



## BITTER AFTER WORK

The grappa private collection of the founder Trussoni dates its ancient roots back to 1885. It was commissioned by Francesco Trussoni, master of stills in Gallo d'Alba. He had the brilliant idea of creating Grappa di Barolo, the first single-varietal grappa in history. It was his daughter Angela Trussoni who fine-tuned the production processes by adopting steam stills, which are still used today.

Bitter After Work is the classic aperitif from Distilleria Trussoni, born from a secret recipe studied and put into practice by their Master Distiller. Its bright red color is achieved without using any chemical dyes – only plant extracts, such as red apple, radish, cherry, carrot and sweet potato. The unique and perfectly balanced flavor is given by essences of tangerine, wormwood, cinnamon, vanilla and orange flowers.

### FLAVOR PROFILE

Thanks to the natural extracts of red apple zest, sweet potato, cherry and carrot, an intense ruby color is obtained. The delicately bitter notes are given by a mix of herbs, carefully selected by Trussoni's Master Herbalist and 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.

### SERVING RECOMMENDATIONS

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. Mix with sparkling wines to exalt its herbaceous and coolest side. 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.

ABV

16%

SIZE

1 liter



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WINE & SPIRITS