

Rinomato Aperitivo

An orange and herb flavoured bitter aperitivo, craft distilled in Italy.

Rinomato is produced in Asti, Piedmont, the birthplace of many of Italy's most famous aperitifs wines and liqueurs. The region is steeped in Aperitivo history, and the distillery captures that rich heritage by employing classic Italian production techniques throughout.

Rinomato Aperitivo hails from a collaboration between renowned bartender **Giancarlo Mancino** and his American partner Fasel Shenstone. An homage and a challenge to the aperitivo traditions of Piedmont, this beautiful orange bitter aperitivo is built on years of research and used only the finest and freshest botanicals.

The result? A bitter aperitivo that neither overwhelms nor underwhelms, always adding layers of orange peel, vanilla, gentian root, cinchona bark and wormwood. An initial sweetness on the palate carries those aromas into a long and ever intensifying bitter finish that remains in perfect balance with texture and spice.



Sugar: Rinomato has 30 – 40% **less sugar** than Aperol and most others in the category.

Alcohol: Rinomato is 14% abv.

Made from: 30 + plants and herbs which are hand selected from countries around the globe and are crushed in a 1930's hand mill which preserves flavours. The process of extraction lasts about 45 days, compared to the 1 week of most of the competition.