



DISTILLERIA DELL'ALPE ROSEN BITTER

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

CATEGORY:	Aperitivo
LOCATION:	
INGREDIENTS LIST:	
PRODUCTION PROCESS:	
CHARACTERISTICS:	
ABV %:	
SIZES AVAILABLE:	
SHELF LIFE EXPECTANCY:	
SERVING SUGGESTIONS:	



PRODUCER PROFILE

Owner(s):

The Maschio family

Master Distiller

Alessandro Maschio

Founded:

1948

Region:

Veneto

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