

Tassoni
DAL 1793

BITTER DEL LAGO WITH ESSENCE OF DIAMANTE CITRON

Tassoni Bitter del Lago was created from a secret recipe from the ancient Tassoni apothecary and is based on the careful blending of selected bitter botanicals with a citron infusion, the main fruit of Casa Tassoni.

Among the **bitter botanicals** used are *Cajanus cajan*, or pigeon pea, a root from South Africa with an intense yellow color which lends a particular spiciness to the bitter note; dried rhubarb and mace from Indonesia. Finally, to smooth out the bitterness and give a more complex aroma impact are vanilla beans from Madagascar and cinnamon.

Tassoni's Bitter del Lago is ideal for the finest blending. With Cedrata it creates the inimitable BitterTass, the quintessential aperitif of the Lake



INGREDIENTS

Water, alcohol, sugar, natural flavors, coloring agents: E122, E102, E133.

CHARACTERISTICS

- Ruby red
- Distinct bitter note made fresher and more enjoyable by the use of the citrus element given by Diamante citron essence
- Gluten-free
- Made in Italy

BOTTLE SIZE: 700ml

CARTON of 6 bottles

ALCOHOL LEVEL: 25%