

MONTANARO

DISTILLERIA FONDATA NEL 1885



THE MONTANARO DISTILLERY HAS ALWAYS CULTIVATED A GREAT PASSION FOR INFUSIONS, HERBS AND SPICES; DR. MARIO MONTANARO, IN PARTICULAR, IN THE EARLY TWENTIETH CENTURY, DEVELOPED THE BITTER RECIPE TO BE USED AS A NATURAL MEDICINE AND , IN THE BARS OF THE TIME , AS A BASE FOR COCKTAILS.

In 2021, the Montanaro Distillery decided to propose a current version of this ancient recipe, maintaining its artisan origin but making it absolutely natural and up to dated against the consumers taste.

Thanks to the natural extracts of red apple peel, sweet potato, cherry, carrot, an intense ruby color is obtained, while the bitter taste is given by a mix of herbs carefully selected by our "Master Apothecary" and left to macerate for a about a month.

In its aroma and taste, the bitter note of gentian stands out, which is well balanced by sweet orange and licorice. The Bitter Montanaro completes the range of Montanaro mix products, perfect to satisfy the requests of the most demanding bartenders: Aperitif 6pm and the range of Vermouths.

The Montanaro bitter is best expressed in classic cocktails , from American to Negroni, where it will enhance the bitter notes with elegance and pleasantness.

Mixing with sparkling wines enhances the herbaceous and fresher part, alternatively we recommend a nice shake with ice or the addition of a splash of seltzer, to relive the true essence of the Montanaro.



BITTER NATURALE

% 25°



100 cl

