



BITTER GRAN TORINO

Ingredients

Alcool, sugar, natural extracts of gentian root, aloe, Artemisia from Piedmont, rhubarb, dry peel of sweet and bitter Orange from Calabria, other natural flavours.

Area of Production

Torino Moncalieri, Piedmont Region.

Organoleptic properties

The typical strong citrus notes of Calabrian bitter orange harmoniously contrast with bitter hints of Piedmontese Artemisia and gentian. It features a ruby red colour and a full-bodied and persistent spicy and herbaceous aroma.

Production technique

Herbs, spices and roots are infused in alcohol to obtain the best aromatic extracts from the fine ingredients. A first quality grain alcohol is then blended with the extracts obtained from the previous processing of herbs, spices and roots. Sugar caramel is then added to this blend.

How to serve it

Excellent as an aperitif and a perfect ingredient in classic cocktails such as NEGRONI, AMERICANO, MILANO-TORINO and many others.

Serving temperature

8° C

Available formats

100cl