

CHAPTER 10: PRACTICE QUESTIONS

Vermouth, Amaro, and Bitters - 100 Questions

1. Vermouth is classified as what type of wine product?
 - A. A distilled spirit
 - B. A sparkling wine
 - C. A table wine
 - D. An aromatized, fortified wine

2. The word "vermouth" derives from the German word "Wermut," which refers to:
 - A. Wormwood
 - B. Wine
 - C. Bitter
 - D. Herb

3. Which city is considered the birthplace of modern vermouth production?
 - A. Paris
 - B. Venice
 - C. Turin (Torino), Italy
 - D. Madrid

4. The two main traditional styles of vermouth are:

- A. Aged and unaged
- B. Sweet (rosso) and dry
- C. Filtered and unfiltered
- D. Sparkling and still

5. Sweet vermouth (rosso) is characterized by:

- A. Reddish-brown color and bittersweet herbal flavor
- B. Clear color and dry taste
- C. High alcohol content
- D. No botanical additions

6. Dry vermouth is typically associated with which country's production style?

- A. Italy
- B. Spain
- C. Germany
- D. France

7. The alcohol content of most vermouths typically ranges from:

- A. 5-10% ABV
- B. 14-22% ABV
- C. 35-40% ABV
- D. 40-50% ABV

8. Which botanical is required by EU law to be present in vermouth?

- A. Juniper
- B. Gentian
- C. Artemisia (wormwood) species
- D. Citrus peel

9. Carpano Antica Formula is a premium example of:

- A. Italian sweet vermouth
- B. French dry vermouth
- C. Blanc vermouth
- D. Amaro

10. Antonio Benedetto Carpano is credited with:

- A. Inventing gin
- B. Creating the Negroni
- C. Founding Campari
- D. Creating the first commercial vermouth in 1786

11. Noilly Prat is a classic producer of:

- A. Sweet Italian vermouth
- B. French dry vermouth
- C. Spanish vermouth
- D. Amaro

12. French dry vermouth production traditionally includes:

- A. No aging
- B. Only Italian grapes
- C. Oxidative aging and/or sun exposure
- D. Distillation

13. Dolin is a respected vermouth producer from which French region?

- A. Chambéry (Savoie)
- B. Bordeaux
- C. Burgundy
- D. Provence

14. "Vermouth di Torino" is a protected geographical indication requiring production in:

- A. France
- B. Spain
- C. Germany
- D. Piedmont, Italy

15. Martini & Rossi and Cinzano are major vermouth brands originally from:

- A. France
- B. Italy
- C. Spain
- D. Germany

16. "Blanc" or "Bianco" vermouth is characterized by:

- A. Dark red color
- B. Dry, austere taste
- C. Clear to pale color with sweeter, vanilla-forward flavor
- D. Extremely bitter taste

17. Punt e Mes is an Italian vermouth known for its:

- A. Distinctively bitter profile (the name means "point and a half")
- B. Complete lack of bitterness
- C. French origin
- D. Use in dry Martinis only

18. The proper way to store vermouth after opening is:

- A. At room temperature indefinitely
- B. It never expires
- C. In direct sunlight
- D. Refrigerated and consumed within 1-2 months

19. The classic Martini cocktail combines gin with:

- A. Sweet vermouth
- B. Dry vermouth
- C. Campari
- D. Amaro

20. The Manhattan cocktail traditionally uses:

- A. Dry vermouth
- B. No vermouth
- C. Sweet vermouth
- D. Blanc vermouth

21. The Negroni cocktail contains equal parts gin, Campari, and:

- A. Sweet vermouth
- B. Dry vermouth
- C. Amaro
- D. Vodka

22. Cocchi Vermouth di Torino is known for:

- A. French production
- B. Being a rosé vermouth
- C. Rich, complex character made with Moscato wine base
- D. Having no botanical additions

23. Spanish vermouth (vermut) has experienced a renaissance, particularly in:

- A. Madrid
- B. Barcelona and other cities with "vermutería" culture
- C. Rural areas only
- D. Export markets only

24. "Vermut Rojo" in Spanish terminology refers to:

- A. Dry vermouth
- B. White vermouth
- C. Extra-bitter vermouth
- D. Red/sweet vermouth

25. Lillet is a French aromatized wine that differs from vermouth because it:

- A. Contains no botanicals
- B. Is higher in alcohol
- C. Uses quinine among its flavorings and has a distinct recipe
- D. Is distilled

26. The "Perfect" Martini or Manhattan uses:

- A. Equal parts sweet and dry vermouth
- B. Only dry vermouth
- C. No vermouth
- D. Triple the vermouth

27. Vermouth's role in cocktails often provides:

- A. Only sweetness
- B. Only color
- C. Only alcohol
- D. Botanical complexity, sweetness balance, and lower proof dilution

28. American craft vermouth production has grown with producers like:

- A. Martini & Rossi
- B. Uncouth Vermouth, Imbue, and Lo-Fi
- C. Only European importers
- D. No American producers exist

29. When vermouth oxidizes after opening, it:

- A. Becomes stronger
- B. Improves in flavor
- C. Is unaffected
- D. Loses freshness and develops off-flavors

30. Quinquina is a category of aromatized wine featuring:

- A. No bitterness
- B. Rose petals
- C. Quinine/cinchona bark as a key flavoring
- D. Coffee

31. "Amaro" in Italian translates to:

- A. Love
- B. Sweet
- C. Herbal
- D. Bitter

32. Amari are traditionally consumed in Italy as:

- A. Aperitifs only
- B. Digestifs (after-dinner drinks)
- C. With breakfast
- D. Never straight

33. Fernet-Branca is characterized by its:

- A. Intensely bitter, mentholated flavor
- B. Sweet, fruity taste
- C. Lack of herbal ingredients
- D. Low alcohol content

34. Fernet-Branca has a particularly strong following in which country outside Italy?

- A. Japan
- B. Russia
- C. Argentina
- D. Australia

35. The traditional Argentine way to drink Fernet-Branca is:

- A. Neat only
- B. With orange juice
- C. On ice only
- D. Mixed with Coca-Cola

36. Amaro Montenegro is known for its:

- A. Extreme bitterness
- B. Balanced, approachable "velvet" character
- C. Coffee flavor
- D. French origin

37. Averna is a popular amaro from which Italian region?

- A. Sicily
- B. Lombardy
- C. Piedmont
- D. Tuscany

38. Cynar is an Italian amaro distinguished by its primary botanical:

- A. Artichoke
- B. Coffee
- C. Orange
- D. Mint

39. The alcohol content of most amari typically ranges from:

- A. 5-10% ABV
- B. 50-60% ABV
- C. 70-80% ABV
- D. 16-40% ABV

40. Ramazzotti is a Milanese amaro known for its:

- A. Extreme bitterness
- B. Balanced, root beer-like herbal sweetness
- C. Complete lack of flavor
- D. French production

