

Botanic bitter

Liqueur
25% vol.



WWSA 2021
Gold Award



Falstaff 2020
91 Punkte



**NY Intl Spirits
Competition 2020**
Bronze Winner



**Diamond Spirits
Award 2019**
Gold Medal

Raw material

Ingredients

Alcohol, sugar, extracts of aromatic local plants

Ageing

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Serving temperature

18°C or with ice

Botanic bitter is obtained from wisely selected herbs dyeing, barks, roots and essential oils.

The result is a very pleasant bitter, with a perfectly balanced sugar and alcohol content which enhance the citrusy part of the aroma.

Fruits, flowers and roots tell a recipe made of unique flavours and aromas that characterised the taste of *Botanic bitter*.

With a blend that satisfies everyone, it is perfect as aperitif, even mixed, also intense if tasted cold.

A new and modern approach to the classic «bitter».

Clear, dark ruby red coloured as a result of the botanicals used, taste it straight to distinguish each of the essences that compose it.

Appreciated as aperitif, Botanic bitter contains local herbs with tonic and digestive properties. Its unmistakable and unique blend with sweet and bitter notes makes it also perfect as an ingredient for the preparation of cocktails and long drinks. Enjoy it with ice to taste its particularly valuable and modern tone.

Sizes and packaging



70cl

