

# Bitter

Vermouth, Amaro, Bitters and Gin have taken shape from the careful selection and expert working of medicinal herbs, spices and more. Skilful methods and secrets have been passed down from one generation to the next. Antica Ricetta is based on this philosophy.



## INGREDIENTS

Bitters whose main ingredient is Tuscan IGT rosé wine that is mixed and set aside to rest in a slow infusion for several weeks with selected ingredients that give a deep and intriguing character.

## TASTING NOTES

Color: bright carmine red.

Aroma: intense, reminiscent of grapefruit and orange peel alongside herbal and clove notes.

Tasting profile: enjoyable bitter flavor on the palate with distinctive wine notes, which provide a unique complexity.

## METHOD OF PRODUCTION

A long and precise process of infusing Tuscan rosé wine with a careful selection of botanicals.

Alcohol content: 25%

## TASTING TIPS

Perfect for quintessential cocktails, served on the rocks or with a splash of soda

## KEY POINTS

- The word “bitters” comes from the typical flavor due to the alcohol infusion with roots, bark, spices, seeds and other plant or herbal botanicals.
- Bitter Antica Ricetta is made from infusing Ruffino’s Tuscan IGT rosé wine with selected herbs that give a deep and intriguing character.
- Bitter Antica Ricetta is perfect for making quintessential cocktails.

**RUFFINO**  
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