41. Nonino Amaro is notable for being made with:

- A. Coffee only
- B. Artificial flavors
- C. Grappa (grape pomace distillate) as its base
- D. No herbs

42. Braulio is an alpine amaro from the Valtellina region known for:

- A. Alpine herbs and mountain botanical character
- B. Citrus-only flavor
- C. Being unaged
- D. French production

43. Lucano is an amaro from Basilicata with a flavor profile featuring:

- A. Only coffee
- B. No herbs
- C. Only mint
- D. Herbs, citrus, and moderate bitterness

44. "Amaro Siciliano" style typically features flavors of:

- A. Alpine herbs
- B. Citrus (particularly blood orange) and Mediterranean herbs
- C. Only chocolate
- D. No botanicals

45. The "Black Manhattan" cocktail substitutes sweet vermouth with:

- A. Amaro (typically Averna)
- B. Coffee liqueur
- C. Campari
- D. Dry vermouth

46. Angostura bitters originated in which country?

- A. United States
- B. England
- C. Italy
- D. Venezuela (now produced in Trinidad)

47. Angostura bitters were originally created as:

- A. A cocktail ingredient
- B. A medicinal tonic to treat stomach ailments
- C. A food coloring
- D. A perfume

48. The distinctive oversized label on Angostura bitters bottles is:

- A. Required by law
- B. A modern design choice
- C. The result of a historical miscommunication/mistake that became iconic
- D. A safety feature

49. Peychaud's bitters are most closely associated with which classic cocktail?

- A. Old Fashioned
- B. Manhattan
- C. Martini
- D. Sazerac

50. Peychaud's bitters originated in:

- A. London
- B. New Orleans
- C. New York
- D. Paris

51. Orange bitters were historically used in the original versions of:

- A. The Martini and other classic cocktails
- B. Only tiki drinks
- C. No classic cocktails
- D. Beer only

52. The difference between "cocktail bitters" and "potable bitters" is:

- A. No difference
- B. Color only
- C. Cocktail bitters are concentrated (used in dashes); potable bitters are drunk in larger amounts
- D. Country of origin

53. Fee Brothers is a historic American producer of:

- A. Vermouth only
- B. Whiskey
- C. Amaro
- D. Cocktail bitters in various flavors

54. Regans' Orange Bitters No. 6 was created by:

- A. A European company
- B. Cocktail author and bartender Gary Regan
- C. A pharmaceutical company
- D. Angostura

55. The typical amount of cocktail bitters used in a drink is:

- A. One or two dashes (a few drops)
- B. One full ounce
- C. Half the drink
- D. A full bottle

56. Scrappy's Bitters is a craft bitters producer known for:

- A. Only one flavor
- B. European production
- C. Variety of flavors including celery, cardamom, and lavender
- D. Being discontinued

57. The "Trinidad Sour" is notable for using:

- A. No bitters
- B. Orange bitters only
- C. Only Peychaud's
- D. A full ounce or more of Angostura bitters as a base spirit

58. Aromatic bitters typically contain botanicals including:

- A. Only water
- B. Gentian, cinchona, and various spices like clove and cinnamon
- C. No flavoring
- D. Only sugar

59. The bitters revival in craft cocktails began in approximately:

- A. The early 2000s with renewed interest in classic cocktails
- B. The 1950s
- C. The 1980s
- D. 2020

60. Underberg is a German digestif bitters sold in distinctive:

- A. Large decanters
- B. Ceramic bottles
- C. Small, paper-wrapped single-serve bottles
- D. Plastic containers

61. Campari, while sometimes grouped with amari, is technically classified as:

- A. A wine
- B. A whiskey
- C. A bitter aperitif/liqueur
- D. A vodka

62. The Aperol Spritz trend has increased interest in:

- A. Whiskey
- B. Vodka
- C. Cognac
- D. Italian bitter aperitifs

63. Suze is a French aperitif bitter with a dominant flavor of:

- A. Gentian root
- B. Orange
- C. Coffee
- D. Mint

64. Amer Picon is a French bitter historically used in cocktails that has:

- A. Become widely available
- B. Never been popular
- C. Become difficult to find in its original formulation
- D. Been banned

65. Bonal Gentiane-Quina is a French aperitif combining:

- A. Only honey
- B. Gentian and quinine flavors
- C. No botanicals
- D. Only citrus

66. Salers is a French gentian-based aperitif from:

- A. The Auvergne region
- B. Paris
- C. Bordeaux
- D. Normandy

67. The "Paper Plane" cocktail features equal parts bourbon, Aperol, Amaro Nonino, and:

- A. Vodka
- B. Rum
- C. Tequila
- D. Fresh lemon juice

68. The "Bitter Giuseppe" cocktail highlights:

- A. Sweet vermouth only
- B. Cynar as its primary ingredient
- C. Vodka
- D. Gin

69. American-made amari like Don Ciccio & Figli and St. Agrestis represent:

- A. European traditions only
- B. No American production
- C. The domestic craft amaro movement
- D. Mass production

70. The "Spritz" format (bitter + sparkling wine + soda) originated in:

- A. The Veneto region of Italy
- B. France
- C. United States
- D. Germany

71. Contratto is an Italian producer known for both vermouth and:

- A. Vodka
- B. Whiskey
- C. Rum
- D. Sparkling wine (and aperitivo)

72. "Barolo Chinato" is a specialty aromatized wine made with:

- A. Pinot Noir
- B. Barolo wine and quinine/chinchona
- C. Champagne
- D. Sherry

73. Cardamaro is an Italian amaro made with:

- A. Cardamom only
- B. No botanicals
- C. Cardoon thistle and blessed thistle
- D. Coffee beans

74. Select Aperitivo is a Venetian bitter used in:

- A. The Venetian Spritz as an alternative to Aperol
- B. Whiskey cocktails
- C. Non-alcoholic drinks only
- D. Desserts only

75. The alcohol content of Angostura bitters is approximately:

- A. 5% ABV
- B. 20% ABV
- C. 35% ABV
- D. 44.7% ABV (quite high, though used in small amounts)

76. Peychaud's bitters differ from Angostura in being:

- A. Identical in flavor
- B. Lighter, with more anise/floral character and red color
- C. Orange flavored
- D. Non-alcoholic

77. "Digestivo" in Italian dining culture refers to:

- A. The appetizer course
- B. The main course
- C. A post-meal drink (often amaro) to aid digestion
- D. Dessert only

78. Zucca Rabarbaro is an Italian amaro featuring:

- A. Rhubarb as a prominent flavor
- B. Only citrus
- C. No botanicals
- D. French origin

79. Elisir Novasalus and other "elixir" style amaros tend to be:

- A. Very sweet
- B. Non-alcoholic
- C. Lower in alcohol
- D. More concentrated and intensely herbal

