

SILVIO CARTA

BITTEROMA ROSSO



You might expect a fruit forward nose due to the vibrant ruby color, but the aromatics are refreshingly herbal, with notes of rosemary, thyme, and eucalyptus. On the palate, clove and cardamom take center stage. Flavorful on its own and extremely versatile in cocktails.

Category: Aperitif liqueur

Area of Production: Oristano, Sardinia

Ingredients: Neutral spirit distilled from beet sugar, water, juniper berries, aromatics

Alcohol Content: 25%

Distillation: Aromatics are dissolved in water and then added to sugar syrup, water, infusion of juniper berries, and alcohol

Aging: None

Filtration: Yes

p.s. scroll for cocktail recipes...

COCKTAILS

BITTEROMA SPRITZ



Ingredients:

1 1/2 oz Bitteroma Rosso

2 oz Prosecco

soda water

Preparation:

Stir BitterRoma Rosso and Prosecco in a glass over ice and top with soda water.

NEGRONI SBAGLIATO



Ingredients:

1 oz Bitteroma Rosso

1 oz Silvio Carta Vermouth 'Mazzini'

2 oz Prosecco

Preparation:

Stir Bitteroma and Vermouth in a glass over ice. Top with prosecco

SPICY LADY



Ingredients:

3/4 oz Mr. Three & Bros. Ginger Falernum

3/4 oz Los Amantes Joven Mezcal

3/4 oz Bitteroma Rosso

3/4 oz lime juice

dash of jalapeño bitters

Preparation:

Shake all ingredients over ice and strain into a coupe glass