



# Distillerie Giovi – Liquore di Amarene

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**Alcohol Content:** 21% of Vol.

**Size of Bottle:** 50 cl.

**Liquore di Amarene- The taste and fragrance of cherries  
in a grappa liqueur base**

The intense flavor and fragrance comes from black cherries harvested on Mount Etna in Sicily combined with a grappa base. These ingredients create a strong, rich, concentrate of fresh cherry flavor for this Giovi Liquore di Amarene.



Distillerie Giovi was founded in 1987 by master distiller, Giovanni La Fauci. This distillerie is located in the small town of Valdina, which lies in the province of Messina. This area lies in a zone that enjoys a temperate climate and faces the Tyrrhenian Sea.

The distilled raw materials are sourced exclusively from the best winemakers of the Sicilian winemaking scene. The fruit is taken directly from local cultivators from around the Etna peninsula and other areas in Sicily prominently known for its viticulture.

*“I started out with one hundred pounds of apples, some makeshift equipment, and all the passion that can turn a hobby into a profession. I learned by reading and experimenting; the old-fashioned way. Distilling equipment came from my visits to nearby winemakers’ cellars. I experimented with different and new techniques along the way, assembling my own alembics and stills. All of this was done in order to find the best possible method to obtain that perfect result. I focused on excellent flavor and remarkable aromas; a delicate balance.”*

-Giovanni La Fauci

Before being distilled, the wine is subjected to rigorous tests by the Master Distiller to verify the quality and to select the very best wines for distillation. The distilled spirit reaches a temperature of 169°F and is then transferred to stainless steel containers where it’s aged from six to 8 months. Afterwards it is diluted with fresh, mountain spring water to bring it to the desired alcohol content. Every Distillerie Giovi product has a specific alcohol content that maximizes the balance between the palate and fragrance. Before the product is released, it is always aged in the bottle for a minimum of four to six months.