80. The Americano cocktail (Campari, sweet vermouth, soda) predates:

- A. All other cocktails
- B. The Negroni, which adds gin to the same base
- C. The invention of vermouth
- D. The existence of Campari

81. Calisaya is a bitter liqueur made with:

- A. Oranges only
- B. Coffee
- C. Mint
- D. Cinchona/quinine bark (calisaya is a type of cinchona)

82. Meletti is an Italian amaro from the Marche region featuring:

- A. Saffron and violets
- B. Only mint
- C. No herbs
- D. Coffee exclusively

83. The craft cocktail renaissance has increased appreciation for:

- A. Complex, bitter flavors in vermouth and amaro
- B. Only sweet drinks
- C. Only vodka
- D. Eliminating all bitters

84. Vermouths made with higher quality wine bases typically:

- A. Taste worse
- B. Have no difference
- C. Show more complexity and refinement
- D. Are avoided by craft bartenders

85. Yzaguirre and Lustau are respected vermouth producers from:

- A. Italy
- B. France
- C. Germany
- D. Spain

86. The trend toward "lower ABV" cocktails has benefited:

- A. Only vodka
- B. Vermouth and amaro-based drinks
- C. Only high-proof spirits
- D. Non-alcoholic options only

87. "Stirred" cocktails like the Negroni and Manhattan typically use vermouth because:

- A. Stirring showcases vermouth's herbal complexity without excessive dilution
- B. Shaking is never used
- C. Vermouth cannot be shaken
- D. Color only

88. Gran Classico is a Swiss/Italian bitter that serves as an alternative to:

- A. Vodka
- B. Whiskey
- C. Campari in cocktails
- D. Rum

89. The "Fifty-Fifty Martini" uses equal parts gin and:

- A. Vodka
- B. Whiskey
- C. Campari
- D. Dry vermouth

90. Amaro del Capo is a Southern Italian amaro from Calabria known for:

- A. Mint only
- B. Citrus, herb, and licorice notes, often served very cold
- C. No flavor
- D. Being served hot

91. Bruto Americano and other craft American aperitivos are:

- A. Domestic alternatives to Campari
- B. Whiskeys
- C. Vodkas
- D. Non-alcoholic

92. The "Bamboo" cocktail is a classic combination of dry vermouth and:

- A. Vodka
- B. Whiskey
- C. Sherry
- D. Rum

93. "Fernet about it" is a bartender phrase referencing:

- A. Avoiding Fernet
- B. A type of wine
- C. Industry affection for Fernet-Branca, often as a shift drink
- D. A cooking technique

94. The Vieux Carré cocktail includes both Bénédictine and:

- A. Vodka only
- B. Peychaud's bitters (along with rye and Cognac)
- C. No bitters
- D. Only orange bitters

95. Santa Maria al Monte and other monastery-produced amaros connect to:

- A. Historical monastic traditions of herbal medicine
- B. Modern corporate production
- C. No history
- D. French production only

96. "Vermouth cocktails" like the Adonis (sherry and sweet vermouth) showcase vermouth as:

- A. Only a modifier
- B. An afterthought
- C. The primary ingredient rather than a supporting player
- D. Unnecessary

97. The "Modern" style of amaro tends to emphasize:

- A. Only extreme bitterness
- B. No flavor
- C. French production
- D. More approachable bittersweet balance for contemporary palates

98. Torani Amer is an American-made:

- A. Vodka
- B. Amer Picon-style bitter for cocktails
- C. Whiskey
- D. Wine

99. When making a Negroni, the vermouth should be:

- A. Fresh (recently opened) for best flavor
- B. Old and oxidized
- C. Frozen solid
- D. Heated

100. The growing "bitter" flavor trend in cocktails reflects:

- A. Only younger drinkers
- B. European traditions only
- C. Mature palates appreciating complexity over simple sweetness
- D. Marketing only

CHAPTER 10: ANSWER KEY WITH EXPLANATIONS

Vermouth, Amaro, and Bitters

1. D. An aromatized, fortified wine - Vermouth is classified as an aromatized, fortified wine—meaning it starts as wine, is fortified with additional alcohol (typically grape spirit) to increase proof, and is flavored with various botanicals. This distinguishes vermouth from both table wines (unfortified, unaromatized) and spirits (distilled). The aromatization with herbs, spices, and botanicals creates vermouth's distinctive character.
2. A. Wormwood - "Vermouth" derives from "Wermut," the German word for wormwood (*Artemisia absinthium*). Wormwood has been used medicinally for centuries and provides the bitter backbone traditional to vermouth. EU regulations now require vermouth to contain *Artemisia* species (though not necessarily *absinthium*). This etymological connection to wormwood reflects vermouth's origins as a medicinal preparation.
3. C. Turin (Torino), Italy - Turin in the Piedmont region is considered the birthplace of modern commercial vermouth. Antonio Benedetto Carpano created the first commercial vermouth there in 1786. The city's vermouth heritage continues today with producers like Carpano, Martini & Rossi, and Cinzano. "Vermouth di Torino" now has protected geographical status, cementing Turin's historical importance to the category.
4. B. Sweet (rosso) and dry - The two main traditional vermouth styles are sweet (rosso/red) and dry (white/French style). Sweet vermouth, associated with Italian production, has a reddish-brown color and bittersweet herbal character. Dry vermouth, associated with French production, is paler and more austere. These styles serve different cocktail functions—sweet for Manhattans and Negronis, dry for Martinis.
5. A. Reddish-brown color and bittersweet herbal flavor - Sweet vermouth (rosso) is characterized by its reddish-brown color (from caramelized sugar or botanicals, not red grapes) and bittersweet, herbal flavor profile. The sweetness balances the botanical bitterness, creating complexity. Italian sweet vermouth typically features vanilla, dried fruit, and warm spice notes alongside the herbal character.
6. D. France - Dry vermouth is typically associated with French production, particularly from regions like Chambéry (Dolin) and Marseille (Noilly Prat). French dry vermouth tends to be more austere, with delicate herbal notes and less sweetness than Italian styles. This geographic association led

to "French" becoming shorthand for dry vermouth, while "Italian" meant sweet, though both countries now produce all styles.

