BOTTEGA

BOTTEGA NEGRONI

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Negroni Liqueur - ml 100

A traditional Italian cocktail, the Negroni was born in 1919 in Florence, in the aristocratic Caffè Casoni. The story goes that Count Camillo Negroni asked the bartender Fosco Scarselli to “strengthen” his usual Americano cocktail, replacing the soda with gin, in honour of his last trip to London. This new cocktail become known first as the “Count Negroni-style Americano”, before later taking on the name of its inventor, that is, the Count himself. It quickly became one of the most famous aperitif cocktails, both nationally and worldwide, and to this day is emblematic of Italian mixing excellence. The Bottega Negroni in its ready to drink version presents the characteristic ruby red colour with vermilion reflections and a typical, intriguing and articulated boutique.

Production Area: Veneto, Italy

Characteristics:
The Bottega Negroni was born from a mixture of three Bottega branded products:

- Bottega Vermouth Rosso, originating from a selection of Merlot and whose unmistakeable character is owing to an original and secret recipe involving the use of more than 30 botanicals, among which, standing out for their intensity, gentle absinthe, both Roman and Grand, basil leaves, coriander seeds, marjoram, oregano, Clary sage and above all, red radicchio.
- The Bottego Bitter, a product with a strong and decided character, stands out for its freshness, owing to the infusions of chinotto, grapefruit and cedar peels, the typicality granted by the pomegranate extract, a perfect and distinctive ingredient, and for its aromatic intensity owing to the large number of botanicals used.
- The Bottega Bacûr Distilled Dry Gin, with its unique personality owing to a careful selection of primary materials, produced using Alpine water and botanicals of exclusively Italian origin, such as Tuscan juniper berries, sage leaves of Triveneto and Sicilian lemon peels.

The careful dosing of the three selected and high-quality ingredients gives life to a Negroni characterised by a perfect balance between the dryness of the gin, the sweetness of the vermouth and well-known embittering of the bitter. A cocktail with a strong and decided character, able to satisfy the most demanding and refined palates.

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Organoleptic Characteristics:
Color and Appearance: Ruby red, with vermilion reflections.
Bouquet: Elegant and dry, reveals intense citrus fragrances on the nose, in particular red orange, accompanied by spicy hints and aromatic herb notes.
Taste: Full and enveloping, with an excellent structure and at the same time refreshing, presents an excellent balance on the palate between the bitterness of the bitter, the soft note of the vermouth and the pungent aroma of the gin.

Chemical Characteristics:
ABV: 26%

Serving Temperature: 8 °C
Serving Suggestions: It is a ready to drink cocktail, best enjoyed on the rocks and with an orange peel. Excellent with savoury snacks, large green olives, whole canapés with duck breast, cured ham or salmon, and also goes perfectly with cheeses such as parmigiano and pecorino.

Enjoy it within: 2 years.

Recommended Glass: Tumbler.

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