

SKI LIFT - SEGGIOVIE
 GRAN PISTA "STAMBERONI"
 TRAVERSATA
 ADRIATIQUE-FULL MONTE
 STAMHATTAN-SPRITZ



PEAK
 3841 M/12,602 FT.
 44.6673° N, 7.0904° E

★
 STAMBECCO IS DISTILLED AT TORINO DISTILLATI,
 PIEDMONTE, ITALY WHERE THE TRADITION OF
 MAKING AMARO BEGAN. TORINO DISTILLATI IS
 OWNED BY THE VERGNANO FAMILY - WHEN THEY ARE
 NOT DISTILLING - THEY ARE UP IN THE MOUNTAINS.
 ★



★ LEGENDA ★



ICE COLD SHOTS



2 PARTS STAMBECCO
 SERVE IN CHILLED SHOT GLASSES
 WITH A STARLINO MARASCHINO CHERRY



ON THE ROCKS



3 PARTS STAMBECCO
 SERVE OVER ICE WITH
 STARLINO MARASCHINO CHERRIES



STAMHATTAN



2 PARTS STAMBECCO | 1 DASH BITTERS
 1 PART RYE WHISKEY | 1 ORANGE PEEL
 GARNISH: STARLINO MARASCHINO CHERRY
 SERVE SHAKEN OVER ICE OR ON THE ROCKS.



THE FULL MONTE
 (STAMBECCO)



2 PARTS BOURBON | 4 DASHES
 1 PART STAMBECCO | CHOCOLATE BITTERS
 GARNISH WITH A LEMON PEEL.



STAMBECCO
 HOT TODDY



1 PART BOURBON | 1 PART FRESH LEMON JUICE
 1 PART GOLDEN RUM | 1/2 PART HONEY
 1 PART STAMBECCO | LARGE PINCH OF SALT
 WARM UP IN A PAN, SERVE WITH LEMON WEDGE.



STAMBERONI



1 PART GIN
 1 PART STAMBECCO
 1 PART STARLINO ROSSO
 SHAKE OVER ICE.
 GARNISH WITH TWIST OF GRAPEFRUIT PEEL.



THE ADRIATIQUE



1 PART FRESHLY SQUEEZED ORANGE JUICE
 1 PART STAMBECCO
 1/2 PART STARLINO ROSSO
 SHAKE INGREDIENTS WITH ICE,
 POUR IN A COCKTAIL GLASS,
 GARNISH WITH A LEMON PEEL.



STAMBECCO
 SPRITZ



2 PARTS STAMBECCO
 3 PARTS DRY SPARKLING WINE
 1 PART SODA WATER
 GARNISH WITH LIME WHEEL.

“STAMBECCO”

IS THE ITALIAN WORD FOR IBEX OR LONG HORNED MOUNTAIN GOAT WHICH ROOMS THE ITALIAN ALPS NEAR OUR DISTILLERY.



3841 M/12,602 FT.
44.6673° N, 7.0904° E

Altitude of Monte Stambecco & Co-ordinates

“MARASCHINO INFUSED”

STAMBECCO IS INFUSED WITH MARASCHINO CHERRIES AND 30 BOTANICALS SWEET & BITTER ORANGES, CORIANDER SEEDS, MARJORAM, OREGANO, BLEND, CINNAMON, CLOVES, AND NUTMEG. WE DISTILL AT OUR DISTILLERY IN PIEDMONT, NORTHERN ITALY.



OUR DISTILLERS, BEPPE AND CARLO ENJOYING THE SLOPES WHEN THEY ARE NOT DISTILLING OUR DELICIOUS AMARO.



ENJOY AS A SHOT OVER ICE
IN A COCKTAIL
BUT
ALWAYS CHILLED

“PERFECTLY BALANCED”

AT 35% ALC, STAMBECCO IS PERFECTLY BALANCED, SMOOTH, FRUITY AND ROUNDED. DELICIOUS ON THE ROCKS, IN A SHOT, OR WITH YOUR FAVORITE COCKTAIL SUCH AS A MANHATTAN.



“ICONIC PACKAGING”

THE HEAVILY EMBOSSED BOTTLE WITH BUMPS, BRIGHT STANDOUT LABEL IN CLASSIC ITALIAN GRAPHIC STYLE AND BRIGHT CHERRY RED STOPPER ON TOP - STAMBECCO IS STANDOUT AND RECOGNIZABLE.

APRÈS SKI

After a day on Monte Stambecco, enjoy Stambecco Après ski cocktails.



ALTITUDE TESTED

Can be enjoyed at a high altitude.

“TASTING NOTES”

APPEARANCE CHESTNUT BROWN WITH A SLIGHT TINT OF RED.	
AROMA THE AROMA HAS BRIGHT CITRUS NOTES WITH UNDERLYING SPICES OF CINNAMON AND CARDAMOM AND LAYERED WITH CHERRY WHICH IS VERY INVITING.	TASTE THE PALATE IS MEDIUM RICH AND MEDIUM SWEET. THE BITTER INTENSITY IS ON THE LOW SIDE MAKING THIS AN EXCEEDINGLY APPROACHABLE AMARO TO START WITH. BUT THERE'S A COMPLEXITY TO THE SPIRIT AS WELL MAKING IT A DYNAMIC MODIFIER FOR COCKTAILS AS WELL. <i>Every home bar should have a bottle of Stambecco.</i>

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HOW WE MAKE *MONTE* STAMBECCO