7. B. 14-22% ABV - Most vermouths range from 14-22% ABV, higher than table wine (typically 12-14%) due to fortification with grape spirit. This moderate alcohol level places vermouth between wine and spirits. The fortification helps preserve the product and provides a better canvas for botanical extraction. EU regulations specify minimum alcohol levels for vermouth classification.
8. C. Artemisia (wormwood) species - EU regulations require vermouth to contain Artemisia species—plants in the wormwood family. This includes Artemisia absinthium (grand wormwood) and Artemisia pontica (Roman wormwood), among others. The requirement connects modern vermouth to its etymological and historical roots. Artemisia provides characteristic bitter, herbaceous notes fundamental to vermouth's flavor profile.
9. A. Italian sweet vermouth - Carpano Antica Formula is a premium Italian sweet vermouth, representing the traditional Torino style created by the Carpano company. Known for its rich, complex character with vanilla, dried fruit, and bitter herbal notes, it's considered a benchmark for quality sweet vermouth. Carpano Antica has become a bartender favorite for Manhattans and Negronis seeking elevated quality.
10. D. Creating the first commercial vermouth in 1786 - Antonio Benedetto Carpano is credited with creating the first commercial vermouth in Turin in 1786. Working in a wine shop, he developed a sweetened, aromatized wine that became popular with the royal court. This innovation launched the modern vermouth industry. The Carpano brand continues today, maintaining this historical legacy with products like Antica Formula.
11. B. French dry vermouth - Noilly Prat is the classic French dry vermouth producer, founded in Marseillan in 1813. Their production method involves oxidative aging—exposing wine to air and sunlight before aromatization—creating a distinctive nutty, complex character. Noilly Prat set the standard for French dry vermouth and remains essential for classic dry Martinis seeking authentic French style.
12. C. Oxidative aging and/or sun exposure - French dry vermouth production, exemplified by Noilly Prat, traditionally includes oxidative aging where base wines are exposed to air and sometimes direct sunlight before botanical infusion. This creates nutty, slightly sherried notes distinct from Italian methods. The technique requires years and contributes to French dry vermouth's unique flavor profile and golden color.
13. A. Chambéry (Savoie) - Dolin is a respected vermouth producer from Chambéry in the French Alps (Savoie region). Chambéry has its own protected vermouth designation, and Dolin has produced vermouth there since 1821. Known for delicate, floral character using Alpine botanicals, Dolin offers dry, blanc, and rouge styles. The Chambéry terroir creates a lighter, more elegant style than Mediterranean producers.

14. D. Piedmont, Italy - "Vermouth di Torino" is a protected geographical indication (PGI) requiring production in the Piedmont region of Italy. The designation protects the historical Turin vermouth tradition and guarantees certain production standards including Italian wine base and specific botanical requirements. This PGI helps distinguish authentic Piedmont vermouth from generic products.
15. B. Italy - Martini & Rossi and Cinzano are major vermouth brands both originally from Italy, specifically the Turin/Piedmont region. Martini & Rossi, founded in 1863, became the world's largest vermouth producer. Cinzano, founded in 1757, is even older. Both brands helped establish Italian vermouth internationally and continue as global market leaders, though now owned by larger spirits conglomerates.
16. C. Clear to pale color with sweeter, vanilla-forward flavor - Blanc or Bianco vermouth is a style featuring clear to pale straw color with sweeter, vanilla-forward flavors. It bridges the gap between dry and sweet vermouth—white in color like dry but sweeter like rosso. Popular in France (blanc) and Italy (bianco), this style works well in spritzes and lighter cocktails where sweetness without red color is desired.
17. A. Distinctively bitter profile (the name means "point and a half") - Punt e Mes is an Italian vermouth famous for its pronounced bitterness. The name, Piedmontese dialect for "point and a half," allegedly refers to a customer ordering one point of sweetness and half a point of bitterness. Created in 1870, Punt e Mes straddles the line between vermouth and amaro, making it versatile in cocktails requiring both character types.
18. D. Refrigerated and consumed within 1-2 months - After opening, vermouth should be refrigerated and consumed within one to two months for optimal freshness. As a wine-based product, vermouth oxidizes once exposed to air, losing its fresh botanical character and developing flat, stale flavors. Many consumers and even bars improperly store vermouth at room temperature, significantly degrading quality. Fresh vermouth is essential for quality cocktails.
19. B. Dry vermouth - The classic Martini cocktail combines gin with dry vermouth. The ratio has evolved over time—early Martinis used more vermouth, while modern "dry" Martinis use very little. The original Martini likely contained equal parts gin and dry vermouth. Dry vermouth's herbal notes complement gin's botanicals, while its lower proof provides dilution and integration.
20. C. Sweet vermouth - The Manhattan cocktail traditionally uses sweet vermouth combined with whiskey (typically rye or bourbon) and bitters. The sweet vermouth provides herbal complexity and sweetness that balances the whiskey's strength. First created in the 1870s-1880s, the Manhattan established sweet vermouth's role as a whiskey cocktail modifier, a function it continues to serve in countless variations.
21. A. Sweet vermouth - The Negroni contains equal parts gin, Campari, and sweet vermouth. Created in Florence around 1919, the cocktail achieves perfect balance between gin's botanicals, Campari's bitter orange character, and sweet vermouth's herbal sweetness. The equal-parts formula makes it

easy to remember and scale. Sweet vermouth's role in the Negroni is to provide sweetness, complexity, and integration.

22. C. Rich, complex character made with Moscato wine base - Cocchi Vermouth di Torino is renowned for using Moscato d'Asti wine as its base, creating a distinctively rich, aromatic character with floral and grape notes underlying the botanical additions. This premium vermouth has become a bartender favorite, particularly for Manhattans where its complexity shines. The Moscato base distinguishes Cocchi from vermouths using neutral white wine.
23. B. Barcelona and other cities with "vermutería" culture - Spanish vermouth (vermut) has experienced a renaissance, particularly in Barcelona and other cities with thriving "vermutería" culture—bars specializing in vermouth service. The "hora del vermut" (vermouth hour) tradition involves leisurely afternoon vermouth with tapas. This revival has elevated Spanish vermouth quality and spawned renewed interest in traditional Spanish production methods.
24. D. Red/sweet vermouth - "Vermut Rojo" in Spanish terminology refers to red/sweet vermouth, following the same color-style association as Italian rosso. Spanish sweet vermouth often features more oxidative character and distinct spice profiles compared to Italian versions. The Spanish vermouth tradition predates the current revival, with historic producers like Yzaguirre operating since the 19th century.
25. C. Uses quinine among its flavorings and has a distinct recipe - Lillet is a French aromatized wine that differs from true vermouth primarily through its use of quinine (from cinchona bark) and distinct recipe. Technically a "quinquina" rather than vermouth, Lillet has its own character—lighter, more citrus-forward, and less intensely herbal. The Vesper Martini famously calls for Lillet (originally Kina Lillet, now reformulated as Lillet Blanc).
26. A. Equal parts sweet and dry vermouth - A "Perfect" Martini or Manhattan uses equal parts sweet and dry vermouth, combining both styles to create a balanced modifier. This technique predates the modern dry Martini trend and offers more complexity than using either vermouth alone. "Perfect" refers to the equal split, not a quality judgment. It's a useful technique for achieving moderate sweetness with herbal complexity.
27. D. Botanical complexity, sweetness balance, and lower proof dilution - Vermouth serves multiple functions in cocktails: its botanicals add complexity that complements base spirits, its sweetness provides balance against strong flavors, and its lower alcohol content creates dilution that integrates ingredients and softens proof. Understanding these roles helps explain why quality vermouth matters and why proper ratios affect cocktail balance.
28. B. Uncouth Vermouth, Imbue, and Lo-Fi - American craft vermouth production has grown significantly with producers like Uncouth Vermouth (New York, using local ingredients), Imbue (Oregon), and Lo-Fi (California). These domestic producers bring American terroir and innovation to vermouth while respecting traditional methods. The movement parallels craft spirits generally, emphasizing local ingredients, small-batch production, and quality.

