
BORDIGA APERITIVO



Region: Piedmont, Italy

Product Type: Aperitivo

Primary Botanicals: Citrus (mostly bitter orange peel) and rhubarb (Chinese rhubarb root)

Botanical Source: Local and wild foraged, others sourced from Asia.

Finished ABV: 16%

Method of Production: High ABV botanical infusion

Try this in a: Spritz with Prosecco

Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

Notes from Oliver:

Aperitivo is a style of bitter liqueur that is relatively low in alcohol (16% by volume), moderately bitter, and moderately sweet. Bordiga's artisanal version is made entirely in their distillery, with no purchased infusions; the best-known commercial example of the Aperitivo style is Aperol.

The predominant flavors of Bordiga's Aperitivo are aromatic herbs, citrus (mostly bitter orange peel) and rhubarb (Chinese rhubarb root). It is used in a number of classic Italian aperitifs, such as the Spritz (three parts Prosecco, two parts Aperitivo, one part soda water, over ice) or by itself with a splash of soda water.