

FAST PENNY SPIRITS

FOR IMMEDIATE RELEASE

Fast Penny Spirits Awarded More Gold Medals for Americano and Amaranico Bianca

The woman-owned amaro distillery continues to receive esteemed honors from numerous prestigious spirits competitions

Seattle WA (9/15/2022) - [Fast Penny Spirits](https://www.fastpennyspirits.com), makers of Amaranico and Amaranico Bianca, continue their winning momentum with more awards from the world's most respected spirits competitions.

Amaranico Bianca won double gold and Amaranico took home a gold from the Women Wine & Spirits Competition, which is judged by the world's leading female wine and spirits buyers.

The New Orleans Spirits Competition presented by the Tales of the Cocktail Foundation awarded each spirit a gold medal and named Amaranico Bianca as the Liqueur of the Year. The competition is tasted blind by a panel of industry experts, without identification, to ensure integrity and secrecy.

At the New York World Wine & Spirits Competition, Amaranico and Amaranico Bianca were each awarded a bronze medal. The judges are among the wine and spirits industry's most trusted authorities on the subject of quality wines and spirits and the regional tastes and trends that drive the wine and spirits markets.

The American Distilling Institute's International Spirits Competition awarded both spirits gold medals for a second year in a row. The American Craft Spirits Awards awarded Amaranico a silver medal and Chilled Magazine's Chilled 100 Awards gave Amaranico a score of 93 and Amaranico Bianca a score of 94.

The Denver International Spirits Competition also awarded Amaranico a gold medal for the second year in a row.

The Ultimate Spirits Challenge named Amaranico and Amaranico Bianca as Finalists, scoring a 93 and 94, respectively.

Amaranico and Amaranico 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 two spirits can be found at retailers, bars, and restaurants in California, Georgia, Louisiana, Michigan, Minnesota, Oregon, Tennessee, and Washington. The distillery also ships to over 30 states, nationwide.

Fast Penny Spirits is open to the public to pick up bottles, enjoy cocktails, and learn about amaro during open hours at their Bottle Shop + Tasting Deck, where they often host pop-ups. Currently open Fridays 4-9 p.m., and Saturdays 1-6 p.m. at 1138 W Ewing St, Suite B, Seattle, WA 98119.

For more information, please visit www.fastpennyspirits.com and follow them on Instagram @fastpennyspirits..



[About Fast Penny Spirits](#)

Fast Penny Spirits is a woman-owned and operated amaro distillery and Certified B Corp™. 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 - Amaranico and Amaranico 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

Certified



Corporation

Penny give-back program, Fast Penny Spirits is dedicated to supporting and empowering women, local communities, and the hospitality industry.



About Amaro

Amaro is an herbal liqueur that can be sipped on its own or swirled into a cocktail. It is made from infusing a neutral base spirit, such as a grape or grain, with a blend of spices, herbs, roots, and flowers. With the help of popular cocktails, such as the Aperol Spritz or Negroni, a variety of different types of amaro have been quickly popping up on restaurant menus and in personal liquor cabinets across the country. While amaro translates to “bitter” in Italian, its flavor can vary widely from sweet to umami. Fast Penny Spirits, Amaranco and Amaranco Bianca, offers a balance of bitter and herbaceous.

Media Contact:

Natalie Cheel

206.419.8768

Natalie@parsonsandco.com

