

# MELETTI

## AMARO

Meletti Amaro is made from a unique, proprietary blend of herbs and botanicals. The flavors of these carefully selected ingredients are obtained through the cold-extraction process known as percolation. The process is similar to brewing coffee. Much like a coffee pot, an assortment of ingredients is placed in the upper section of the still, and alcohol flavored with addition-



al ingredients is pumped over and through it. This pumping and percolation is repeated continuously until Dr. Meletti determines the Amaro is ready to be filtered and bottled. Meletti Amaro is a delightfully aromatic liqueur that is excellent after a meal as an aid to digestion.

# MELETTI

## AMARO

Meletti Amaro is made from a unique, proprietary blend of herbs and botanicals. The flavors of these carefully selected ingredients are obtained through the cold-extraction process known as percolation. The process is similar to brewing coffee. Much like a coffee pot, an assortment of ingredients is placed in the upper section of the still, and alcohol flavored with addition-



al ingredients is pumped over and through it. This pumping and percolation is repeated continuously until Dr. Meletti determines the Amaro is ready to be filtered and bottled. Meletti Amaro is a delightfully aromatic liqueur that is excellent after a meal as an aid to digestion.

# MELETTI

## AMARO

Meletti Amaro is made from a unique, proprietary blend of herbs and botanicals. The flavors of these carefully selected ingredients are obtained through the cold-extraction process known as percolation. The process is similar to brewing coffee. Much like a coffee pot, an assortment of ingredients is placed in the upper section of the still, and alcohol flavored with addition-



al ingredients is pumped over and through it. This pumping and percolation is repeated continuously until Dr. Meletti determines the Amaro is ready to be filtered and bottled. Meletti Amaro is a delightfully aromatic liqueur that is excellent after a meal as an aid to digestion.

# MELETTI

## AMARO

Meletti Amaro is made from a unique, proprietary blend of herbs and botanicals. The flavors of these carefully selected ingredients are obtained through the cold-extraction process known as percolation. The process is similar to brewing coffee. Much like a coffee pot, an assortment of ingredients is placed in the upper section of the still, and alcohol flavored with addition-



al ingredients is pumped over and through it. This pumping and percolation is repeated continuously until Dr. Meletti determines the Amaro is ready to be filtered and bottled. Meletti Amaro is a delightfully aromatic liqueur that is excellent after a meal as an aid to digestion.

# MELETTI

## AMARO

Meletti Amaro is made from a unique, proprietary blend of herbs and botanicals. The flavors of these carefully selected ingredients are obtained through the cold-extraction process known as percolation. The process is similar to brewing coffee. Much like a coffee pot, an assortment of ingredients is placed in the upper section of the still, and alcohol flavored with addition-



al ingredients is pumped over and through it. This pumping and percolation is repeated continuously until Dr. Meletti determines the Amaro is ready to be filtered and bottled. Meletti Amaro is a delightfully aromatic liqueur that is excellent after a meal as an aid to digestion.

# MELETTI

## AMARO

Meletti Amaro is made from a unique, proprietary blend of herbs and botanicals. The flavors of these carefully selected ingredients are obtained through the cold-extraction process known as percolation. The process is similar to brewing coffee. Much like a coffee pot, an assortment of ingredients is placed in the upper section of the still, and alcohol flavored with addition-



al ingredients is pumped over and through it. This pumping and percolation is repeated continuously until Dr. Meletti determines the Amaro is ready to be filtered and bottled. Meletti Amaro is a delightfully aromatic liqueur that is excellent after a meal as an aid to digestion.