

## CASONI 1814 Il Bitter

Casoni was founded in 1814 and is considered one of Italy's oldest distilleries. For most of the 20th century, this family-founded fabbrica and distilleria was a standard bearer for Italian spirits, operating just outside Modena in Emilia-Romagna. Now headed by its seventh generation, Casoni is again at the forefront of the Italian craft spirits movement, with a re-energized vision of the family's classic range of aperitivi and amari. Casoni's creations stand out with their balanced profiles and low added sugars; the team here also excels with its in-house production of proprietary infusions and small-batch natural aroma extractions.

**COMPANY:** Casoni

CREATOR: Paolo Molinari ESTABLISHED: 1814

**REGION:** ITALY • Emilia-Romagna • Finale Emilia

**STYLE**: A more assertively bitter style of aperitivo liqueur crafted in a similar manner to the Casoni 1814 L'Aperitivo. The 1814 Bitter is a complex product with infusions that take up to a month to extract the flavors needed to provide a strong bitter backbone for Negronis and other cocktails.

**ESSENTIAL INGREDIENTS:** Gentian; cinchona (quinine); bitter & sweet

orange; mugwort; rhubarb; mint; licorice

**ABV**: 23%

**CLOSURE:** Screw cap

TASTING IMPRESSIONS: Citrus and floral notes are augmented with bold

notes of licorice, cedar, brown spices, cherry kirsch, and quinine

