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Fast Penny Spirits Wins Gold and Silver from American Distilling Institute

Seattle WA (9/7/21) - [Fast Penny Spirits](#) is continuing its winning momentum with their highly awarded, Seattle-made Amaranco and Amaranco Bianca. The amaro distillery was recently awarded a Gold Medal for Amaranco and a Silver Medal for Amaranco Bianca from the American Distilling Institute's Judging of Craft Spirits.

The American Distilling Institute(ADI) is the oldest and largest trade association dedicated to craft distilling in the world. Founded in 2003, ADI promotes distillers and blenders that are producing the world's finest quality artisan spirits. The renowned organization gives participating producers valuable, unbiased, third-party feedback on the quality of their spirits.

Amaranco and Amaranco Bianca are blended with a combination of the highest-quality, wild-crafted, organic, and consciously-sourced botanicals. The amari are rich, herbaceous, and beautifully complex to sip on their own or swirl into a cocktail.

The recent ADI awards build upon Fast Penny Spirits' noteworthy recognition this past year. Amaranco and Amaranco Bianca both received gold medals from the San Francisco World Spirits Competition and the Denver International Spirits Competition. The New York International Spirits Competition named the distillery WA State's Liqueur Distillery of the Year and gave a 93 rating for Amaranco and a 90 rating for Amaranco Bianca. Amaranco Bianca received Platinum and Amaranco Gold in the Best of the Northwest by Sip Magazine. They also received a 90 rating for Amaranco from Wine Enthusiast.

The amaro can be found at [retailers, bars, and restaurants](#) around Washington, Oregon state liquor stores, California, and Georgia. Fast Penny Spirits Bottle Shop and Tasting Deck is located in North Queen Anne, near the Ballard Bridge. The tasting room often hosts pop-up events, offers private events, and tours by appointment. It is currently open Fridays 4 pm to 9 pm, Saturdays 12 pm to 5 pm, Sundays 12 pm to 5 pm, and by appointment at 1138 W Ewing St, Suite B, Seattle, WA 98119.

Fast Penny is committed to giving back through their Pretty Penny program. Ingrained in their business model from the start, they contribute 3% of their bottle revenue to elevate women in business, local communities, and the hospitality industry. This quarter's partner is Vital Voices, a 501c3 nonprofit that serves as a "venture catalyst," investing in women leaders solving the world's greatest challenges – from gender-based violence to the climate crisis, economic inequities, and more. Past partners include Washington Women's Foundation, Black Girl Ventures, and the Food Innovation Network.

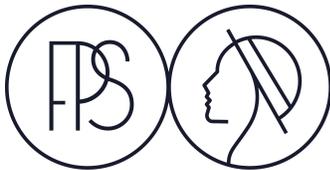
For more information about Fast Penny Spirits and to keep apprised of events and happenings follow them on Instagram @fastpennyspirits.

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[About Fast Penny Spirits](#)

Fast Penny Spirits is a woman-owned and operated amaro distillery. Based in Seattle and inspired by the founder's Italian heritage, the company is committed to stirring up change. Blended with a combination of the highest-quality, wild-crafted, organic, and consciously-sourced botanicals, Fast Penny's spirits are rich, herbaceous, and captivating. Luxurious and refined, their Italian-style amari - Amaricano and Amaricano Bianca - are beautifully complex to sip on their own or swirl into a cocktail. With a constant eye on environmental impact and a 3% Pretty Penny give-back program, Fast Penny Spirits is dedicated to supporting and empowering women, local communities, and the hospitality industry.

For more information, please visit www.fastpennyspirits.com.



About Amaro

Amaro started in the medicine cabinet before they made their way to the bar cart. In the 18th and 19th century, monks and pharmacists would forage for local botanicals and infuse them in wine and neutral alcohol to be used for treating different ailments. They started with tinctures and blended many botanicals together to create their elixir. To make it more palatable, they added sugar such as honey, cane, and beet sugar. In the 1800s, amaro went from medicine to a part of the Italian/European drinking culture.

While amaro translates to "bitter" in Italian, its flavor can vary widely from sweet to umami. Fast Penny Spirits, Amaricano and Amaricano Bianca, offers a balance of bitter and herbaceous.