

ROVERO - AMERICANO

Rovero Americano is an Italian bitters apéritif obtained from the infusion of herbs and spices in Grignolino d'Asti wine and neutral spirits. It is named Americano because the custom of drinking bitters with ice and soda originated in the United States at the beginning of the twentieth century. It is made according to an original recipe created by the Rovero family and can be enjoyed as an aperitif, in a cocktail, or as a digestive.

Alcohol Content: 16% by vol.

Sugar Content: 16% by vol.

Bottle Size: 750 ml

Preparation: Aromatic herbs, flowers, fruits and spices were carefully selected and infused separately in neutral alcohol. These include *Artemisia vulgaris* (Mugwort), Cinchona bark, Bitter orange peels, Coriander seeds, Elderflowers, Chamomile flowers, Cinnamon, Ginger root, Angelica root, Cloves, Gentian root, Bay leaves, Nutmeg, Nettle leaves, Sweet orange peels, Vanilla pods, Marjoram leaves, Rhubarb, Iris flowers, Sage leaves, Lemon peels, and Carnation flowers. This extract was then added to a base of organic Grignolino d'Asti wine (made by the Rovero Winery) and lightly sweetened with castor sugar.

How to Enjoy: The "Classic" version is served cold, in a glass with ice cubes, topped with a splash of seltzer water (so that it releases its signature aromas), and garnished with orange zest. The "Spritz" version is served in a wine glass and topped with dry sparkling wine. In hotter months chipped ice can be used in the spritz, as the concentrated flavors of Americano are not lost, even when very diluted by melting ice. Americano is extremely versatile and can be used in classic cocktails, replacing the vermouth, or it can be enjoyed "neat" in a glass.

