



## I: BOTANICALS

Hand-picked botanicals arrive from our drying house in Asia and are checked for quality and consistency.

We source in raw form from small farms on four continents.

We dry and ship botanicals ourselves to guarantee proper handling.

## II: CRUSHING

Botanicals are crushed to desired coarseness using a restored 1930s botanical mill, a relic of the 20th century aperitivo boom in Italy.

Crushing just in time for production ensures botanicals are potent and have not lost their aroma and flavors.

## III: MACERATION

Botanicals are combined with distillate, and natural flavors are extracted using pressure, circulation and time. This maceration period lasts for over about one month and uses Italian beet sugar distillate as the base to break down the crushed botanicals

## IV: BOTTLING

Our botanical extract is mixed with beet sugar distillate or a mélange of Italian white wine to produce our final liquid.

After resting for several months, the liquid is filtered using linen cloth and sealed in our custom bottles, inspired by 1920s Amari designs.



## L'APERITIVO DECISO

Rich aromas of orange peel, vanilla, gentian root, cinchona bark, and wormwood. An initial sweetness on the palate carries those aromas into a long and ever-intensifying bitter finish that remains in perfect balance with texture and spice.

## BITTER SCURO

A deep red hue from mixed red berries highlights its depth and character. The berry element blends perfectly with hibiscus, bitter orange, dandelion, bergamot, mandarin and black tea. Finishes dry and complex with a bitter gentian and wormwood backbone.

## AMERICANO BIANCO

The mélange of quality Italian wines provide acidity, structure and floral notes. Gentian from France's massif centrale region provides dry and tannic layers. Succulent aromas of panettone, fresh bergamot and mandarin. Gripping, complex and root-driven.