

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



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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