

ENGLISH VERSION



AMARO  
NUMERO5

*il Calabrese*<sup>®</sup>

05

[www.amaronumero5.com](http://www.amaronumero5.com)





AMARO  
NUMEROS

Final seal to every meal, strictly after coffee. It is a synthesis of creativity, conviviality and parochialism. Fresh or at room temperature, on the rocks or neat is the elixir for a "little moment of pleasure."

A great classic with an unmistakable flavor, which retains its charm, a symbol of Calabrian excellence. Created by infusion of medicinal herbs, according to ancient recipe of our land.

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30% Vol.

Ingredients

Water, Alcohol, Sugar,  
Infusion of Herbs and Aromatic Roots  
Col E150a, Natural Flavors

Available Formats: 0,70 cl - 1,50 cl

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*il Calabrese*

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**AMARO  
NUMEROS**  
LIMITED EDITION

Final seal to every meal, strictly after coffee. It is a synthesis of creativity, conviviality and parochialism. Fresh or at room temperature, on the rocks or neat is the elixir for a "little moment of pleasure." A great classic with an unmistakable flavor, which retains its charm, a symbol of Calabrian excellence. Created by infusion of medicinal herbs, according to ancient recipe of our land.

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30% Vol.

Ingredients

Water, Alcohol, Sugar,  
Infusion of Herbs and Aromatic Roots.  
Col E150a, Natural Flavors

Available Sizes: 0.70 cl

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*il Calabrese*

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AMARO  
NUMEROS

Red Orange  
Edition



Final seal to every meal, strictly after coffee. It is a synthesis of creativity, conviviality and parochialism. Fresh or at room temperature, on the rocks or neat is the elixir for a "little moment of pleasure." A great classic with an unmistakable flavor, which retains its charm, a symbol of Calabrian excellence. Created by infusion of medicinal herbs, **blood orange, flowers and citrus fruits of Calabria**, according to an ancient recipe of our land.

30% Vol.

Ingredients  
Water, Sugar, Alcohol,  
Natural Flavor

Available Sizes: 0.70 cl

il Calabrese



LIQUORI CALABRESI

# Le Eccellenze

il Calabrese®

# 15





## "Liquirizia"

The "Black Gold of Calabria". Known since ancient times, licorice was called Glycyrrhiza, a name of Greek etymology meaning sweet rooted plant. Liqueur obtained through the infusion of Calabrian licorice root. The taste is delicate and vigorous, ideal as a digestive.



**LIQUIRIZIA**  
*for five*

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25% Vol.

Ingredients

Acqua, Zucchero, Alcool,  
Estratto Puro di Radice di Liquirizia 10%

Available Sizes: 0,70 cl

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*il Calabrese*

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## "Bergamotto"

Liquor made through the skillful hands of an artisan from our land, through the maceration in alcohol of bergamot peels, whose plant is cultivated in a small handkerchief of land in the heart of Locride, Calabria

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30% Vol.

Ingredients

Water, Alcohol, Sugar,  
Alcoholic Infusion of Bergamot Peels 15%.

Available Sizes: 0.70 cl



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*il Calabrese*

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## "Don Lino"

Liquor made through the skillful hands of an artisan from our land, through the maceration in alcohol of lemon peels, the plant of which is grown in the valley of the Trainiti stream, in Calabria, on the farms of **Don Lino** and **Don Totò**.

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30% Vol.

### Ingredients

Acqua, Alcool, Zucchero, Aromi Naturali, Infuso Alcolico di Bucce di Limone 15%

Available Sizes: 0.70 cl



LIMONCELLO  
*for five*

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*il Calabrese*

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## THE ORIGINS

An ancient legend reports that in the years between 1312 and 1405 in an ancient village, located on a ridge of the valley of the Trainiti torrent, full of caves and small rivers whose flow set in motion the mechanism of ancient mills and oil mills, there lived **Don Lino and Don Totò**, two millers called in dialect the “**Casalvecchjoti**”.

It is said that the two were expert connoisseurs of aromatic herbs, which they collected in the most arduous and inaccessible areas of the place, and secretly produced a spirit drink, obtained from various vegetable drugs, and used for its eupeptic properties.

The “**Casalvecchjoti**” wrote down the recipe on a parchment that they kept in one of the hundreds of caves in the valley and for years they illegally marketed their product throughout the valley.

According to legend, after about 5 centuries and precisely in 1815, **Petru, Micu, Luzzu, Roccu and Gatanuzzu**, 5 good bandits who were hiding in the caves of the same valley, found the parchment containing the recipe for the preparation of the drink.

The 5 brigands took it with them for 5 long years, from Calabria to Lucania to Sicily, without giving value to the recipe transcribed by the two millers.

One evening the 5 bandits, crossing the path of the convent of San Leoluca, passed in front of an inn called “**l'Ostaria da Zia Concetta**” and saw outside the door a “frasca” (olive branch) meaning that the new wine of The innkeeper had been decanted and was available to customers.

The 5 bandits ate and drank their fill, but when the time came to pay the bill, they found themselves offered dinner by the manager of the restaurant. To repay their debt, they decided to donate the parchment to the lady, who subsequently began producing the bitters.