

Negroni Insorti

Trentino-Alto Adige, ITALY



Negroni Insorti ('insurgents') is at once as familiar as it is unexpected. It is a Negroni cocktail made in a singular construction, from raw ingredients to a finished product—every last detail is deliberate. It features the primary botanicals of its namesake: citrus peels, gentian, wormwood, and juniper, with fruits and flowers providing the color. Wine-based, and vegan-friendly. Enjoy over ice with an orange twist.



APERITIF

WINE

Italy

17% Alc/Vol

750 ml | 8018571002172 12 x 750 | 8018571022170
200 ml | 8018571002189 15 x 200 | 8018571022217

Highlights:

- ✦ A Negroni-inspired cocktail
- ✦ Vegan friendly, wine based
- ✦ Enjoy over ice with an orange slice
- ✦ Venerable producer of aperitivi and amari in Alto Adige

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.

