

- Traditional Italian red bitter for the Spritz
- Pleasant dry finish from a traditional wine base
- Yields a less sweet, more balanced Negroni or Americano
- Color is natural, from the traditional carmine red
- Venerable producer of aperitivi and amari in Alto Adige
- Legal for all wine/beer licenses; works well in beer cocktails



The Aperitivo Cappelletti, endearingly known to locals as just “Specialino”, may be the oldest style of the classic red bitter still in production. Unlike its larger commercial rivals, **Cappelletti** is less sweet and has a wonderful drying finish. Additionally, it still uses natural carmine color for a crimson red and retains a vinous texture from its wine base. It offers a vibrant and flavorful profile, complemented by bitter undertones on a traditional wine base. This yields a Negroni or Spritz that is dry and refreshing in the finish. It is made just outside of Trento in Alto Adige by the Cappelletti family, who also produce a number of other exceptional aperitivi and amari.

The story of the “Spritz” we commonly see in **Italy** today shares a history with **Cappelletti** in the Triveneto. This drink is most typically a combination of a red bitter with wine, soda, and a slice of orange. Cappelletti is a true ace for wine-and-beer licensees. A Spritz ramps up the appetite at lower pour-cost than wine-by-the-glass. For beer bars,

Hayman's London Dry Gin

- The ideal Martini gin, with aromatic intensity
- Unique in its emphasis on citrus
- Highly versatile in refreshing stirred or shaken cocktails
- Works well with spicier tonics
- The Hayman family has been making gin since 1863

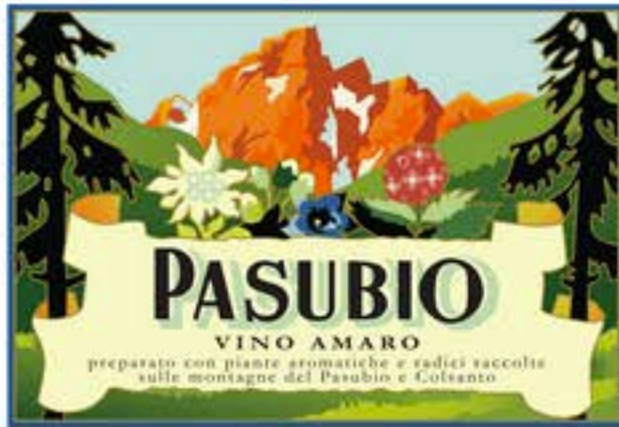


The Hayman family is the oldest gin-producing family in London, dating to 1863. All three Hayman's gins use the same 10 botanicals, in different proportions. Hayman's is the only traditional London gin producer whose flagship, traditional London Dry Gin has its primary emphasis on citrus, while still maintaining the high proof and spicy midpalate of classic Dry Gin. This combination makes Hayman's London Dry Gin extremely versatile for mixing refreshing stirred or shaken cocktails. The aromatic intensity of this gin makes it the ideal Martini gin, even at the classic 1:1 proportion.

Mix with **Dolin Dry Vermouth** and orange bitters for a complex, herbal classic Martini, or **Miro Extra Seco vermouth** for a briny, almost "dirty" variation. The citric backbone of this gin works exceptionally well with spicier tonics, such as Q Tonic or the Jack Rudy tonic syrup. Any classic gin drink works remarkably well with Hayman's London Dry, a tribute to the intensity and versatility of all Hayman's gins.

Pasubio

- Notes of Mugo Pine, wild blueberry and smoke
- Lush texture; rich wine base
- Serve neat after dinner or on ice for any occasion
- Mix in cocktails with bourbon, rye or brandy
- Venerable producer of aperitivi and amari in Alto Adige



Pasubio bottle



gives Amaro Pasubio a flavor profile evocative of the region.

 keeps 0-2 years
(50-65°F)

 keeps 2-3 weeks
(room temp)

  2 oz. pour
(59-64°F)

ABOUT ANTICA ERBORISTERIA CAPPELLETTI

The producer, which goes by the full name **Antica Erboristeria Cappelletti**, was first established in 1909. For most of their first century they were located in the historic Piazza Fiera in the center of Trento. Today they are located 20 km south of Trento in Aldeno, surrounded by vineyards and apple orchards. As the name would suggest, the firm was and is still today focused on products from traditional herbs, roots and flowers. They achieved fame in the region for their productions of amari and aperitivi, including the classic **red bitter Aperitivo Cappelletti**. All production is done in house by the fourth generation of the family, Luigi and Maddalena **Cappelletti**. [FULL DETAILS](#)



