



# CONTRATTO FERNET N.V.



*Fernet is a type of amaro, a bitter, that falls under the category of an aromatic spirit. It is made from a number of herbs and spices with a base of grape distilled spirits and colored with caramel coloring. Fernet may be served as a digestif after a meal but also can be served with coffee and espresso or mixed as a cocktail. It may be served at room temperature or on the rocks (with ice).*

Alcohol:	30%
Sugar:	60 g/l
Content:	0.75 l
Ingredients:	sugar, alcohol, water, herbal extracts, colored with caramelized sugar

## **15 of 30 major aromas (the other 18 aromas are secret):**

Myrrh, chamomile, saffron, fennel, aloe, anis, ginger, mint leaves, clover, rhubarb roots, licorices, cinnamon, lemon balm, nutmeg, juniper, etc.

Fernet is often seen as the national beverage of Argentina. The production in this country is around 25 million liters. It is commonly mixed with cola but it is also drunk with soda water (in an “old fashioned way”), or even pure. The Fernet liquor also has been popular in the San Francisco Bay area since before Prohibition. Also, today San Francisco loves Fernet consuming 24% of the entire US consumption. San Francisco bars usually serve Fernet as a shot followed by a ginger-ale chaser.