29. A. Loses freshness and develops off-flavors - When vermouth oxidizes after opening, it loses its fresh botanical character and develops flat, sherried, sometimes vinegary off-flavors. Since vermouth is wine-based, oxidation degrades quality significantly—unlike high-proof spirits which are stable. This is why refrigeration and timely consumption matter. Oxidized vermouth can ruin otherwise well-made cocktails.
30. C. Quinine/cinchona bark as a key flavoring - Quinquina is a category of aromatized wine featuring quinine (from cinchona bark) as a defining flavoring element. Examples include Lillet, Dubonnet, and Bonal. The quinine provides distinctive bitterness different from wormwood-based vermouth. Quinquinas bridge the gap between vermouth and tonic-style bitters, offering bitter-sweet complexity suitable for aperitif service or cocktail mixing.
31. D. Bitter - "Amaro" translates simply to "bitter" in Italian, describing the category's defining characteristic. Italian amari are bitter herbal liqueurs, though bitterness levels vary enormously—from barely bitter (Montenegro) to intensely bitter (Fernet-Branca). Understanding that "amaro" means "bitter" helps contextualize the category's relationship to other bitter products like vermouth and cocktail bitters.
32. B. Digestifs (after-dinner drinks) - Amari are traditionally consumed in Italy as digestifs—after-dinner drinks believed to aid digestion. The bitter botanicals, particularly gentian and other digestive herbs, supposedly stimulate digestion after heavy meals. While modern cocktail culture uses amari throughout the drinking occasion, traditional Italian consumption remains post-prandial, often served neat or over ice.
33. A. Intensely bitter, mentholated flavor - Fernet-Branca is characterized by its intensely bitter, mentholated flavor profile created by 27 herbs and spices including saffron, myrrh, chamomile, and aloe. The menthol-forward character distinguishes Fernet-Branca from other amari. This challenging flavor profile has earned cult status among bartenders while remaining polarizing for casual drinkers. It's considered an acquired taste.
34. C. Argentina - Fernet-Branca has a particularly strong following in Argentina, where it's consumed in quantities rivaling Italy. Argentine consumption began with Italian immigrants and grew into a national phenomenon. Fernet con Coca (Fernet with Coca-Cola) is essentially Argentina's national drink, consumed at social gatherings throughout the country. This market importance makes Argentina crucial to the brand.
35. D. Mixed with Coca-Cola - The traditional Argentine way to drink Fernet-Branca is mixed with Coca-Cola ("Fernet con Coca"), typically in a 1:2 or 1:3 ratio. This combination balances Fernet's intense bitterness with cola's sweetness. The drink is deeply embedded in Argentine social culture, served at asados (barbecues), parties, and casual gatherings. Ice is typical, and the mixing ratio is personal preference.
36. B. Balanced, approachable "velvet" character - Amaro Montenegro is known for its balanced, approachable character—the brand calls it "the amaro with the velvet touch." With 40 botanicals

creating flavors of orange peel, rose, and gentle herbs, Montenegro is bitter enough to be interesting but sweet enough for amaro beginners. It serves as many people's gateway amaro and works well both neat and in cocktails.

37. A. Sicily - Averna is a popular Sicilian amaro created in Caltanissetta in 1868. Its medium-bodied character features bittersweet orange, herbs, and Mediterranean botanicals reflecting its island origin. At 29% ABV with approachable bitterness, Averna is widely distributed and serves as many drinkers' introduction to amaro. It's particularly useful in cocktails like the Black Manhattan.
38. A. Artichoke - Cynar is distinguished by artichoke (carciofo) as its primary botanical, along with 12 other herbs and plants. Despite the vegetable base, Cynar doesn't taste distinctly of artichoke—rather, it offers bittersweet, earthy, herbal complexity. Created in 1952, Cynar gained fame through Italian advertising and has found renewed popularity in craft cocktails, particularly with tonic water or in amaro-forward drinks.
39. D. 16-40% ABV - Most amari range from 16-40% ABV, with significant variation across the category. Lighter amari like Aperol (11%) sit at the low end, while Fernet-Branca (39%) approaches full spirit strength. This range affects how amari are used—lower-proof versions work in spritzes and lighter drinks, while higher-proof versions substitute for spirits in cocktails. Understanding proof helps with recipe balance.
40. B. Balanced, root beer-like herbal sweetness - Ramazzotti is a Milanese amaro known for its balanced, accessible character often described as having root beer-like herbal sweetness. Founded in 1815, it's one of Italy's oldest amaro brands. The approachable profile features orange, star anise, and gentle bitterness. Ramazzotti works well as an introductory amaro or in cocktails seeking herbal sweetness without aggressive bitterness.
41. C. Grappa (grape pomace distillate) as its base - Nonino Amaro is distinctive for using grappa (grape pomace distillate) as its base rather than neutral spirit or wine. The Nonino family, renowned grappa producers from Friuli, created this amaro showcasing their distillate's character alongside mountain herbs and botanicals. The grappa base provides a fruit-forward, refined character that sets Nonino apart from other amari.
42. A. Alpine herbs and mountain botanical character - Braulio is an alpine amaro from the Valtellina region in the Italian Alps, known for its mountain botanical character including gentian, juniper, wormwood, and yarrow foraged from high elevations. First produced in 1875, Braulio offers a distinctive herbal-mentholated profile reflecting its alpine terroir. It represents the mountain amaro tradition distinct from Mediterranean styles.
43. D. Herbs, citrus, and moderate bitterness - Lucano is an amaro from Basilicata (Southern Italy) featuring a flavor profile of herbs, citrus, and moderate bitterness. Created in 1894, it offers an approachable style that works both as a digestif and cocktail ingredient. The Southern Italian character differs from Northern alpine amari, with warmer spice notes and Mediterranean botanical influences.

