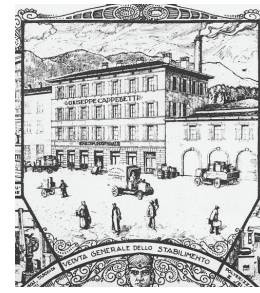




Perhaps the most earnest of digestivi, Elisir Novasalus is revered in Alto Adige and regions beyond. Made by an Erboristeria (master of botanicals) and trader in wines, it combines in a six-month process the plants from the surrounding high alps (Alto Adige) with a dry Marsala and a unique tree sap of Sicily. The resulting amaro is bold, bitter and exceptionally complex, with layers upon layers of flavor. Famously comforting after a large meal. 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.



AROMATIZED
WINE
Italy
16.5% Alc/Vol

750 ml | 8018571000017

12 x 750 | 8018571010016

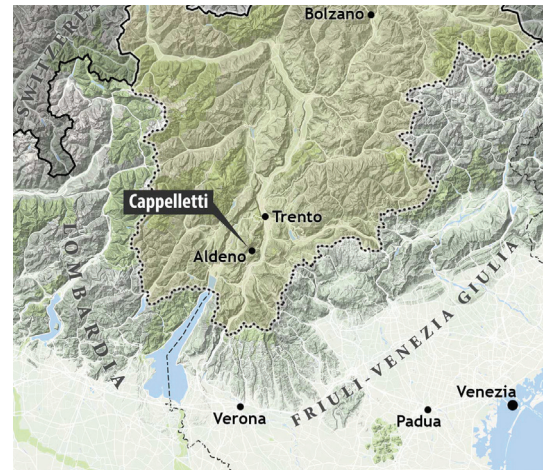
Highlights:

- ✂ Bold, complex, savory digestivo with a long, bitter finish
- ✂ Among the few remaining amari with a wine base (dry Marsala)
- ✂ Adds depth of flavor and vinous texture to mixed drinks
- ✂ Made by a master of botanicals with plants from the high alps
- ✂ Venerable producer of aperitivi and amari in Alto Adige



Traditionally, Novasalus was never mixed; however, a drop, dash or drizzle adds remarkable complexity to drinks with sweeter profiles. When drinking Novasalus, the real fun is after the first sip. The acidity of the Marsala base washes over the palate, bringing herbal and ginger notes with it. Every sip is different; this digestivo draws drinkers in rather than putting them to sleep.

The producer, which goes by the full name Antica Erboristeria Cappelletti, was first established in 1909. 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, including the classic red bitter Aperitivo Cappelletti. All production is done in house by the fourth generation of the family, Luigi and Maddalena Cappelletti.



Poker Face

Poker Face

Stir with ice:
 0.5 oz Elisir Novasalus
 0.5 oz Salers Gentiane Aperitif
 0.5 oz Zirbenz Stone Pine
 Liqueur of the Alps

Strain into a collins glass filled with ice.
 Top with 4 oz Fentiman's Curiosity Cola.

Stir gently. Garnish with a long, wide grapefruit peel.

Amaricanto

1.5 oz Cocchi Vermouth di Torino
 0.25 oz Elisir Novasalus
 2 dash orange bitters

Build in a rocks glass filled with ice.

Hanky Panky

Stir with ice:
 1.5 oz Hayman's London Dry Gin
 1.5 oz Dolin Rouge Vermouth de Chambéry
 ½ bar spoon Elisir Novasalus
 1 dash orange bitters

Strain into a coupe.

Toronto

Stir with ice:
 2 oz rye whiskey
 0.25 oz Elisir Novasalus
 0.25 oz simple syrup
 1 dash Angostura Bitters

Strain into a coupe.
 Garnish with orange peel.