COLLEZIONE
DELL'ALCHIMISTA
Trussoni

BITTER AFTER WORK

Thanks to the natural extracts of red apple zest, sweet potato, cherry and carrot, an intense ruby color is obtained, whereas the bitterish taste is given by a mix of herbs which are carefully selected by our "Master Herbalist" and are left to macerate for about one month.

In its aroma and taste, the bitter note of the gentian stands out and is well balanced by the sweet orange and licorice.

The Bitter After Work expresses itself at best in the classic mixes, from the Americano to the Negroni, where it will enhance, with elegance and pleasantness, the bitter notes.

The mix with sparkling wines exalts its herbaceous and coolest side; we recommend, as an alternative, a good shaker with ice or the addition of a splash of seltzer, to relive the real essence of the Bitter After Work.

ALCOHOLIC CONTENT
16%

FORMATS
100 CL