



DOMENICO ULRICH FERNET

£57.50

SKU: LIMUF

Categories: [Amaros](#)

Marolo presents a new Fernet Domenico Ulrich, made from the original recipe of the late 1800s. A distinct amaro with a vibrant personality, capable of eliciting unexpectedly intense emotions for a true moment of meditation, to spice up coffee or whip up original cocktails. Marolo's constant exploration of the art of distillation combines with the famous botanist Domenico Ulrich's original recipes to create a new Fernet, the most popular after-meal drink in the world. Marolo's passion for the production of amaro has deep roots, dating back to the early '70's. At the time, Paolo Marolo, the distillery's founder, taught liquor-making at the Scuola Enologica in Alba, following the footsteps of Pinot Gallizio. Since then, alongside the production of grappa, the distillery from Alba has always committed to experimenting with liquors, combining an artisanal passion with the continuous pursuit of high-quality raw materials. This is how Amaro Ulrich was born in 2016, made from a recipe by Domenico Ulrich dated 1854. Today, after years of experimentation and research to find the perfect balance of the botanicals, comes a promising Fernet that will rewrite the standards of amaro. Many of the herbs used are aged for 4 years in oak barrels after a gentle infusion in alcohol. This step is definitely worth the wait: this is the only way for the 35 botanicals used for Fernet Domenico Ulrich to find the desired balance, harmonizing the bitter taste of Piedmontese artemisia with the expressive power of rhubarb, gentian, cinchona, aloe, cloves, and star anise – just to name some of the ingredients. The mix is then "spiced up" by the refreshing mint from Pancalieri, an excellence from the area of Turin.

