

Braulio Alpine Sour

Pine, gentian and lemon from the top of the Valtellina.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
5 min	Medium	Coupe	Shaken	Pine or rosemary sprig

INGREDIENTS

1½ oz Braulio

½ oz Génépy

or Dolin Génépy le Chamois

¾ oz Fresh lemon juice

½ oz Honey syrup

3:1 honey to hot water

1 Egg white

optional, for texture

1 Pine or rosemary sprig for garnish

METHOD

1. If using egg white, dry shake everything for 15 seconds first.
2. Add ice and shake hard for 12 seconds.
3. Double-strain into a chilled coupe.
4. Lay a pine or rosemary sprig across the foam — slap it once first to wake the oils.

BARTENDER'S TIP

Warm the honey with hot water before you build the syrup. Cold honey never fully dissolves in a shaker and sinks to the bottom of the glass as sludge.

THE STORY

Braulio has been macerated in Bormio, at the head of the Valtellina, since 1875, and its yarrow-juniper-wormwood profile is closer to an alpine forest than to a Sicilian digestivo. Honey rather than sugar is the traditional Alto Adige sweetener, and it's what keeps the bitterness from turning medicinal.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/braulio-alpine-sour