



# APERITIVO BITTER ARTIGIANALE

700 ml • 100 ml | 25% Abv.

## PRODUCTION METHOD

- Maceration of the ingredients in distilled wheat spirit and water.
- Cold infusion of the ingredients in water.
- Hot infusion of the Hibiscus in water.
- Blending of the two extracts with sugared hibiscus infusion.
- Slow settling in tank without use of clarifying agents (3 months).
- Filtration, ageing and bottling.

## MAIN BOTANICALS

- Orange peel *Citrus sinensis*
- Gentian flowers *Gentiana acaulis*
- Cascarella *Croton eluteria*
- Licorice *Glycyrriza glabra*
- Fennel seeds *Foeniculum vulgare*
- Rosemary, *Rosmarinus officinalis*
- Ginger *Zingiber officinale*
- Karkadè *Hibiscus sabdariffa*

**Colour**\_ Intense dark red.

**Nose**\_ Very fragrant, citrusy, light balsamic note.

**Palate**\_ Interesting complexity, intense and warm, full-bodied structure with pleasant citrusy note from the hibiscus and a persistent bitter note from the gentian flowers.

**Serving suggestions**\_ Negroni Alpino with Baldoria vermouth rosso, genepy Gin and Amaro alpino.

It may contain **gluten** and traces of **nuts** and **almonds**.



**LIQUORIFICIO ARTIGIANALE**

EST. 2011  
ITALIAN PREMIUM HANDCRAFTED LIQUEURS