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## FRED JERBIS BITTER '34'

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**Region:** Friuli, Italy

**Product Type:** Red Apertivo

**Primary Botanicals:** Angelica, masterwort, thyme, yellow gentian (*Gentiana Lutea*), hyssop, *Artemisia Romano* (wormwood), 3 different dried oranges, dried lemon peel, dried mandarin peel, dandelion root

**Botanical Source:** A majority of botanicals are grown in Fred's garden, bought from local growers, or foraged wild in Friuli

**Finished ABV:** 25%

**Method of Production:** Cold & hot maceration + steam distillation

**Try this in a:** Spritz, or as a Campari substitute in any cocktail

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

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### Notes from Oliver:

Fred Jerbis is an adventurous young producer from the Friuli region of Italy, who is more of an herbalist than a distiller. Specializing in botanical spirits of many types, Fred forages, grows, and gathers most of his ingredients locally, often times infusing individual botanicals to a single spirit and blending afterward. His distinctive bitter uses 34 different ingredients and a combination of both cold and hot macerations (in addition to steam distillation) to create a Campari-like aperitivo, but with half the sugar and no artificial coloring. The bitterness comes from gentian root and the citrus component is derived from three types of dried oranges, as well as both lemon and mandarin peel. Try the Fred Jerbis Bitter is a Spritz or a Negroni in place of Campari.