



DISTILLERIA
BONAVVENTURA MASCHIO



AMARO BONAVVENTURA

L'AMARO
DEL FONDATORE

AMARO ITALIANO





*Amaro Bonaventura is a
passionate tribute to 5 generations of distillers
in the Maschio family and their heritage,
spanning almost three centuries.*

*A classic tale of our lands,
made of romance, of travels near and far,
of sacrifice, passion and hard work.*

*An adventure that begins its journey
on top of the Veneto hills, embraced by the radiance
of the bright star of Venice, the western gateway
for eastern merchants, their millenary cultures,
their fragrant spices and exotic perfumes.*

*The same hills that were home to the fruit
of grapes, whose skins were used to produce grappa,
icon of a generous and rural society,
testing ground of the distiller's craftsmanship,
and final redemption of a simple, discarded raw material.
And it was grappa that the Maschio family distilled
in traveling stills, following their countrymen looking
for their fortune across Europe. And again grappa
was the pillar of the Distilleria Bonaventura Maschio,
founded by Bonaventura in the early 1900 .*

*Years of experiments and research on all sides
of high-quality spirits eventually led the Maschio
family to a new revolutionary frontier: the distillation
of the whole ripe grape, a remarkable innovation
of the late twentieth century that made Prime Uve
a milestone in the history of Italian distillation.*

*The same Prime Uve is behind the inspiration
for Amaro Bonaventura in its two versions:
the complexity of the grape distillate becomes
the real spirit in the spirit.*





AMARO
BONAVVENTURA

ERBE E FIORI



ERBE E FIORI

AMARO BONAVENTURA
ERBE E FIORI
DISTILLERIA BONAVVENTURA MASCHIO

COI DISTILLATO D'UVA
AMARO ITALIANO

AMARO DI ERBE E FIORI

DISTILLATORI DA 5 GENERAZIONI

5

"Erbe e fiori" is a fresh take on the Amaro Bonaventura the company used to produce during the past century, keeping the original focus on flowers as our true inspiration.

If Prime Uve Bianche is the quintessential expression of the personality of a vineyard, with "Erbe e fiori" we add the scents of the garden. This Amaro is like an imaginary stroll in a blooming field: you will experience floral notes of geranium, rosewood, linden and cornflower. The pleasant bitter side is granted, among others, by nettle and bogbean, with a fresh citrusy scent on top. The closing is enriched by echoes of apple and pear, a gift from the grape distillate that inspired the whole bouquet.

Color: dark amber with golden nuances
Aroma: notes of cornflower, linden and rose with delicate citrusy tones
Palate: pleasantly bitter with fruity and floral sensations
Alcohol by vol.: 30% vol - Capacity: 70 cl
Produced by: Distilleria Bonaventura Maschio srl – Gaiarine Treviso



AMARO
BONAVVENTURA

ERBE E SPEZIE



ERBE E SPEZIE

AMARO BONAVENTURA

AMARO DI ERBE E SPEZIE
DISTILLERIA BONAVVENTURA MASCHIO

ON DISTILLATO D'UVA INVECCHIATO
AMARO ITALIANO

DISTILLATORI DA 5 GENERAZIONI

“Erbe e spezie” is the amaro that stems from Prime Uve Nere, our most meditative grape distillate with its spicy and toasted notes, a result of aging in wood. And spices are indeed the scents that characterize “Amaro Bonaventura” Erbe e spezie the most. The very territory of which this Amaro is an expression, the region of Venice, has been a crossroad of cultures, of eastern merchants and their opulence, of scents and flavours pouring in from all over the world. The spicy side of its complex structure is firmly backed by cinnamon, vanilla and tonka beans. The bitter side counts gentian, cinchona, clary sage and bitter orange; fennel and caraway, known as Persian cumin, add a delicate balsamic touch.

Color: brown with brick red shades
Aroma: spicy notes of cinnamon cinchona, and vanilla beans, giving way to a balsamic finish
Palate: charmingly bitter and spicy, with notes of dried fruit and chestnut honey
Alcohol by vol.: 30% vol - Capacity: 70 cl
Produced by: Distilleria Bonaventura Maschio srl - Gaiarine Treviso



A M A R O B O N A V E N T U R A . I T

Distilleria Bonaventura Maschio S.r.l.
Via Vizza, 6 - 31018 Gaiarine (TV) Italia | Tel. +39.0434.756611 | Fax +39.0434.758678
P.I. 00174650267 | info@primeuve.com | www.primeuve.com