

Old Road

Casoni's own rye-and-amaro stirrer, built around Amaro del Ciclista.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Intermediate	Low tumbler	Stirred	Orange zest

INGREDIENTS

1½ oz Rye whisky

45 ml — high-rye keeps the spice forward

1 oz Amaro del Ciclista

30 ml — Casoni's 26% ABV Emilian amaro

½ oz Sherry

15 ml — oloroso or amontillado

½ oz Vanilla syrup

15 ml

1 dash Elixir Chartreuse

or green Chartreuse as a rinse

METHOD

1. Chill a low tumbler and add a large cube.
2. Combine the rye, Amaro del Ciclista, sherry and vanilla syrup in a mixing glass with ice.
3. Add the dash of Elixir Chartreuse and stir until cold and properly diluted, about 25 seconds.
4. Strain over the ice and express an orange zest across the surface before dropping it in.

BARTENDER'S TIP

Dial the vanilla syrup back to a quarter ounce if your sherry is on the sweeter side — the amaro's licorice already carries sugar.

THE STORY

Created by bartender Moreno Canossa for Casoni Fabbricazione Liquori of Finale Emilia, the 1814 distillery that makes Amaro del Ciclista. The name nods to the old road out of the Modena plain that gave the amaro its cycling legend.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/old-road