

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

## APERTIVO CAPPELLETTI

### Apertivo Cappelletti

*Endearingly known locally as just "Specialino," may be the oldest style of the classic red bitter still in production.*

*Unlike, its larger commercial rivals, Cappelletti is less sweet and has a wonderful drying finish.*

*Additionally, it still uses natural carmine color for a crimson red and retains a vinous texture from its wine base. It offers a vibrant and flavorful profile, complemented by bitter undertones on a traditional wine base.*

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# BONAL

## *Bonal Gentiane-Quina*

*Since 1865, this spicy, earthy aperitif has been known as "ouvre l'appetit" - the key to the appetite.*

*Serious in its role as an aperitif, and then popular with sportsmen, Bonal became an early sponsor of the Tour de France. It is made by an infusion of gentian, cinchona (quinine) and renowned herbs of the Grande Chartreuse mountains in a mistelle base.*

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# BYRRH

## *Byrrh Grand Quinquina*

*Made to the original late 19th century recipe that earned worldwide fame and inspired fifty years of evocative poster art.*

*Byrrh is produced in Thuir, in the heart of French Catalan territory. Byrrh combines a generous, port-like wine and mistelle base with a firm backbone of natural quinine to produce a fruity, refreshing aperitif by itself, with tonic and a twist or alongside blue cheese.*

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