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ABOUT VINO AMARO

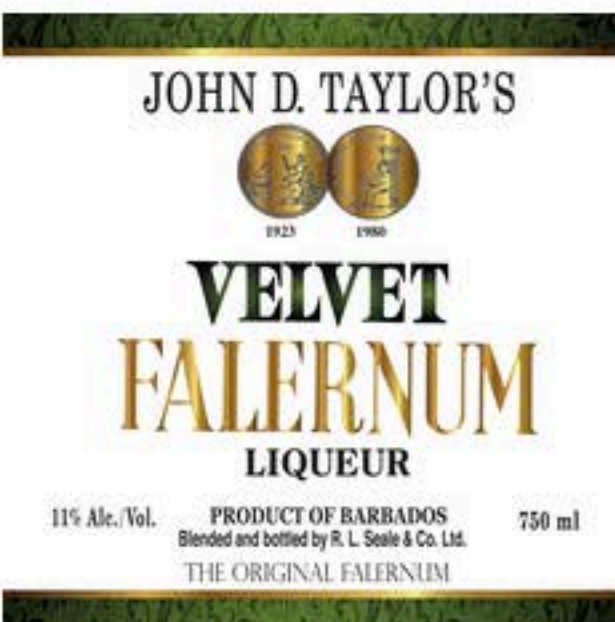
Outside of the “big three” of wormwood, gentian, and quinine, herbalists worldwide have used many flavors as the backbones of **aromatized wines**. Many of these wines no longer exist, and many of those flavorings have moved into spirit-based amari and liqueurs. A few examples of “**vino amaro**,” or wine-based amaro, still exist, and use herbal flavors that are harmonious and familiar to traditional drinkers worldwide. Because of their wine base, these products have vinous texture and a depth of flavor that add a welcome breadth when used in mixed drinks. [FULL DETAILS](#)

Pasubio is a true taste of the Dolomite Mountains in the Trentino region. On a base of rich aged wine you'll find notes of blueberries, pine and smoke, together with bitter alpine herbs. It is rare among amari to feature mountain berries. The recipe from Giuseppe **Cappelletti** dates back to the early 20th century and is among the Erboristeria's first amari. Traditionally enjoyed neat, typically at cellar temperature or chilled. Also pairs well in mixed drinks with bourbon, rye, or brandy.

Native to the high mountains of southwestern to Central Europe, the Mugo Pine (*pinus mugo*) grows on rocky upland slopes constantly exposed to the elements. In springtime, its buds and young cones are harvested from the wild and left to dry in the sun over the summer and into the fall. Like many alpine plants, the Mugo Pine evolved from an ancient herbal remedy to a traditional flavoring of amari as well as eau-de-vie and liqueur. It

John D. Taylor's Velvet Falernum

- Rum-based liqueur indigenous to Barbados
- Sweetness, spice and almond character
- Lends weight and texture to classic rum and wine punches
- Essential to many tiki drinks and swizzles
- Spice notes complement aged rums in stirred drinks
- Produced by famed rum distiller R.L. Seale



Falernum is indigenous to **Barbados**, where Velvet Falernum is a longtime staple item of its many resorts and bars. The sweetness, spice and almond character of this rum-based liqueur provides weight and texture to classic rum and wine **punches**. Today, Falernum is a staple for tropical drinks such as swizzles, Zombies, and other Tiki drinks. Try the island favorite with 2 parts aged rum, 3 dashes Angostura and a squeeze of lime. Add to wine and orange juice for a quick, delicious Sangria. John D Taylor's Velvet Falernum is considered by many as the original Falernum, and is today produced by famed rum distiller R.L. Seale Ltd.

Velvet Falernum's high sugar weight and supporting flavorings make it ideal for use as an improved simple syrup, adding depth to daiquiris, mojitos, and sangria. The creamy texture from almond is critical to many tiki drinks, and the spice notes compliment aged rums in Old-Fashioned-style cocktails. Splash a little Velvet Falernum on some berries for a quick dessert, or incorporate into coffee or iced tea for an exotic touch.



keeps indefinitely
(50-65°F)



keeps 2-3 years
(room temp)



pour varies
(n/a)

ABOUT R. L. SEALE & CO. LTD.

