



# BITTER

25% ALC. BY VOL.



LUXARDO BITTER IS OBTAINED FROM A SEPARATE INFUSION OF BITTER HERBS, AROMATIC PLANTS AND CITRUS FRUITS IN WATER AND ALCOHOL.

Such infusions are then blended together according to an original Luxardo family recipe. Bright red in color, herbal and citrusy aromas meet distinctive gentian and wormwood flavors, which distinguish Luxardo Bitter. Ideal for many classic cocktails such as Americano or Negroni, it can also be enjoyed neat or over ice as an aperitivo. Try it as well hard shaken and double strained in a coupette, you'll have the perfect "Shakerato".

*GMO Free | Certified Kosher | Vegan friendly*



# BITTER BIANCO

30% ALC. BY VOL.



LUXARDO HAD A BITTER BIANCO RECIPE IN HIS RECORDS SINCE THE EARLY 1900'S, HOWEVER WITH THE DESTRUCTION OF THE COMPANY IN ZARA, NO SAMPLES OR EXISTING BOTTLES WERE EVER FOUND.

Luxardo Bitter Bianco shares the same infusions of bitter herbs, aromatic plants and citrus fruits with Luxardo Bitter. Before the blending process however, most of these infusions are distilled, process which turns the color into transparent, and changes slightly the flavor profile. An infusion of Roman Absinth (Wormwood) is added at the end to enhance the bitter taste, giving the ivory color to the product. Luxardo Bitter Bianco is brilliantly suited to twist classic cocktails such as Negroni which becomes a Negroni Bianco, a Paloma into a Paloma Bianco etc. but it can also be enjoyed neat or over ice as a classic aperitivo.

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