

SILVIO CARTA BITTEROMA BIANCO



Expressive aromas of mint and lemongrass with a touch of honey on the nose. Pleasantly viscous on the palate without being heavy, with harmonious flavors of citrus and bitter herbs.

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 the sugar syrup, water, infusion of juniper berries, and alcohol

Aging: None

Filtration: Yes

p.s. scroll for cocktail recipes...

COCKTAILS

PASSING THROUGH SARDEGNA

**Ingredients:**

1 1/2 oz Bitteroma Bianco

1 1/2 oz Silvio Carta Vermouth 'Mazzini'

dash of olive brine

Preparation:

Stir over ice and strain into a chilled glass and garnish with olives

WHITE NEGRONI

Ingredients:

1 oz Bitteroma Bianco

1 oz Silvio Carta Vermouth 'Mazzini'

1 oz Silvio Carta Gin Gillo

Preparation:

Combine ingredients in a glass over ice and garnish with a lemon twist



20TH CENTURY

**Ingredients:**

1/2 oz Silvio Carta Bitteroma Bianco

1 1/2 oz Silvio Carta Gin Gillo

1/2 oz white creme de cacao

3/4 oz freshly squeezed lemon juice

Preparation:

Shake all ingredients over ice and strain into a chilled coupe