

CONTRATTO

For the first time again since the 1960s, Contratto is making all classic aperitif, from the original "antica" recipe of 1935. 100% natural, no artificial colors or artificial sweeteners. Only organic ingredients are used.



APERITIF

Style:	Bitter elixir (Amaro)
ABV:	13.5%
Size:	Liter (1000ml)
Herbs & Spices:	Aloe, Angelica, Wormwood, Safflower, Bitter, Mint, Cinchona, Sweet Orange, Lemon and Tangerine Peel, Hawthorn, Cascarella, Cloves, Cardamom, Mint, Licorice, Juniper Berries, Rhubarb, Sage, Nettle, Ginger and many more...
Sugar:	250 g/l
Coloring:	all natural – Carrot + the color derived from the cold maceration of the herbs & spices.
Process:	The 28 natural botanicals are combined and go through a slow cold maceration according to the original 1935 recipe. Cold stabilized and filtered
Tasting Notes:	packed with orange peel, orange blossom and rhubarb on the nose. Intense flavors of citrus, ginger, white stone fruit, marzipan and a soft bitterness. The gentian flavor is noticeable but delicate, masterfully balanced with the sweetness of this aperitivo.



The New York Times

FOOD & WINE



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