Famed rum distiller R.L. Seale has been a family-owned business since launching in **Barbados** in the 1920s. It is currently run by Sir David Seale and his son Richard.

[FULL DETAILS](#)



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ABOUT RUM/RUM LIQUEURS

Haus Alpenz's suite of sugarcane distillates (Scarlet Ibis, Smith & Cross, and Batavia-Arrack van Oosten) represents a unique approach to the world of rum. All of these spirits represent the most flavorful distillates we can find from traditional rum-producing countries (**Trinidad, Jamaica** and Indonesia, respectively). They are all bottled at modest age (if aged at all) and elevated proof, are unchillfiltered, and have no added sugar. These principles lead to rums that are both expressive and versatile. Additionally, rum is the basis of exotically flavored liqueurs, such as allspice dram, falernum and Swedish punch, that are essential to tropical and tiki drinks as well as a variety of classic cocktails. [FULL DETAILS](#)

Comoz Blanc Vermouth de Chambéry

- One of the two original Chambéry vermouth producers
- Acclaimed as the inventor of Blanc Vermouth
- Semi-sweet, full-bodied; pronounced wormwood and cherry notes
- Specified in the classic El Presidente cocktail from Cuba
- Drink on ice with a twist; mix with gin, vodka or blanco tequila



Established in 1856, **Comoz** was the second-oldest of Chambéry **vermouth** producers after **Dolin**, and was the first to produce in a crystal-clear style. (Dolin preceded with a sweet pale, rather than crystal clear, blanc vermouth.) Introduced in 1881, Comoz Vermouth Blanc expressed Claudius Comoz's selection of wines, plants and fruits, many of which come from the hills above Chambéry. Comoz came to fame as the essential vermouth in the **El Presidente cocktail** in Cuba. Comoz is less sweet than other vermouth blanc, with notes of stone fruits, alpine flowers and a deep, resonant undercurrent of wormwood. This deeper profile marries with whiskey better than any other pale vermouth.



is featured on the label. Production continued for four generations of the Comoz family. Today, Haus Alpenz and **Dolin** revive this delicious and historically important **vermouth**. Comoz is acclaimed as the inventor of the "blanc" style of vermouth. (Dolin preceded with a sweet pale, rather than crystal clear, blanc vermouth.) It is semi-sweet and full-bodied with pronounced wormwood and cherry notes. This is THE vermouth specified in the famous **El Presidente cocktail**, created in Cuba in the early 20th century and published in 1915's "Manual del Cantinero."



keeps 0-2 years
(50-65°F)



keeps 2-3 weeks
(refrigerate)



pour varies
(48-55°F)

ABOUT C. COMOZ

The house of **Comoz** was established in 1856 by Jean-Pierre Comoz, becoming the second vermouthier of Chambéry after **Dolin** (where Jean-Pierre had been previously employed). In 1881, under the leadership of the son Claudius Comoz, the house changed its production process of pale **vermouth** and introduced the type 'Vermouth Blanc.' By the 1930s, when the Tribunal de Chambéry applied for an appellation for its vermouth, Noël Comoz (the grandson) had risen to the president of the Union of Vermouthiers. The house declined along with the vermouth category in the late 20th century, closing its own operations in 1981. Production continued under contract for almost 20 years until disappearing completely by the year 2000. Today, the original recipe is produced by Dolin et Cie. [FULL DETAILS](#)



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ABOUT VERMOUTH

In the history of **vermouth** there are four principal production regions, each with its own distinctive style and varieties. Two of these regions are protected designations of origin: **Vermouth di Torino** and Vermouth de Chambéry, with a third, **Vermut de Reus**, awaiting formal recognition. Vermouth di Torino is the original "Italian sweet red," generally rich and sweet. Vermouth de Chambéry is famous for a clean, light and floral style. These qualities made possible (and famous) the Martini at 1:1 gin to dry vermouth. Chambéry is also home to the first clear sweet vermouth, called "blanc." Vermouth de Reus are generally less sweet than Italian varieties, smooth and wormwood forward. Over 95% sold is Red (Rojo/Roig) on ice with olives and potato chips. Marseilles style (e.g., Noilly Original Dry) is historically a lightly aged, **oxidative** vermouth, made famous in the kitchen for deglazing and cream sauces. The West Coast (Modern styles had an uneven start post war, but today there are