

# Aperitivo Cappelletti

This may be the oldest style of the classic red Italian bitter still in production. It offers a vibrant and flavorful profile, complemented by bitter undertones on a traditional wine base.

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- Pleasant dry finish from a wine base of Garganega, Pinot Bianco and Trebbiano.
  - Less sweet than commercial rivals, with a refreshing acidity for the Spritz, Americano, Negroni and other cocktails.
  - Natural carmine color.
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## NEGRONI

Stir with ice:

- 1 oz London dry gin
- 1 oz **Aperitivo Cappelletti**
- 1 oz red vermouth

Strain into a rocks glass, garnish with orange peel.



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