



CONTRATTO BITTER N.V.

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| Alcohol: | 22% |
| Sugar: | 200 g/l |
| Flavors: | 100% natural |
| Color: | 100% natural vegetable extracts from red beets |
| Content: | 1.0 l |
| Ingredients: | water, sugar, alcohol, herbal and vegetable extracts, aloe, wormwood, bitter and sweet orange peel, cloves, cardamom, gentian, hibiscus, enula bell, juniper berries, mint, rhubarb, sage, swertia, nettle, ginger and more... |

The original recipe for CONTRATTO Bitter dates back to 1933 and is based on a mixture of 30 delicately infused, premium natural herbs, spices, roots and seeds combined with Italian grappa.

A slow, cold, maceration process is carried out according to tradition, resulting in a sophisticated, all-natural elixir. This complex yet well-balanced “boutique” spirit is capable of turning any CONTRATTO Bitter-based cocktail into an exceptional experience.

Cocktails with CONTRATTO BITTER:

Bitter is meant to be mixed. Some of the most famous cocktails made with Bitter include: Negroni, Americano, Torino/Milano, Jasmine, Bitter Soda and Bitter Sweet.

We love our *Bitter Sweet* with Moscato d’Asti La Spinetta:

- 1 part CONTRATTO Bitter
- 1 part La Spinetta Moscato D’Asti
- 1 part soda water

Serve in a white wine glass, with ice, and garnish with a piece of lemon