44. B. Citrus (particularly blood orange) and Mediterranean herbs - "Amaro Siciliano" style typically features citrus prominently, particularly blood orange, alongside Mediterranean herbs, reflecting Sicily's abundant citrus production. Brands like Averna and Amaro dell'Etna exemplify this style. The citrus character creates a brighter, more refreshing profile than alpine amari, suitable for warmer weather and lighter cocktails.
45. A. Amaro (typically Averna) - The Black Manhattan cocktail substitutes amaro (typically Averna, though other amari work) for sweet vermouth in the classic Manhattan recipe. This substitution creates a more bitter, complex variation with herbal depth beyond traditional sweet vermouth. The cocktail showcases how amaro can function similarly to vermouth while adding distinctive character. It's become a modern classic.
46. D. Venezuela (now produced in Trinidad) - Angostura bitters originated in Venezuela, where German physician Johann Siegert created them in the town of Angostura (now Ciudad Bolívar) in 1824. The company later relocated to Trinidad, where production continues today. Despite the name, Angostura bitters contain no angostura bark—the name refers only to the founding city. Trinidad remains the sole production location.
47. B. A medicinal tonic to treat stomach ailments - Angostura bitters were originally created as a medicinal tonic to treat stomach ailments and tropical diseases among soldiers. Dr. Johann Siegert developed the formula while serving as Surgeon General in Venezuela. The transition from medicine to cocktail ingredient followed as bartenders discovered its flavor-enhancing properties. The medicinal origin is common among bitters brands.
48. C. The result of a historical miscommunication/mistake that became iconic - The oversized label on Angostura bitters bottles resulted from a historical miscommunication—one brother ordered bottles while another designed the label, and the sizes didn't match. Rather than waste either, they used the mismatched components. The distinctive error became so iconic that it's now part of the brand's identity. The story exemplifies how accidents can create recognizable branding.
49. D. Sazerac - Peychaud's bitters are most closely associated with the Sazerac cocktail, New Orleans' official cocktail combining rye whiskey (originally Cognac), Peychaud's bitters, sugar, and an absinthe rinse. Created by Antoine Peychaud, the bitters and cocktail are inseparable from New Orleans cocktail history. The Sazerac specifically calls for Peychaud's distinctive anise-floral character rather than Angostura.
50. B. New Orleans - Peychaud's bitters originated in New Orleans, created by Haitian immigrant Antoine Amédée Peychaud in the early 19th century. He served his bitters-enhanced drinks at his Royal Street pharmacy, contributing to early cocktail culture. New Orleans' cocktail heritage is built partly on Peychaud's contribution. The brand remains associated with the city despite modern corporate ownership.
51. A. The Martini and other classic cocktails - Orange bitters were historically used in original versions of the Martini and other classic cocktails, though they fell out of fashion during

Prohibition and after. Early cocktail books specify orange bitters in recipes we now make without them. The craft cocktail revival has restored orange bitters to their historical role, adding citrus-bitter complexity to classics.

52. C. Cocktail bitters are concentrated (used in dashes); potable bitters are drunk in larger amounts - The key difference between cocktail bitters and potable bitters is concentration and serving size. Cocktail bitters (Angostura, Peychaud's) are highly concentrated, used in dashes—a few drops per drink. Potable bitters (Fernet-Branca, amari) are less concentrated, meant to be consumed in larger quantities as digestifs or cocktail bases. Both are bitter, but usage differs significantly.
53. D. Cocktail bitters in various flavors - Fee Brothers is a historic American producer of cocktail bitters, founded in 1864 in Rochester, New York. They produce numerous flavors beyond standard aromatic—including orange, peach, mint, and more. While some purists criticize certain Fee Brothers products for sweetness or artificial flavors, the company played an important role in bitters availability during and after the category's decline.
54. B. Cocktail author and bartender Gary Regan - Regan's Orange Bitters No. 6 was created by cocktail author, bartender, and educator Gary "gaz" Regan. He developed the recipe to address the lack of quality orange bitters available during the early craft cocktail revival. Regan's expertise and influence helped establish orange bitters' importance in classic cocktails. The product remains popular among bartenders seeking quality orange bitters.
55. A. One or two dashes (a few drops) - Cocktail bitters are highly concentrated and typically used in small amounts—one or two dashes (essentially drops) per drink. A "dash" is imprecise but generally means 6-10 drops or 1/8 teaspoon. This small amount has significant flavor impact due to the concentration. Using too much can overwhelm drinks. The dasher top on bitters bottles is designed for controlled small-portion dispensing.
56. C. Variety of flavors including celery, cardamom, and lavender - Scrappy's Bitters is a Seattle-based craft bitters producer known for its variety of flavors beyond traditional aromatic—including celery, cardamom, lavender, chocolate, and grapefruit. Founded in 2008 by Miles Thomas, Scrappy's represents the craft bitters movement that expanded the category far beyond Angostura and Peychaud's. These specialty flavors enable creative cocktail development.
57. D. A full ounce or more of Angostura bitters as a base spirit - The Trinidad Sour, created by bartender Giuseppe Gonzalez, is notable for using a full 1.5 ounces of Angostura bitters as the base spirit—an unprecedented amount that inverts typical bitters usage. Combined with orgeat, lemon, and rye, the cocktail demonstrates that bitters can function as primary ingredients, not just accents. It's become a modern classic despite its unconventional construction.
58. B. Gentian, cinchona, and various spices like clove and cinnamon - Aromatic bitters typically contain gentian root and/or cinchona bark for bitterness, combined with various spices like clove, cinnamon, cardamom, and allspice. These botanicals create the complex, warming spice character

associated with aromatic bitters. The exact recipes are proprietary (Angostura's is famously secret), but these botanical categories are common across the style.

59. A. The early 2000s with renewed interest in classic cocktails - The bitters revival in craft cocktails began approximately in the early 2000s as bartenders rediscovered classic cocktail recipes requiring bitters that had disappeared from most bars. This revival paralleled the broader craft cocktail movement's interest in pre-Prohibition drinks. New producers emerged, old brands gained renewed attention, and bitters selection expanded dramatically.
60. C. Small, paper-wrapped single-serve bottles - Underberg is a German digestif bitters sold in distinctive tiny (20ml) paper-wrapped single-serve bottles. The intensely bitter, herbal concentrate is meant to be consumed in one gulp after meals. Each bottle contains exactly one serving. This unique packaging has made Underberg instantly recognizable—the small bottles are often found near German restaurant cash registers.
61. C. A bitter aperitif/liqueur - Campari, while often grouped with amari, is technically classified as a bitter aperitif or bitter liqueur rather than a true amaro. The distinction lies partly in intended use—Campari is traditionally consumed before meals (aperitivo) while amari are digestifs (after meals). Campari's bright red color, specific bitter orange profile, and aperitif positioning distinguish it from the broader amaro category.
62. D. Italian bitter aperitifs - The Aperol Spritz trend has dramatically increased interest in Italian bitter aperitifs generally. As Aperol Spritzes became globally popular in the 2010s, consumers discovered the broader category of Italian bitters. This rising tide has benefited Campari, Select, and various amari. The trend demonstrates how a single product's popularity can expand interest in an entire category.
63. A. Gentian root - Suze is a French aperitif bitter with gentian root as its dominant flavor, creating an intensely bitter, earthy character. Created in 1889, Suze has a bright yellow color and challenging flavor profile that's more bitter than most aperitifs. Picasso famously depicted a Suze bottle in his artwork. The liqueur has gained renewed appreciation among bartenders seeking aggressive bitter flavors for mixing.
64. C. Become difficult to find in its original formulation - Amer Picon is a French bitter historically essential in cocktails like the Picon Punch, but the original formulation has become difficult to find. Modern Amer Picon has been reformulated with lower alcohol and different flavor profile. This has led American producers to create substitutes like Torani Amer and Golden Moon Amer dit Picon for bartenders seeking the original cocktail flavor.
65. B. Gentian and quinine flavors - Bonal Gentiane-Quina is a French aperitif wine combining gentian (for earthy bitterness) and quinine/cinchona (for crisp bitterness) as defining flavors. Made in the French Alps since 1865, Bonal offers a complex, bittersweet aperitif character. It's become popular among bartenders for its versatility—working in vermouth-style applications while adding unique bitter complexity.

