region of Lombardy where the Peloni family has been producing it since 1826. Today production is overseen by Francesco's great grand-nephew Edoardo Tarantola Peloni while his brother carries on the family's legacy overseeing the local pharmacy. It is still produced by hand with herbs and Botanicals from the surrounding Mt. Bràulio and aged for 24 Months in small Slovenian oak barrels (vs. 15 for the normale).

Camel Cora Crema Goccia D'oro, Friuli 1950's 30% \$35

Founded in 1943 in Udine, Distillerie Camel now specializes in distillates for pastry chefs and and infusions. Goccia d'Oro, 'Drop of Gold' is a style of citrus-based liqueur infused with herbs and spices. 'Drop of Gold'. Best enjoyed on a rock.

Camatti Umberto Briganti, Liguria 1960's/70's 20% \$30

First made by Umberto Briganti in 1923 and named after his wife. The bitters were originally prepared by the local pharmacist and prescribed for their healing properties. The commercial distillery was established in 1964 in village of Monterosso al Mare, one of the five villages of Liguria's famed Cinque Terre coastline. Today the distillery is run by Stefano Bergamino and Camilla Moggia, who carry on the family tradition.

Campari Cordial 1960's 36% \$65

Originally created in March 1888, it was produced until 1992. Unlike its bitter older brother, Campari Cordial is a Raspberry flavored liqueur. The distillery was founded by Gaspare Campari, in Milan in 1860. After his passing 1882, Davide (one of his five sons took over) and was responsible for creating Campari Cordial as well as the evolution of the branding and introduction of the now famous aperitif posters.

Cynar, Veneto

The most famous elixir on the planet that is made with artichoke thistles (Cynara Scolymus) and 12 other herbs and plants. Created in 1949 by Antonio Dalla Molle, Cynar was first commercially produced in 1952 in Padua. The 1970s marketing campaign still holds true today...“sip against the wear and tear of modern life”

Cynar, Veneto 1982 16.5% \$42

Cynar, Veneto 1970's 16.5% \$48

Cinzano Amaro Savoia Liqueur, Piedmont 1950's 38.5% \$42

Known predominantly for their vermouths, Cinzano was founded by two brothers in 1757. This rare amaro is inspired by the alpine herbs and digestivos from neighboring Switzerland.

DOM/Don Bairo Elisir Amaro, Piedmont

With an original recipe dating back to 1452 Dom Bairo is a wine based amaro (a.k.a. uvamaro) that was created by Doctor Pietro Bairo and produced in Canale d'Alba. Originally called D.O.M. (Deo Optimo Maximo) in 1974 it was abbreviated to simply Dom Bairo until the mid 90's when production ceased. According to the good doctor (and the back label) "The moderate use will give more and more healthy consolation and good humor."

DOM Bairo Elisir Amaro, Piedmont, 1970-1974 20.95% \$30

Don Bairo Elisir Amaro, Piedmont, 1980's 18% \$25

Farmacia Peloni, Elixir Camomilla, Lombardy 1960's 21% \$30

The Peloni family has a long lineage specializing in botany, medicine, and herbal infusions. Their pharmacy in Bormeo at the base of the alps is where they first created Braulio in 1875. This bottling which is no longer in production is a chamomile infusion that the family made in the same distillery as Braulio through at least the 1960's.

Fernet Branca, Lombardy 1980's 45% \$25

While not the original fernet is is undisputedly the most recognized. Its origins date back to 1845 when it was first produced in Milan by Bernardino Branca with commercial production beginning in 1862. The secret recipe consists of 27 Botanicals including gentian root, aloe, saffron, and chamomile. Cinnamon, rhubarb, cinchona, zedoary, galangal, linden, iris, bitter orange, saffron, myrrh that are aged for 1 year in oak prior to release.

Lucano, Basilicata, 1980's 30% \$40

Hailing from the small town of Pisticci in Matera Italy, Amaro Lucano dates back to 1894 when pastry chef, Pasquale Vena created this iconic tincture of 30 herbs in the back of his biscuit factory. In the words of the 70's TV commercials "Casa vuoi di piú della vita?" "What else do you want from life?" "A Lucano!"

