



LEOPOLD
ESTD **BROS** 1999

APERITIVO BIANCO LIQUEUR

Given the demand we've seen for our Aperitivo Classico from Negroni lovers looking for an additive free alternative for their bitter, it was just a matter of time before fans of the Negroni Bianco began asking us about a white version of our liqueur. Never ones to simplify things, we decided to create an entirely different recipe rather than just change the color. The resulting elixir is the Leopold Bros. Aperitivo Bianco.

We start the process with individual distillations of marigolds, chamomile, and lemongrass. Those spirits are then blended for balance of flavor before we add gentian root for bitterness and allow it to steep. Finally, we add just enough cane sugar to create a harmony of fruitiness, herbaceousness, bitterness and sweetness, with a little more punch on the ABV at 30%.

What really sets our Bianco apart from others is the lemongrass, which adds a zesty citrus character alongside a savory element that gives the aperitivo tremendous depth. It shines in a white Negroni (as that was its initial purpose), yet it punches far above its weight in a simple spritz or highball. Rather than simply providing a balance of sweetness and bitterness, it reaches far out into the realm of fruity and floral, with a uniqueness of profile that stands out from the pack.

It's one of the most versatile spirits we've ever produced.

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Ingredients: Marigolds, chamomile, lemongrass, gentian root
Production: Marigolds, chamomile, and lemongrass are distilled individually, then blended and steeped with gentian root and sweetened with cane sugar

30% ABV 60 PROOF
NEW RELEASE SIZE 700ML