



## DISTILLERIA DELL'ALPE ROSEN BITTER



### PRODUCER PROFILE

Owner(s):  
The Maschio family  
Master Distiller  
Alessandro Maschio  
Founded:  
1948  
Region:  
Veneto

### BIO

Rosen Bitter was first produced in 1951 by Ferruccio de Barnard, founder of Distilleria dell'Alpe in Bastia d'Alpago. A liqueur of the finest Venetian tradition, it is produced by infusing mountain herbs and berries from the Cansiglio forest of the Italian Alps. The infusion takes place in dedicated vessels and lasts for approximately 20 days. Some essences like mountain rose and bay tree are gained by distillation to achieve deeper aromatic intensity. At the end of the process, both infusions and distillates are blended and left to rest for at least 20 days before bottling. This extensive process yields an intense, yet harmonious flavor profile.

### INFORMATION

<b>CATEGORY:</b>	Aperitivo
<b>LOCATION:</b>	San Pietro di Feletto, Treviso, Italy
<b>INGREDIENTS LIST:</b>	Bay leaf, Aloe, Bitter and Sweet Orange, Flowered Wormwood, Cascarilla, Gentian, Licorice, Rhubarb, Calamus root, Alpine Rose
<b>PRODUCTION PROCESS:</b>	30,000 bottles
<b>CHARACTERISTICS:</b>	Pleasingly bitter and harmonious, full flavored without being sweet
<b>ABV %:</b>	25%
<b>SIZES AVAILABLE:</b>	1000ml
<b>SHELF LIFE EXPECTANCY:</b>	Indefinite
<b>SERVING SUGGESTIONS:</b>	Use as the key ingredient in the Classic Italian Sprits or in many popular cocktails with a bitter base

### RECIPES

#### The Real Venetian Spritz

2 oz. Rosen Bitter  
3 oz. Prosecco  
1 oz. Sparkling water  
-Serve over ice in a wine glass, garnish with an orange slice

#### The Rosen Bitter Classico

1 oz. Rosen Bitter  
1 oz. quality Vodka (Verità recommended)  
1 dash aromatic bitters  
Combine and shake well with ice. Strain into a low ball and garnish with lemon or orange peel.