# **APRILI APERITIVO**

## Italian Aperitif Liqueur

Piedmont, Italy 12% ABV



### PRODUCTION

A classic Northern Italian aperitif produced by blending a mixture of fruits, herbs, botanicals, sugar, with neutral sprit.

### **TASTING NOTE**

Gently bittersweet and refreshing. Herbaceous with orange zest and spices. Velvety-smooth and not too sweet.

### SERVING SUGGESTION

In cocktails, on the rocks with an orange twist.

### SPRITZ

1-part Aprili 1.5-parts Prosecco Splash of Soda

**NEGRONI** 1-part Aprili 1-part Gin 1-part Vermouth

Serve either Italian Classic over ice and garnish with an orange slice.

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