

# CONTRATTO

## Liqueur

village: Canelli

Contratto's 80-year old tradition of liqueur production has returned to U.S. markets. Giorgio Rivetti's passionate revival of Italy's most prominent sparkling wine house, Contratto, expanded in 2013 to include their liqueur and vermouth recipes from the 1930s. Like the original product, Contratto liqueurs have incredible clear flavors and potent aromatics. In contrast to an industry where chemical flavoring, food coloring and other mass production techniques are standard practice, Contratto liqueurs are made with 100% natural products. Starting with quality grape spirits produced locally in Piedmont, Rivetti uses long (60 days), cold macerations of organic aromatic herbs, and natural extracts of carrots and beets to provide color. The long-standing Italian tradition of drinking a low-in-alcohol aperitif (before dinner drink) is increasing in popularity in the U.S., as the history and presentation of these customs are more available through the current popular mixology movement. They are fantastic artisanal products that add depth to any bar program.

**Contratto Aperitif and Bitter** are Torino style Italian liqueurs, a distilled spirit based beverage that is flavored with aromatic herbs, flowers and roots such as gentian root. The bitter note is balanced with the addition of sugar and the alcohol content can range widely from 12% to 30% and higher. The combination of herbs is known to offer therapeutic qualities and assist in stimulating appetite.

**NO ARTIFICIAL COLORING** - 100% natural beet and carrot.

**LONG, COLD MACERATIONS** - 60 day cold macerations with pump overs of organic herbs, flowers, roots and plants.

**GRAPES SPRITS BASED** - Locally produced Piedmont spirit distilled from barbera grapes.

**Aperitif** - ABV 13.5% - Sugar: 250 g/l - **Original Contratto Recipe since 1935**

Ingredients: water, sugar, italian brandy, aloe, angelica, wormwood, safflower, cinchona bark, bitter orange, sweet orange, lemon, hawthorn, gentian root, juniper, mint, rhubarb, sage, nettle, ginger.... and more.

Fruit flavors of sweet orange and other citrus, aromas of gentian root, rhubarb and juniper. Bitter note is moderate, best use - 2oz pour in a Spritz cocktail.

**Bitter** - ABV 22% - Sugar 200 g/l - **Original Contratto Recipe since 1933**

Ingredients: water, sugar, italian brandy, aloe, wormwood, bitter and sweet orange peel, cloves, cardamom, gentian, hibiscus, enula bell, juniper, mint rhubarb, sage, swertia, nettle, ginger... and more.

Red fruit flavors, high gentian root aromas with dried flowers, hibiscus and sage. Bitter note is pronounced, best use in a Contratto Negroni or 2oz pour in a Bitter and soda.

