

FRED JERBIS NEGRONI



Region: Friuli, Italy

Product Type: Ready to Drink Cocktail

Ingredients: Fred Jerbis Gin 43, Bitter 34, Vermouth 25

Finished ABV: 25%

Directions: Pour into a cocktail shaker with ice, stir and strain into your Negroni glass of choice, garnish with a citrus peel

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

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 Negroni's origin is oft debated, but many believe it was invented in Florence around 1919, when the Count Camillo Negroni asked the bartender at Caffè Casoni to “strengthen” his Americano by adding gin instead of soda water. Using the standard three-part recipe, Fred Jerbis incorporates his Gin 43, Bitter 34, and Vermouth 25 to create an entirely in-house cocktail.