



PRESS CLIP

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FOOD

An Amaro From Galliano Makes Its American Debut

Front Burner

By FLORENCE FABRICANT JUNE 5, 2017



Galliano L'Aperitivo, a new amaro.
Tony Cenicola/The New York Times

Galliano, the Italian liqueur in the tall, slender bottle, is best known as a sweet golden quaff with a glint of chartreuse. But there are variations, including Galliano Ristretto, infused with strong coffee, and an amaro, Galliano L'Aperitivo, which has been available in Europe since the fall and has just been introduced in the United States, hitching onto a newfound appreciation of amaro drinks. It is ruby-colored, bittersweet and good in a negroni or mixed with prosecco: *\$16.99 for 375 milliliters, drinkupny.com.*

Red, Wet and Bitter ... but Not Campari or Aperol



An assortment of aperitivos, from left, Cinque and Rabarbaro by Don Ciccio & Figli, Psychaud's Aperitivo by Sazerac, Galliano L'Aperitivo by Galliano, Bruto Americano of St. George Spirits and Luna Amara by Don Ciccio & Figli.

Galliano L'Aperitivo:
Twice in the spotlight!