

FAST PENNY SPIRITS

FOR IMMEDIATE RELEASE

Fast Penny Spirits Enters Minnesota Market with Libation Project Partnership

Amaricano and Amaricano Bianca, the distillery's Italian-style amaro, will now be available at retailers and restaurants across the state.

Seattle WA (12/16/21) - [Fast Penny Spirits](#), a Seattle-based amaro distillery, is partnering with [Libation Project](#) to bring their award-winning Amaricano and Amaricano Bianca to the communities of Minnesota.

The female-owned and operated company produces luxurious and indulgently refined Italian-style amaro. Crafted with distilled west coast grapes and over 45 organic, wild-crafted, and consciously sourced botanicals, the amaro balances rich and herbaceous tones for a breathtakingly bold experience.

"At Libation Project, we thoughtfully curate what we offer our customers," said Jon Olson, Spirits Enabler at Libation Project. "Amaricano and Amaricano Bianca are beautifully crafted spirits and exactly what we love to bring to our community. We look forward to representing what Jamie and Holly have created in Fast Penny Spirits and we hope to continue to connect the wonderful communities of the Twin Cities and Seattle!"

The amaro has received much fanfare from expert judges across the country. Both spirits received gold medals at the prestigious San Francisco World Spirits Competition and the Denver International Spirits Competition. Amaricano Bianca was awarded a double gold medal and Amaricano was awarded a gold medal at the Women's Wine and Spirits Awards, out of a record breaking number of samples from 56 countries around the world. The New York International Spirits Competition named the Fast Penny Spirits the Washington State Liqueur Distillery of the Year. The editors of Wine Enthusiast Magazine selected Amaricano as one of their Top 100 Spirits of 2021.

"We are thrilled to bring Amaricano and Amaricano Bianca to the communities of Minnesota," said Jamie Hunt, Founder and Chief Executive Officer. "We love connecting with new consumers across the country to offer up the flavors of the northwest in an Italian-style amaro."

Fast Penny Spirits' goal is to stir up positive change. Their Pretty Penny give-back program was ingrained in their business model from the start and contributes 3% of bottle revenue to elevate women in business, local communities, and the industry.

In addition to their commitment to giving back, the amaro distillery is committed to sustainability. From the amari's neutral base made from reutilized West Coast wine grapes to sustainably-sourced botanicals to recycled bottles and reclaimed corks, Fast Penny Spirits is dedicated to being a conscious-minded company.

"We make daily decisions with a constant filter on impact. Sustainability is always top of mind," said Holly Robinson, Co-Founder and Chief Operating Officer. "We are continually exploring how we can do things better for the quality of our amaro and the health of our communities."

Fast Penny Spirits is currently in distribution in California, Georgia, Minnesota, Oregon, and Washington, and ships directly to consumers in 30 states.

###



[About Fast Penny Spirits](#)

Fast Penny Spirits is a woman-owned and operated award-winning 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 Libation Project](#)

Established in 2014, Libation Project is a Minnesota owned, thoughtfully curated selection of wine, sake and spirits focusing on building strong and long lasting relationships with our community. For more information, please visit www.libationproject.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.

Media Contact:

Natalie Cheel

206.419.8768

Natalie@parsonsandco.com

