



SCHIAVO/GAJÀRDO BITTER RADICALE

Costabissara, Veneto

Headquartered just outside Vicenza in the grappa-rich northeastern Veneto, the historic Schiavo distillery is an artisanal grappa house and, under the direction of 5th-generation proprietor/distiller Marco Schiavo, so much more.

Schiavo's latest innovation, a "cocktail line" launched in 2013 called Gajardo, is designed to take aperitivo and cocktail culture to a new level, with bitters and liqueurs that prioritize the most sustainably sourced ingredients; the most thoughtful and innovative formulations; and the most natural production methods. These are for bartenders who demand that every ingredient in every drink be of the highest possible quality.

The Gajardo products originated from a collaboration between Marco Schiavo and bartender Giacomo Diamante, who realized that, in Marco's words, "all the bitters [we] knew were so full of sugar and preservatives that they weren't bitter at all: it was time to produce a bitter worthy to be called that." They put it out into the world as Gajardo Bitter "Extra." It was subsequently dubbed "Best Italian Bitter of 2018" by amarobsession.com

Each Gajardo product is made with the infusion of all-natural herbs, roots, and spices and crafted in small batches.

Style

An old-fashioned red bitter liqueur, handcrafted from the beginning to the bottle. The botanicals used in the process are all natural and, after an infusion that lasts more than 18 days, the bitter, made in small batches, is carefully hand-stirred using the bâtonnage technique.

Key Ingredients

Gentian; Licorice; Rhubarb; Green Chiretta; Sichuan Pepper; Cinnamon; Mexican Cascarilla; Orange Peel.

ABV

25%

Tasting Notes

Bright cochineal red with strong citrus and spice notes to open (red pepper, rhubarb, blood orange, quinine). Dry and focused on the palate, with more bitter orange, florals, and a touch of spicy heat. Sweetness and viscosity are medium.

Producer Website

www.schiavograppa.it

