

# **Milano Bitter**

## Aperitime

### Note

Canti Bitter is the very essence of perfect balance between sweetness and bitterness. Defined by a vibrant ruby-red color, it unveils a burst of bitter and spicy notes on the palate, followed by a pleasantly lingering bitter finish. Its aromatic complexity makes it an ideal ingredient for mixology, equally suited to classic cocktails and modern creations.

Versatile and sophisticated, it pairs effortlessly with both liqueurs and spirits to create refined drinks with a distinctive flavor.

Thanks to its unmistakable character, Canti Bitter becomes the undisputed centerpiece of any aperitif, elevating every drink into a unique and memorable experience.

### Appearance

Reddish-brown color

### Aroma

A dense aromatic complexity created by the union of wormwood with spices and herbs, featuring a delightful citrus note

## **Tasting Note**

Complex, with the perfect balance resulting from the skillful blending of herbs and spices, softened by the smoothness of sugar and alcohol

#### **Alcohol level**

17% VOL

Best Serving Temperature 6°–8°C

### **Serving Suggestion**

Delicious enjoyed neat as a digestif, but indispensable as a base for creating the most classic cocktails such as Negroni, Americano, and Manhattan

Formats

#### **Additional Information**

Contains sulphites Product of Italy

