



CAPPELLETTI VINO AMARO PASUBIO

One of the most beloved of Cappelletti amari is this ode to the mountain range just south of Rovereto. Flavors of pine, blueberry, strawberries, smoke, pine sap and alpine herbs give a true expression of place. The deep flavors and lush texture are the result of its preparation on a rich wine base.

Pasubio was one of the first amaro recipes built on a base of aged wine created by Guiseppe Cappelletti in the early 20th century. Marsala base macerated with buds from fir trees.

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.

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Tasting Note:

CAPPELLETTI
PASUBIO VINO AMARO

Deep flavors of pine, blueberry, strawberries, smoke, pine sap & alpine herbs; lush texture.

Shelf Talker:



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