



Argalà

ITALIAN PREMIUM HANDCRAFTED
APERITIVO BITTER

Argalà Artisanal Bitter > *Technical notes*

Botanical

Genzianella *Gentiana acaulis* / **Karkadè** *Hibiscus sabdariffa* / **Scorze d'arancia** *Citrus sinensis*
Cascarilla *Croton Eluteria* / **Liquirizia** *Glycyrriza Glabra* / **Finocchio selvatico** *Foeniculum Vulgare*
Rosmarino *Rosmarinus Officinalis* / **Zenzero** *Zingiber officinale*.

Alcohol

We use premium **alcohol**, with pure and neutral taste, distilled from first quality Italian wheat in a 5-column still. Origin: Cuneo Province, Piedmont, North West Italy.

Water

Pure **water** of the Maritime Alps.

Alcohol content

25% by volume.

Production

6000 bottles.

Production Method: maceration of the ingredients in a cold hydroalcoholic bath, pressing, preparation of the hibiscus infusion in hot water, blending of the alcoholic macerated with the sugared hibiscus infusion, slow settling, without use of clarifying agents, filtering, ageing in tank, ageing in the bottle.

Colour

Intense dark red.

Nose

Very fragrant, citrusy, light balsamic notes.

Palate

Interesting complexity, intense and warm, full-bodied structure with a pleasant sour note from the hibiscus and a persistent bitter note from the gentian.

Bottle sizes

700 ml / 200 ml