



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)
- 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
- Locally sourced fresh hydroponic herbs
- 21.5% ALC VOL
- 50mL & 750mL bottles
- French Wheat GNS
- No artificial flavoring or coloring used



Gold Medal Winner 2018 San Diego International Spirits Competition
 Gold Medal Winner 2017 Los Angeles Spirits Competition
 Amaro of the Year 2018 NY International Spirits Competition
 Bronze Medal Winner 2019 San Francisco World Spirits Competition

MODERN COCKTAILS



FIBONACCI'S FOREST
COURTESY OF AARON POLLACK

1.25 oz Glendalough Gin
0.75 oz Glendalough 7yr Single Malt
0.50 oz Cedar-infused Carpano Bianco Vermouth
0.25 oz Amaro Cinpatrazzo
0.25 oz Sage and Peppercorn Infused White Honey (2:1)
dropper Cleavers Extract
mist Cedar essence



SWEATER WEATHER
COURTESY OF ANASTASIA SASEWICH

1.25 oz Zhumir Aguardiente
0.50 oz Amaro Cinpatrazzo
0.25 oz Rhine Hall Oak Aged Apple Brandy
0.50 oz Lemon Juice
0.25 oz Demerara Syrup (1:1)
top Hot water
garnish Chai-dusted apple chip



STIR MAH GERR
COURTESY OF CHAD HAUGE
photo credit: Anthony Barlich Photography

1.75oz Bonded Rye Bourbon
0.25oz Amaro Cinpatrazzo
0.25oz Green Chartreuse
0.25oz Brovo Pretty
0.25oz Aperitivo

HOW TO GET AMARO CINPATRAZZO

OFF PREMISE PRICING

(3) Bottle Deal: \$00.00 / Bottle
(1) Case Deal: \$000.00 / Case; \$00.00 / Bottle **SRP \$00.00**
(2) Case Deal: \$000.00 / Case; \$00.00 / Bottle **SRP \$00.00**