

CAPPELLETTI VINO AMARO ELISIR NOVASALUS



Intensely aromatic, bold, complex and exceptionally bitter, with layers upon layers of flavor. Famously comforting after a large meal. The bitterness and complex flavors linger long after your first sip. While not traditionally mixed, it is nicely followed by a small glass of sparkling wine. Unrivalled in its palate effect, it makes for a perfect finish to a meal.

Made by an Erboristeria (master of botanicals) and trader in wines, this starts with a dry, rich Marsala wine base and in a six month process infuses herbs, macerated flowers and roots from the surrounding high alps (Alto Adige) with a unique tree sap of Sicily.

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:

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Shelf Talker:

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