



## MIXOLOGY LEADERSHIP APERITIVO & DIGESTIVO BASICS: Components

**APERITIVO** An aperitivo, from the Latin *aperire* "to open" is a light, most often dry, modestly alcoholic beverage meant to spark the appetite without overwhelming the senses. Aperitif and aperitivo, and digestif and digestivo are simply the French and Italian, respectively, for the same concept.



### Aperitivo Wines:

- Aromatized, fortified wines which are crisp, clean and light
- Low-proof (8-9% abv) base wine fortified with spirit (usually a neutral grape-based spirit) to 15-18% abv
- Infused with various botanicals and bittering agents
- Combination of botanicals and spices will vary from region to region and producer to producer
- Type of bittering agent (wormwood, gentian, bitter orange, cinchona) will vary, and it is this bittering agent which distinguishes different types of aperitivo wines

### Vermouth

The most widely used aperitivo wine is vermouth, whose main bittering agent is wormwood (vermut, in German). Vermouth can be made from red or white grapes, and can be sweetened or dry. Although they contain these bitter ingredients, the bitter flavor of vermouth is usually quite low. Other aperitivo wines beyond vermouths include americanos (Cocchi Americano, Contratto) and quinquinas (Dubonnet, Bonal).

**DIGESTIVO** (from the Latin *digestivus*, to aid in digestion) is often enjoyed after a meal as a digestive aid or mixed into cocktails.



### Liqueurs:

- Encompass a very wide variety of types
- Solution of spirit, water or juice, sugar, and an infusion of any number of ingredients:
  - Fruits, Flowers, Spices, Coffee, Nuts
  - Any number of botanicals and/or bittering agents like barks, roots, seeds and plants
- Developed both as a way to
  - preserve perishable ingredients
  - use alcohol to extract flavor from ingredients

Liqueurs include limoncello.



## MIXOLOGY LEADERSHIP APERITIVO BASICS: Components

**ITALIAN LIQUEURS:** Italy is not only and simply known for their fine wines, but also for a plethora of liqueurs and spirits we enjoy at times as an aperitivo. Often, they also become important ingredients for some of our favorite desserts.



### Aperitivo

- Italian class of liqueurs which are bitter, sweet, and citrusy
- Identified by their bright orange or red color
- Lower proof, and range in ABV from 14-28%
  - Occasionally, the higher proof liqueurs, in the 25-28% range, are called “Bitters” to distinguish them from their lower-proof cousins
- Traditionally they are enjoyed:
  - Before a meal
  - As components in modern cocktails
  - On ice or with soda

Other aperitivo liqueurs include Campari, Aperol, Luxardo Aperitivo, Gancia. There is a similar aperitivo-drinking culture in Germany, France, and Switzerland, though the liqueurs vary.



### Amaro

- Italian class of liqueurs which are bitter, sweet, and with a wide range of flavors from spiced to citrusy to herbaceous
- Dark in color
- They have a wide range of ABV from 18% to full proof at 40% ABV
- Traditionally they are enjoyed
  - After a meal as a digestive aid
  - As components in modern cocktails
  - Neat

Other amaro include Averna, Amaro Nonino, Amaro Lucano, Zucca.



## MIXOLOGY LEADERSHIP APERITIVO BASICS: Product Offerings

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### APERITIVO BEVERAGE COMPONENTS



#### **Campari**

**Type:** Italian bitter **Aroma:** White flowers, bitter orange, rosewood

**Body:** Medium **Flavor:** Orange, grapefruit, jasmine, gentian

**ABV:** 28%



#### **Aperol**

**Type:** Italian bitter **Aroma:** Orange peel, grapefruit, rhubarb

**Body:** Medium **Flavor:** Grapefruit, orange, gentian, rhubarb

**ABV:** 11%



#### **Carpano Antica Sweet Vermouth**

**Type:** Sweet vermouth **Aroma:** Ripe fruit, cardamom, wormwood

**Body:** Medium **Flavor:** Vanilla, raisins, baking spice

**ABV:** 16.5%



#### **Zucca**

**Type:** Amaro **Aroma:** Burnt toast, cacao, coffee

**Body:** Full **Flavor:** Cola, citrus, chocolate, rhubarb

**ABV:** 30%



## MIXOLOGY LEADERSHIP DIGESTIVO BASICS: Product Offerings

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### DIGESTIVO COMPONENTS



#### **Vecchio Amaro Del Capo**

**Type:** Herbal liqueur **Aroma:** Rhubarb, orange

**Body:** Medium **Flavor:** Cloves, cinnamon, licorice

**ABV:** 35%



#### **Limoncino dell'Isona**

**Type:** Lemon liqueur **Aroma:** Lemon peel, lemon pulp

**Body:** Medium **Flavor:** Lemon, ginger, accents of white pepper

**ABV:** 30%



#### **Amaretto Disaronno**

**Type:** Amaretto liqueur **Aroma:** Almond, apricot

**Body:** Medium **Flavor:** Nut, caramel, vanilla, brown sugar

**ABV:** 28%