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## FRED JERBIS MILANO-TORNIO

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**Region:** Friuli, Italy

**Product Type:** Ready to Drink Cocktail

**Ingredients:** Fred Jerbis Vermut 25 + Bitter 34

**Finished ABV:** 20%

**Directions:** Build into an Old Fashioned glass over ice, garnish with an orange slice

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. The Milano-Torino cocktail dates back to 1860 when it was first served in Gaspare Campari's café in Milan. Traditionally a 50/50 recipe of Campari and Sweet Vermouth (or a Negroni without the gin), Fred's interpretation of this classic cocktail instead uses his Bitter 34 and Vermut 25 for a more concentrated flavor.