

# CAPPELLETTI APERITIVO CAPPELLETTI



Ruby red color. Round, full aromas of tree bark, root beer and other woody, earthy elements. Flavors of cola and orange with a light, pleasant bitterness from notes of citrus peel. Delicious, tangy, generous and easygoing with hints of mint on the finish. Made with a blend of vermouth and alpine herbs. A wonderful mixer for cocktails. Pair with Dolin Rouge for a beautiful Negroni, Boulevardier, or Americano. Also delicious on its own, with an orange twist to bring out even more of the aromatic, bittersweet character.

Made from a century old secret formula, this may be the oldest style of the classic red bitter still in production. Made from a traditional white wine base of predominately Trebbiano, herbs and selected spices, which are left to steep in the alcohol. During this time of infusion, it is mixed by hand daily. After natural sedimentation the liquid is filtered, bottled and labeled.

Trentino-Alto Adige, bordering Austria, is the most northern of Italian regions and is largely a mountainous territory. The region is rich in waterways and lakes. The climate is a typically mountain one, but towards Lake Garda can be described as characteristically Mediterranean. There are many protected nature reserves and parks, where Alpine fauna thrives. As a border region between Italy and the Germanic countries, Trentino was fought over for centuries. Still today, a significant portion of the inhabitants of the Province of Bolzano are German rather than Italian speakers. Originally started as a company "to sell wholesale and retail natural herbal remedies", Giuseppe Cappelletti and his brothers founded Cappelletti in Oss Mazzurana, Trento in 1909. He was an herbalist and apothecary of great creativity and ability. After the First World War he started work on his great idea, to bring the benefits of the curative herbs to those who didn't want to endure long and difficult therapy treatments. The product range has increased over time and today along with bitters also grappas and sweet liqueurs are produced. The company now has a century of uninterrupted business in the hands of the same family. Currently, the company is run by the fourth generation, custodian of the ancient formulas and immensely proud of their name. Along with things like modern steel tanks, the traditional hand presses are still used in production.

AN EASTERLY WINE SELECTION • BELFAST. ME

## Tasting Note:

### CAPPELLETTI APERITIVO CAPPELLETTI

Round, full aromas of tree bark, root beer & other woody, earthy elements; flavors of cola, orange & citrus peel with a light, pleasant bitterness; delicious, tangy, generous & easygoing with hints of mint on the finish.

## Shelf Talker:

### CAPPELLETTI APERITIVO CAPPELLETTI



Ruby red color. Round, full aromas of tree bark, root beer & other woody, earthy elements. Flavors of cola, orange & citrus peel with a light, pleasant bitterness. Delicious, tangy, generous & easygoing with hints of mint on the finish. Made with a blend of vermouth & alpine herbs. A wonderful mixer for cocktails. Also delicious on its own, with an orange twist to bring out even more of the aromatic, bittersweet character.

AN EASTERLY WINE SELECTION