Meletti Anisetta, Marche 1940's 21% \$55

Meletti family has been producing amaro since 1870. Today the distillery is in the hands of Mauro and Matteo, the 5th generation. The anisetta is produced using Silvio Meletti's Original Recipe From 1870 using local green anise from Le Marche and distilling it in a bain marie to increase the aromatics. before blending with herbs and distilling again before gaining in stainless steel for 4-6 Months. The classico bottling is 34% ABV while the "Dry" bottling weighs in at 42% ABV with less sugar.

Pilla Rabarbaro, Emilia Romagna 1970's 16% \$35

Originating in the heart of Venice, the Pilla brothers owe much of their fame the creation of Select Aperitivo which they launched in 1920. Their rhubarb amaro hails from the distillery in Bologna.

Ramazzotti Amaro, Lombardy 1990's 30% \$30

In 1815 Ausano Ramazzotti owned a herbalist shop that also sold wines and spirits and had a small laboratory on site where the original recipe was conceived. Today the Amaro contains 33 herbs and botanicals including orange peel, Chinese star anise, angelica root, quinine, rose petals, vanilla.

San Faustino Amaro Presolana, Lombardy 1970's/80's 28% \$25

An alpine amaro created in Bergamo by the Bergamelli family. This is the original formula aged in large Slovenian oak casks. It has since been acquired by the Zanin 1895 Distillery in the Veneto who produces a slightly different recipe resulting in a 35% abv version.

San Faustino Latte di Suocera, Lombardy 1960's/70's 75% \$30

Aka. mother-in-law milk was inadvertently created in 1958 by Mr. Bergamelli who was late to his mother-in-law's (suocera) birthday and had forgotten to buy her a gift. On his way out of his office at the distillery he grabbed a bottle of a liqueur that they had been working on and wrote "Happy Birthday Mother-in-Law" on the bottle. He claims he didn't know it was 75% alcohol but some question the true intent of the gift. Technically speaking, Latte di Suocera is a "centerbe" which translates to 100 alpine herbs that have been macerated and aged for four months in oak. Centerbe tend to have alcohol levels north of 70% hence the skull on the label to alert the uninitiated. We recommend you proceed with caution just as you would with one's mother-in-law.

Santa Maria Novella, Tuscany

Founded in Florence in 1221 Santa Maria Novella is one of the world's oldest pharmacies. At one point they made treatments for the bubonic plague, today they make award-winning beauty products, perfumes with a cult following as well as nine different rare elixirs.

Elisir di Edimburgo 35% \$28

The original recipe comes from a Dominican monk who visited Florence in the 17th century from a monastery in Edinburgh. According to the archives this is one of the oldest liquors produced by Officina.

Liquirizia di Santa Maria 24% \$28

Inspired by Italian tradition, this liqueur is infused Amarelli licorice root from Calabria and the Santa Maria herb, which has been a staple in its Santa Maria Novella Water and lozenges since the 1600's.

Stock Fernet, Friuli 1960's 41% \$40

In 1884, Lionello Stock founded Camis & Stock on the heels of the Panic of 1873 (a.k.a. the long depression.) It wasn't until 1927 that they produced their first fernet only to be hit by the Great Depression and then seized by the Nazis in 1939. In 1948 following World War 2 the distillery became national property. The original Fernet is approximately 38% alcohol with the Italian version clocking in at 41%.

Vecchia Romagna Etichetta Nera, Emilia Romagna 1970's 40% \$25

The iconic Italian brandy with French roots dates back to the early 1700's when the Buton family would produce cognac for Napoleon 1. In the early 1800's Jean Buton moved to Bologna. Inspired by the local viticulture, he started his distillery in 1820 which over the next 10 year became the first steam distillery in Italy specializing in "cognac" until 1939 when they changed the name to Vecchia Romagna and introduced the eponymous triangular bottle. Four years later the distillery was destroyed in WWII. Vecchia Romagna refers to the signature production methods which includes a first distillation in Charentais alembic stills followed by a continuous distillation in a column still before being aged in both French barriques and large Slovenian casks.

Zucca Rabarbaro, Lombardy 1970's 16% \$55

The original recipe traces back to 1845 when a doctor prescribed rhubarb and medicinal herbs to Tilde Zucca to aid her digestion. Her husband Ettore decided to add alcohol to the concoction (as one normally does with their medicine). It became quite popular in cafes as an aperitif in Milan among other European cities and in the early 1900s, a descendant of Ettore established the Zucca Company and began commercial production. In 2016 they doubled the alcohol from 15% to 30%.
