VIRENTIS HERBAL AMARO

The name "Virentis" comes from the Latin virens, meaning "green, flourishing". It is a reference to wild herbs that thrive in pristine environments. This amaro is made by macerating wild herbs, leaves and berries that are hand-picked around the Arfanta Hide, an untamed, protected place in Conegliano Valdobbiadene.

Virentis has a rounded but forthright flavour, with a grassy, bitter and authentic flavour that reflects its original nature and its close connection to the land. It embodies great respect for biodiversity and natural balance. Its green essence shines through not only in the taste sensations but also in the packaging, which is designed with all-round sustainability in mind.

CHARACTERISTICS

Type: Herbal amaro

Production method: maceration of botanicals in alcohol and Vecchia Grappa di Prosecco

Alcohol by volume: 28%

BOTANICALS

Virentis gets its complex aromatic profile from a balanced blend of more than 14 wild botanicals: St John's wort (grassy and floral notes), juniper (fresh, balsamic notes), lemon verbena (citrus aroma), lemon peel (freshness and vivacity), yarrow (a touch of aromatic bitterness), angelica (depth and warmth), carrot flowers (sweet, floral notes), camomile (mellow roundness), ground ivy (wild plant scents), wild lesser calamint (balsamic richness), wild thyme (aromatic qualities), thistles (sophisticated, structured bitterness), mugwort (length and complexity), lemon balm (delicate grassy notes with a hint of citrus).

PACKAGING

Bottle: wild glass, 100% recycled

Stopper: 100% natural, made of cork and

activated carbon

Label: 100% recycled paper

Box and packing: 100% recycled paper



EAN 70 cl BOTTLE



EAN 6-BOTTLE CASE



QR Code



TASTING TIPS

Serve it neat as a digestif at 6-8°C, or at room temperature to really bring out its grassy notes. It is also perfect in signature cocktails. Recommended glass: low tumbler.

BOTTLE SIZE

Available in 700 ml bottles

