NEGRONI
ANTICA DISTILLERIA

Negroni Antica Distillery was founded by cavalier Guglielmo Negroni in 1919. The distillery is located in the heart of the "Marca Trevigana" (The march of Treviso) surrounded by lands dedicated to winemaking for many centuries. Guglielmo attended the Oenological School of Alba, where he became most interested in distillation and the infusion of aromatic herbs indigenous to the area. The first Aperitivo created by Guglielmo was known as Old 1919, and was created using old recipes recovered from families in the area. The use of the best raw materials to obtain the highest quality is still used today in these traditionally crafted products. The distillery soon became famous for the grappa and liqueurs produced here, and in the 1960's the direction was under the control of Giovanni and Carlo Negroni, the sons of the founder. The original recipes have been handed down, and the same passion for using the best ingredients and following the traditional methods are still in place to this day. Negroni products are now available in over 30 countries around the world.

APERITIVO SIXTEEN

Made with an infusion of aromatic herbs along with orange peels, rhubarb, gentian and licorice.
Characteristics: Strong orange peel and apricot perfumes with a soft and persuasive flavor and slightly bitter after-taste.

APERITIVO BITTER

Classical bitter based on infusions of orange peels and aromatic herbs.

Characteristics: Gentian and bitter orange peels aromas. Ample quina (quinine) for an old world flavor that is decisive and persistent.

NEGRONI AMARO

Negroni Amaro is the result of distillation and infusion of aromatic plants and roots, we obtain a bitterness with a distinct aroma and unmistakable flavor.

NEGRONI FERNET

Negroni Fernet is an intense bitter flavor comprised by a selection of herbs perfectly assembled for smoothness to be enjoyed after dinner.