

FACCIA BRUTTO

Faccia Brutto is a line of Italian-inspired liqueurs made by Patrick Miller, a former chef who worked in restaurants for fourteen years before turning his attention to creating spirits that pay homage to traditional Italian recipes.

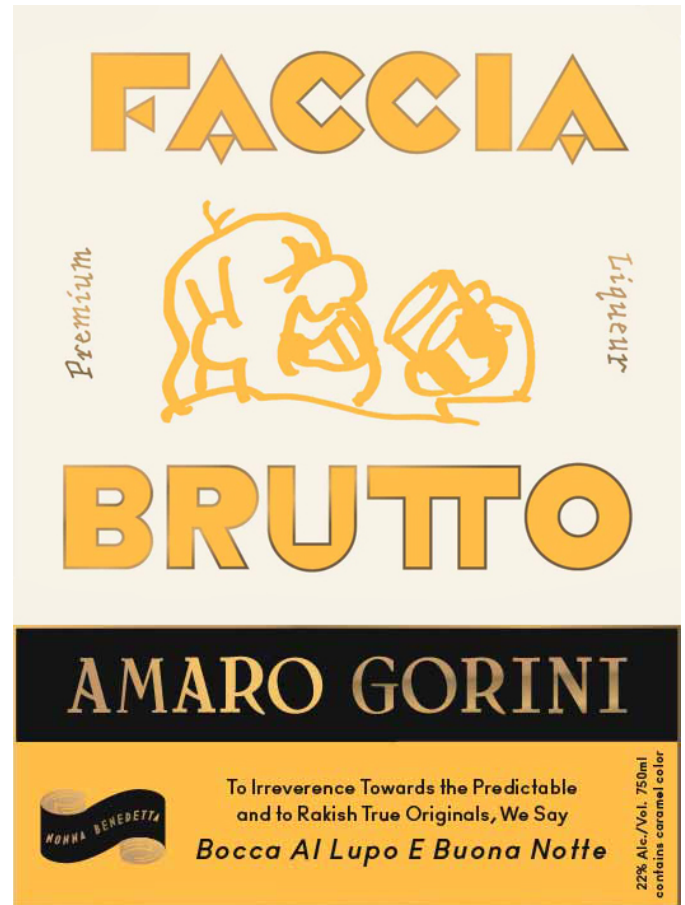
Based out of the Pfizer Building in Bed-Stuy, Brooklyn, Patrick works with organic ingredients to make his amari; the Aperitivo contains three oranges' worth of peels in each bottle, and the Fernet includes fresh peppermint in its list of botanicals for a fresh take on the typically bracing digestif.



In addition to the Aperitivo and the Fernet Pianta, Patrick continues to work on a number of experimental projects that age in used American barrels for a distinctive take on classic Italian spirits.

Just as a chef would finish all dishes with a touch of salt, Patrick adds to salt to all the spirits prior to bottling round out all the botanicals and harmonize the sweet and bitter flavors.

AMARO GORINI



Spirit Style: Amaro

Base Ingredients: Neutral grain spirit macerated with organic gentian, cinchona bark, orange peel, cinnamon, quassia, angelica, licorice root, wormwood, allspice, rhubarb root, and cardamom

Finishing: Aged for four months in used whiskey barrels; sweetened with sugar and clover honey; finished with salt before bottling

Producer: Patrick Miller

Filtration: 10-plate filter

% Alcohol: 35%

Format: 750ml

Bts/Cs: 12

Country: United States

Region: Brooklyn, NY