

Milano Bitter

Aperitime

Sant'Orsola Bitter is the very essence of perfect balance between sweetness and bitterness. Defined by a vibrant ruby-red color, it unveils a burst of bitter and spicy notes on the palate, followed by a pleasantly lingering bitter finish. Its aromatic complexity makes it an ideal ingredient for mixology, equally suited to classic cocktails and modern creations.

Versatile and sophisticated, it pairs effortlessly with both liqueurs and spirits to create refined drinks with a distinctive flavor.

Thanks to its unmistakable character, Sant'Orsola Bitter becomes the undisputed centerpiece of any aperitif, elevating every drink into a unique and memorable experience.

Perfect service:

Equally delightful enjoyed over ice, it serves as an ideal component for crafting spritzes and cocktails, blending seamlessly with both liqueurs and spirits.

Appearance:

A brilliant ruby-red hue

Aroma:

Spicy notes with a pleasantly bitter undertone

Taste:

Intricately layered and agreeably bitter, yet simultaneously smooth, culminating in a lingering finish of subtly bitter nuances

Alcohol:

25% VOL

Size:

100 cl

Ingredients:

Water, sugar, alcohol, infusions of herbs and spices, colorants (E124, E122, E102, E133)

Additional notes:

Contains sulfites

Origin:

Product of Italy



Capacity	Type of pallet	Pallet configuration	N° of layers	N° of boxes per layer	Total boxes per layer	Weight per box	EAN Bottle	EAN Box
100 cl.	euro pallet 80x120	64 cases of 6 bottles	4	16	64	11,2	8005415064052	8005415064069