

Elisir Novasalus

Bold, bitter and exceptionally complex, this wine-based amaro is revered in Italy's high Alps and beyond. A 6-month process combines alpine plants, a dry Marsala and a unique tree sap of Sicily.

- Made by a venerable erboristeria (master of botanicals) and trader in wines
 - The acidity of the wine base carries the high aromatics over the palate
 - Famously comforting after a large meal; often followed by a bit of sparkling wine
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AMERICANTO

Build over ice in an
Old-Fashioned glass:

- 1.5 oz Cocchi Vermouth di Torino
- 0.25 oz **Elisir Novasalus**
- 2 dash orange bitters



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