66. A. The Auvergne region - Salers is a French gentian-based aperitif from the Auvergne region in central France, an area known for wild gentian growth. Made since 1885, Salers features a straightforward gentian character—bitter, earthy, and relatively unadorned. At 16% ABV, it's lighter than some aperitifs. The brand represents the traditional French gentiane style, distinct from more complex aromatized wines.
67. D. Fresh lemon juice - The Paper Plane cocktail features equal parts bourbon, Aperol, Amaro Nonino, and fresh lemon juice. Created by bartender Sam Ross in 2008, it demonstrates the "equal parts" template that makes modern classics memorable and reproducible. The cocktail balances bourbon's strength with Aperol's bitter-sweet, Nonino's herbal complexity, and lemon's bright acidity. It's become a contemporary benchmark.
68. B. Cynar as its primary ingredient - The Bitter Giuseppe cocktail highlights Cynar as its primary ingredient, combined with sweet vermouth, lemon, and orange bitters. Created at Amor y Amargo in New York, it showcases how amari can star rather than support in cocktails. The drink helped introduce many bartenders and consumers to Cynar's potential beyond simple digestif service.
69. C. The domestic craft amaro movement - American-made amari like Don Ciccio & Figli (Washington D.C.), St. Agrestis (Brooklyn), and others represent the growing domestic craft amaro movement. These producers create amari using American ingredients and Italian-inspired methods, contributing local terroir to traditional forms. The movement demonstrates that amaro-making has transcended Italian borders while respecting the tradition.
70. A. The Veneto region of Italy - The Spritz format (bitter + sparkling wine + soda) originated in the Veneto region of northeastern Italy, particularly Venice and surrounding areas. The drink evolved when Austrian occupiers added sparkling water to local wines (spritzen means "to spray" in German). The format later incorporated bitter aperitifs like Select, Aperol, and Campari, becoming the globally popular aperitivo serve.
71. D. Sparkling wine (and aperitivo) - Contratto is an Italian producer known for both vermouth and sparkling wines, plus their Aperitivo liqueur. Founded in 1867 in Canelli (Piedmont), Contratto represents the traditional Italian producer offering multiple aperitivo-culture products. Their premium positioning and historical production methods have earned respect among craft bartenders seeking quality Italian ingredients.
72. B. Barolo wine and quinine/chinchona - Barolo Chinato is a specialty aromatized wine made with Barolo (a prestigious Nebbiolo wine from Piedmont) and quinine/cinchona bark plus other botanicals. This luxurious digestif combines fine wine character with bitter-herbal complexity. It's typically served after meals, sometimes with chocolate. The use of expensive Barolo as a base makes Chinato a premium product within aromatized wines.
73. C. Cardoon thistle and blessed thistle - Cardamaro is an Italian amaro made with cardoon (a thistle relative of artichoke) and blessed thistle (cardo benedetto), not cardamom despite the similar name. These thistles provide distinctive bitter-vegetal character. Lower in alcohol than many amari,

Cardamaro works well in low-ABV cocktails and as a vermouth substitute. Its unusual botanical base creates a unique flavor profile.

74. A. The Venetian Spritz as an alternative to Aperol - Select Aperitivo is a Venetian bitter specifically associated with the Venetian Spritz, where it predates Aperol's modern popularity. More bitter and complex than Aperol, Select was the original Spritz bitter before Aperol's marketing dominance. The recent Spritz boom has renewed interest in Select as an authentic, more sophisticated alternative for those seeking less sweetness.
75. D. 44.7% ABV (quite high, though used in small amounts) - Angostura bitters has a surprisingly high alcohol content of approximately 44.7% ABV—stronger than most spirits. This high proof aids botanical extraction and preservation. However, since bitters are used in very small amounts (dashes), the alcohol contribution to finished drinks is minimal. The high ABV surprises many who assume bitters are low-alcohol flavorings.
76. B. Lighter, with more anise/floral character and red color - Peychaud's bitters differ from Angostura in being lighter, with more pronounced anise and floral character, plus distinctive red color versus Angostura's brown. These differences make each suited to specific cocktails—Peychaud's for the Sazerac and other New Orleans drinks, Angostura for Old Fashioneds and many other classics. They're complementary rather than interchangeable.
77. C. A post-meal drink (often amaro) to aid digestion - "Digestivo" in Italian dining culture refers to a post-meal drink—typically amaro, grappa, or other spirits—traditionally believed to aid digestion. The bitter herbs in amari supposedly stimulate digestive processes after heavy meals. Whether medically valid, the digestivo ritual serves important cultural functions in concluding Italian meals properly.
78. A. Rhubarb as a prominent flavor - Zucca Rabarbaro is an Italian amaro featuring rhubarb (rabarbaro) as a prominent flavor. The name "Zucca" means pumpkin, though it's the rhubarb that defines the taste. The amaro has a distinctive bitter-sour character from the rhubarb root, different from most fruit-forward amari. Its unique profile has earned it a following among amaro enthusiasts seeking unusual flavors.
79. D. More concentrated and intensely herbal - "Elixir" style amari like Elisir Novasalus tend to be more concentrated and intensely herbal than standard amari. The term "elixir" suggests medicinal concentration—these products carry the herbal-medicinal tradition of amari most explicitly. Higher proof and more aggressive botanical character make elixirs suited for small servings or adding intensity to cocktails.
80. B. The Negroni, which adds gin to the same base - The Americano cocktail (Campari, sweet vermouth, and soda) predates the Negroni, which is essentially an Americano with gin added instead of soda. According to legend, Count Negroni requested this substitution around 1919 at Caffè Casoni in Florence. Understanding this lineage shows how classic cocktails evolve through simple modifications.

