



Contact: Natalie Cheel
206.419.8768
Natalie@parsonsandco.com
FOR IMMEDIATE RELEASE
December 2, 2021

**Fast Penny Spirits awarded Double Gold Medal and ranks for
Best New Craft Distillery by USA Today's 10Best**

The Seattle amaro distillery is celebrating more momentous wins in their first year.

Seattle, WA (12/2/21) - [Fast Penny Spirits](#), makers of Amaranco and Amaranco Bianca, is celebrating more noteworthy accolades for their Italian-style amaro. Amaranco Bianca was just awarded a double gold medal and Amaranco was awarded a gold medal from the Women's Wine and Spirits Awards (WWSA) judged by the world's leading female wine & spirits buyers. WWSA triple blind tasted a record breaking number of samples from 56 countries around the world.

Earlier this year, Fast Penny Spirits was awarded Washington Liqueur Distillery of the Year by the prestigious New York International Spirits Competition. The amaro distillery also won gold medals for Amaranco and Amaranco Bianca at both the San Francisco World Spirits Competition and the Denver International Spirits Competition.

In addition to judged panels, Fast Penny Spirits garnered attention from USA Today readers. The distillery was recently nominated by a panel of experts from USA Today's 10Best Reader's Choice Awards for Best New Craft Distillery. Once selected for the competition, the general public had four weeks to vote for their favorite distillery.

From the more than 2,000 craft distilleries across the country, the panel of relevant experts selected 20 distilleries that have opened in the past three years. Fast Penny Spirits made it in the top 10 at number eight.

Luxurious and indulgent, 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.

Amaranco and Amaranco Bianca can be found at [retailers, bars, and restaurants](#) in California, Georgia, Minnesota, Oregon, and Washington. The company also ships to over 30 states across the country.

Fast Penny's Bottle Shop + Tasting Deck is open to the public to pick up bottles, enjoy cocktails on their deck and learn about amaro during open hours at the FPS, where they serve cocktails and often host pop-ups. They are currently open Fridays 4 pm to 9 pm, and Saturdays and Sundays noon to 5 pm at 1138 W Ewing St, Suite B, Seattle, WA 98119.

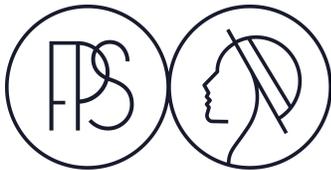
For more information, follow Fast Penny on Instagram @fastpennyspirits and subscribe to their newsletter.

###

[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 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.