



The Aperitivo Cappelletti, endearingly known to locals as just “Specialino”, may be the oldest style of the classic red bitter still in production. Unlike its larger commercial rivals, Cappelletti is less sweet and has a wonderful drying finish. Additionally, it still uses natural carmine color for a crimson red and retains a vinous texture from its wine base. It offers a vibrant and flavorful profile, complemented by bitter undertones on a traditional wine base. This yields a Negroni or Spritz that is dry and refreshing in the finish. It is made just outside of Trento in Alto Adige by the Cappelletti family, who also produce a number of other exceptional aperitivi and amari.



APERITIF
WINE
Italy
17% Alc/Vol

750 ml | 8018571001021

12 x 750 | 8018571011020

Highlights:

- ✦ Traditional Italian red bitter for the Spritz
- ✦ Pleasant dry finish from a traditional wine base
- ✦ Yields a less sweet, more balanced Negroni or Americano
- ✦ Color is natural, from the traditional carmine red
- ✦ Venerable producer of aperitivi and amari in Alto Adige
- ✦ Legal for all wine/beer licenses; works well in beer cocktails



The story of the “Spritz” we commonly see in Italy today shares a history with Cappelletti in the Triveneto. This drink is most typically a combination of a red bitter with wine, soda, and a slice of orange. Cappelletti is a true ace for wine-and-beer licensees. A Spritz whets the appetite at lower pour-cost than wine-by-the-glass. For beer bars, Cappelletti combines well with French farmhouse ales or Radlers for intense refreshment. The acidity from Cappelletti’s wine base makes a Negroni drier on the palate, helping to promote food and wine sales.

The producer, which goes by the full name Antica Erboristeria Cappelletti, was first established in 1906. For most of their first century they were located in the historic Piazza Fiera in the center of Trento. Today they are located 20 km south of Trento in Aldeno, surrounded by vineyards and apple orchards. As the name would suggest, the firm was and is still today focused on products from traditional herbs, roots and flowers. They achieved fame in the region for their productions of amari and aperitivi. All production is done in house by the fourth generation of the family, Luigi and Maddalena Cappelletti.



The Roadie

Haus Negroni

Stir with ice:

- 1 oz Hayman’s Royal Dock Navy Strength Gin
- 1 oz Aperitivo Cappelletti
- 1 oz Dolin Rouge Vermouth de Chambéry

Strain into a double rocks glass filled with ice.

Garnish with orange peel.

Boulevardier

Stir with ice:

- 1 oz bourbon or rye whiskey
- 1 oz Aperitivo Cappelletti
- 1 oz Dolin Rouge Vermouth de Chambéry

Strain into a double rocks glass filled with ice.

Garnish with orange twist.

The Roadie

Build in a pint glass:

- 2-3 ice cubes
- 2.5 oz Aperitivo Cappelletti
- 12 oz Stiegl Grapefruit Radler

Garnish with orange slice.

The Spritz

Build in a goblet or double rocks glass filled with ice:

- 1 oz Aperitivo Cappelletti
- 1.5 oz club soda
- 1 splash sparkling wine (optional)

Garnish with orange wheel.