

1814 L'APERITIVO

Finale Emilia, Emilia-Romagna

As is indicated on the antique labels of some of Casoni's most iconic bottlings, the company dates to 1814 and remains in its original headquarters outside Modena, in Emilia-Romagna. One of the firm's earliest successes was an anisette liqueur, Anicione, which prompted Giuseppe Casoni, son of the founder, to open a shop in the village of Finale Emilia in 1853. Considered one of Italy's oldest distilleries (Campari didn't come around until 1860), Casoni racked up awards at national and international exhibitions as successive generations of Casonis grew this once-modest operation into a *fabbrica* and *distilleria* of serious dimension.

We think Casoni's time has come in the US market. Combine its epic history with the level of craftsmanship and value on offer, and you've got a phenomenon in the making: Starting with its iconic range of *aperitivi*—L'Aperitivo 1814, Il Bitter 1814 and Vermouth 1814—and continuing down the line to authentic, PGI-protected specialties such as Limoncello di Sorrento and Nocino di Modena, this formidable lineup epitomizes what The Italian Spirits Company is all about.

Style

Low-a.b.v. aperitivo liqueur crafted through a cold extraction of assorted botanicals in grain neutral spirit sourced from selected suppliers, which is then pressed and mixed with water, natural sugar, and dyes to create a bittersweet sensation and a bright candy-apple-red color. Designed for spritzes and/or low-a.b.v. cocktails such as the Americano (mixed ideally with Casoni 1814 Vermouth).

Essential Ingredients

Gentian; Cinchona (Quinine); Bitter & Sweet Orange; Mugwort; Rhubarb.

ABV

15%

Tasting Notes

Notes of citrus peel and oil balanced with a subtle quinine bitterness and hints of warm spice, hibiscus flowers, and candied cherries.

Producer Website

www.casoni.com

