



UNIQUE ITALIAN APERITIFS AND SPIRITS
WITH AN ANCIENT HERBAL SOUL
Made in Piedmont with the best natural ingredients, mainly
gathered in the hills and mountains around our distillery.

BITTER DEL PROFESSORE

Bitter Del Professore's fine flavour is a matter of treating its ingredients with the utmost care. A fresh bitter orange zest infusion, hand-cleaned wild gentian, the pink core of sweet rhubarb from the Lanzo and Soana valleys: these are just a few examples.

An exclusive recipe and fine craft work make for a one-of-a-kind spirit boasting a totally natural ruby red hue and juniper, cinnamon and other spice aromas. The palate discloses citrus, cascarilla, rhubarb and gentian flavours.

MAIN BOTANICALS

Orange, gentian, juniper,
cinnamon, rhubarb, cascarilla.

25% vol

70 cl

We like bartenders to use our products
according to their personal creativity.
A suggestions:

GARIBALDI

4 cl of Bitter, fresh orange juice.
Pour into a Collins glass full of ice
and garnish with a slice of orange.

VERMOUTH & SPIRITS DEL PROFESSORE

VERMOUTH Classico | VERMOUTH Rosso | VERMOUTH Vanilla | VERMOUTH Whisky finish |
VERMOUTH Rum finish | GIN Monsieur | GIN Madame | GIN Crocodile | APERITIVO | BITTER

EXCLUSIVE RECIPE
NATURAL INGREDIENTS ONLY
EXPERT ARTISAN MADE
NO ADDED COLOURS

