

# CONTRATTO

*For the first time again since the 1960s, Contratto is making all classic aperitif and digestive Amaro from their original recipes that date back to the 1920s*



## APERITIF

Style:	Bitter elixir (Amaro)
Proof:	27 Proof
Size:	Liter (1000ml)
Base:	Brandy of Barbera pomace
Herbs & Spices:	Aloe, Angelica, Wormwood, Safflower, Cinchona, Bitter & Sweet Orange, Lemon and Tangerine Peel, Hawthorn, Cascarella, Cloves, Cardamom, Mint, Licorice, Juniper Berries, Rhubarb, Sage, Nettle, Ginger and many more...
Sugar:	250 g/l
Coloring:	all natural – Carrot and Beet root + the color derived from the cold maceration of the herbs & spices.
Process:	The 28 natural botanicals are combined and go through a slow cold maceration according to the original 1935 recipe. Cold stabilized and filtered packed with orange peel, orange blossom and rhubarb on the nose. Intense flavors of citrus, ginger, white stone fruit, marzipan and a soft bitterness. The gentian flavor is noticeable but delicate, masterfully balanced with the sweetness of this aperitivo. A GREAT, NATURAL REPLACEMENT FOR APEROLI!
Tasting Notes:	



## BITTER

Style:	Bitter elixir (Amaro)
Proof:	44 Proof
Size:	Liter (1000ml)
Base:	Brandy of Barbera pomace
Herbs & Spices:	Aloe, Angelica, Safflower, Chinchona, Wormwood, Bitter & Sweet Orange, Lemon and Tangerine peel, Hawthorn, Cascarella, Cloves, Cardamom, Licorice, Juniper Berries, Mint, Rhubarb, Sage, Nettle, Ginger and more...
Sugar:	250 g/l
Coloring:	all natural - Beet juice + the color derived from the cold maceration of the herbs & spices.
Process:	The 24 natural botanicals are combined and go through a slow 30 day cold maceration according to the original 1935 recipe. Cold stabilized and filtered 4 times.
Tasting Notes:	A perfect balance of sweetness, red fruits, herbs and yes, BITTER! Stylistically, it's a bridge between Campari and Cappelletti.



## FERNET

Style:	Fernet (Amaro)
Proof:	60 Proof
Size:	750ml
Base:	Brandy of Barbera pomace
Herbs & Spices:	33 herbs and spices, including myrrh, chamomile, saffron, fennel, aloe, anise, ginger, mint leaves, clover, rhubarb roots, licorice, cinnamon, lemon balm, nutmeg, juniper berry and more...
Sugar:	60 g/l
Coloring:	the color derived from the cold maceration of the herbs & spices plus a little caramel coloring for consistency.
Process:	A very traditional, slow, cold maceration is carried out over 20 days, according to secret recipe from 1920.
Tasting Notes:	Contratto drinks more like a classic sweeter amaro, yet is lighter in body and not at all syrupy. Aromas of mint, menthol and herbs lead too a smooth yet classic profile with far more balanced and less bracing flavors.