

A. Foletto

in

1921 Trentino

BITTER 1850

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Liquore vigorosamente gentile

ORIGIN: Trentino, Italy

THE DISCOVERED MANUSCRIPT

BITTER 1850 represents the amalgamation of 3 generations of herbal pharmacists in one liqueur. It all started from a recipe written on a piece of paper, rediscovered at the end of 2016 in an unexplored drawer of the Foletto Family Pharmaceutical Museum. The edges of the manuscript are very frayed but the numbers, barely readable, at the top, probably the date of writing, are „1850“. The calligraphy is that of Dr Angelo, who was researching into a product with a medium alcohol content, based on herbs, that had a "powerful digestive" action. In the recipe, some posthumous corrections are visible, about how long the 16 botanical ingredients should be infused for, which make up the product, these notes are in Dr Achilles' handwriting.

The liqueur however did not see the light of day until 2016, when the formula found on the manuscript was finally made, maintaining the recipe's ratios and the herbs. The resulting taste for modern times was edgy and inharmonious, so Dr Alberto after several attempts, managed to find the perfect harmony between aroma and taste, making the liqueur "gentler" by extending the hydroalcoholic infusion time to 9 months, then by adding 2 more (secret) botanical ingredients to the original formula. BITTER 1850 allows you to experience a unique sensual experience and represents the combination of all the Foletto family's knowledge as herbal chemists.

Tasting Notes

BOTANICAL INGREDIENTS

18 botanical elements characterise Bitter 1850, many of which are gathered on the slopes of the Dolomites, close to Ledro. These include gentianella, alchemilla, heather, frangula, larch, rhubarb and artichokes, giving it digestive and cholagogic properties, and therefore its tannic texture. There is also geum, aniseed, sweet orange and bitter orange which moderate its astringency and give the bitter an aromatic and floral bouquet.

AROMA

The top notes are herbaceous with hints of rhubarb and sweet orange. Round and warm, with aromatic notes at its heart coming from the geum, and aniseed. Woody and resinous background notes with the gentianella, liquorice and larch bark.

USE

It expresses its maximum potential, both in terms of aroma and taste when served straight with 3 ice cubes. Superb base for American style aperitifs and negroni cocktails. It goes well with vermouth, and is also excellent in mixes thanks to its versatility and softness.

Bitter 1850

6 x 700ml x 25%vol.