81. D. Cinchona/quinine bark (calisaya is a type of cinchona) - Calisaya is a bitter liqueur made with cinchona/quinine bark—specifically Cinchona calisaya, a variety of the quinine-producing tree. The bark provides distinctive bitter-medicinal character. Historical Calisaya liqueurs were prized for cocktails, though authentic versions became rare. Modern craft producers have revived the style for bartenders seeking these classic bitter flavors.
82. B. Saffron and violets - Meletti is an Italian amaro from the Marche region featuring saffron (giving a golden color) and violets among its botanicals. Founded in 1870, Meletti offers a distinctive floral-bitter profile different from more common amari. The saffron and violet notes create an unusual, somewhat perfumed character that appeals to those seeking amari beyond typical orange-herbal profiles.
83. A. Complex, bitter flavors in vermouth and amaro - The craft cocktail renaissance has significantly increased appreciation for complex, bitter flavors in vermouth and amaro. Bartenders have embraced bitterness as a sophisticated taste, educating consumers beyond simple sweet preferences. This shift has elevated vermouth from afterthought to essential ingredient and established amaro as a serious category worthy of exploration.
84. C. Show more complexity and refinement - Vermouths made with higher quality wine bases typically show more complexity and refinement in the final product. The base wine provides structure and flavor that botanicals enhance rather than mask. Premium producers like Cocchi (using Moscato) and others demonstrate that wine quality matters. This parallels how base spirit quality affects other spirits categories.
85. D. Spain - Yzaguirre and Lustau are respected vermouth producers from Spain, representing different aspects of Spanish vermouth tradition. Yzaguirre has produced vermouth in Catalonia since 1884, while Lustau (famous for sherry) applies their fortified wine expertise to vermouth production. Spanish vermouth has distinctive characteristics, often more oxidative and robust than Italian styles.
86. B. Vermouth and amaro-based drinks - The trend toward lower ABV cocktails has benefited vermouth and amaro-based drinks, which offer complexity and satisfaction with less alcohol than spirit-forward cocktails. Drinks like spritzes, vermouth-based aperitifs, and amaro cocktails provide flavor interest for moderate drinking occasions. This trend has elevated these categories from supporting roles to starring positions.
87. A. Stirring showcases vermouth's herbal complexity without excessive dilution - Stirred cocktails like the Negroni and Manhattan typically use vermouth because stirring (rather than shaking) showcases vermouth's herbal complexity without excessive dilution or aeration. The gentle mixing preserves delicate botanical notes while integrating ingredients. Understanding this technique helps explain why vermouth cocktails are traditionally stirred.
88. C. Campari in cocktails - Gran Classico is a Swiss/Italian bitter that serves as an alternative to Campari in cocktails. Made in Switzerland using an Italian recipe, Gran Classico offers similar

bitter orange character with some flavor differences (more bitter, more herbal). Bartenders sometimes prefer it in Negronis and other Campari drinks for its complexity and historical recipe authenticity.

89. D. Dry vermouth - The Fifty-Fifty Martini uses equal parts gin and dry vermouth, representing an earlier Martini style before the trend toward increasingly dry (less vermouth) versions. This higher vermouth ratio creates a more integrated, lower-proof cocktail with pronounced herbal character. The Fifty-Fifty has gained renewed appreciation as bartenders and drinkers rediscover vermouth's value in cocktails.
90. B. Citrus, herb, and licorice notes, often served very cold - Amaro del Capo is a Southern Italian amaro from Calabria known for citrus, herb, and licorice notes. Distinctively, it's often served very cold—sometimes from the freezer—which tames its sweetness and emphasizes refreshing herbal character. This cold-service tradition differs from most amari and has contributed to Amaro del Capo's popularity as a refreshing digestif.
91. A. Domestic alternatives to Campari - Bruto Americano and other craft American aperitivos are domestic alternatives to Campari, created by American producers seeking to replicate or reinterpret Italian bitter aperitif style. These products often use different bittering agents (some avoid artificial colors used in Campari) and American botanicals. They serve bartenders seeking quality American-made ingredients.
92. C. Sherry - The Bamboo cocktail is a classic combination of dry vermouth and sherry (typically fino or manzanilla), with bitters. Created in 19th-century Japan, this low-proof cocktail showcases both fortified wines without adding spirits. The Bamboo demonstrates how vermouth can work alongside other complex wines rather than only with spirits. It's gained renewed appreciation in the low-ABV cocktail movement.
93. D. Industry affection for Fernet-Branca, often as a shift drink - "Fernet about it" is bartender slang referencing the industry's affection for Fernet-Branca, commonly consumed as a shift drink (after-work drink among hospitality professionals). The challenging, bitter taste serves as an insider preference and bonding ritual. The phrase plays on "forget about it," acknowledging Fernet's cult status within the bar community.
94. B. Peychaud's bitters (along with rye and Cognac) - The Vieux Carré cocktail includes both Bénédictine and Peychaud's bitters alongside rye whiskey, Cognac, and sweet vermouth. Created at the Hotel Monteleone in New Orleans, this complex classic demonstrates how bitters and herbal liqueurs can work together. Peychaud's specifically contributes New Orleans character essential to this local cocktail.
95. A. Historical monastic traditions of herbal medicine - Santa Maria al Monte and other monastery-produced amari connect to historical monastic traditions of herbal medicine. Monasteries throughout Europe developed herbal remedies, with recipes eventually becoming digestive

liqueurs. This heritage gives certain amari authenticity and marketing appeal, connecting contemporary products to centuries of herbal knowledge and tradition.

96. C. The primary ingredient rather than a supporting player - "Vermouth cocktails" like the Adonis (sherry and sweet vermouth with orange bitters) showcase vermouth as the primary ingredient rather than a supporting modifier. These lower-proof drinks demonstrate vermouth's ability to carry a cocktail's weight. The category has gained appreciation as drinkers seek complex, moderate-alcohol options.
97. D. More approachable bittersweet balance for contemporary palates - The "modern" style of amaro tends to emphasize more approachable bittersweet balance for contemporary palates. While traditional amari could be aggressively bitter, modern producers often create smoother, more balanced products accessible to broader audiences. This evolution follows consumer preference while maintaining herbal complexity.
98. B. Amer Picon-style bitter for cocktails - Torani Amer is an American-made Amer Picon-style bitter for cocktails, created because authentic French Amer Picon is difficult to obtain in its original formulation. Bartenders seeking to make classic Picon cocktails use Torani Amer or similar American substitutes. This product represents how craft producers fill gaps left by unavailable historical ingredients.
99. A. Fresh (recently opened) for best flavor - When making a Negroni (or any vermouth cocktail), the vermouth should be fresh—recently opened and properly stored—for best flavor. Oxidized vermouth imparts flat, stale notes that compromise cocktail quality. Given vermouth's importance in the Negroni (one-third of the drink), its freshness significantly affects the finished cocktail. Quality bars monitor vermouth freshness carefully.
100. C. Mature palates appreciating complexity over simple sweetness - The growing bitter flavor trend in cocktails reflects mature palates appreciating complexity over simple sweetness. As consumers develop more sophisticated tastes, bitter flavors—once challenging—become appealing for their complexity. This evolution parallels preferences in coffee (dark roasts), chocolate (high cacao), and beer (IPAs). Bitterness represents grown-up drinking.