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Booze

Drink Bitter Than You're Used To

Three ways to enjoy amaro, the Italian national spirit that's becoming America's favorite post-dinner drink...and pre-dinner drink...and whenever-you-want drink

SIP IT

Nonino (\$45) is as sweet and drinkable as amaro gets—very light on bitter herbs. (Though at 70 proof, it's heavy on alcohol for an amaro.) Drink it neat after a few too many agnolotti.



→ Those bottles of amaro you're seeing behind the bar more and more—with their beautiful Italian labels featuring beautiful Italian scenes representing the beautiful Italian liqueur inside—are just for sipping. They're for drinking. Amari—Italian for "bitters"—are

indeed bitter. But also sweet, smoky, and citrusy, too. They're as versatile as whiskey and maybe even more complex. "There's nothing missing," says bartender Sother Teague, who opened his bitters bar, Amor y Amargo, in Manhattan's East Village in 2011.

"These are old-fashioned in a bottle." Here are three ways to drink three amari that you can now find in any good liquor store—and, increasingly, on any good dessert menu, where amaro is replacing port as the go-to digestivo. —ROSS McCAMMON

