

INVERUM

ROOTS-BASED AMARO

The name "Inverum" comes from a combination of *invernum* (winter) and *verum* (true). It calls to mind the genuine strength of roots and the energy of the earth in the coldest months of the year. This amaro has plenty of depth, in both its flavour and its spirit.

Inverum is a rich, full-bodied amaro with a spicy touch. It fuses the keen pungency of ginger with the bitterness of rhubarb, along with hints of cinchona bark and a bitter orange twist. There is plenty of richness and depth on the nose, while on the palate it strikes a clear balance between the bitterness of the roots and the vibrant crispness of the spices. It has a long, warm finish with a slightly piquant touch.

CHARACTERISTICS

Type: Roots-based amaro

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

Alcohol by volume: 28%

BOTANICALS

Inverum gets its forthright flavour from a balanced blend of select botanicals: ginger (for lively, sharp spiciness) and rhubarb (deep-rooted, long-lasting bitterness).

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

TASTING TIPS

Serve it neat as a digestif at 6-8°C, or at room temperature to really appreciate its depth and earthy notes. It is also ideal in mixology, as a distinctive ingredient in cocktails with solid backbones. Recommended glass: low tumbler.

BOTTLE SIZE

Available in 700 ml bottles



ANDREA DA PONTE
DISTILLATORI PER VOCAZIONE DAL
1892
CONEGLIANO VENETO

EAN 70 cl BOTTLE



8 002266 001328

EAN 6-BOTTLE CASE



8 002266 061322

QR Code

