

ENRICO TORO  
CENTERBA 72 HERBAL DIGESTIVA

**100 HERBS FROM ABRUZZO, ITALY**

HERBAL AROMAS OF OREGANO, THYME, AND PINESAP  
INITIAL LIGHT MOUTHFEEL, THEN A SLIGHTLY HOT AND  
PRICKLY ASSERTION OF SPEARMINT  
PEPPERMINT AND LICORICE COMBINE WITH A TINGLING  
SPICE FOR A MOMENTARY FLASH  
PINE NEEDLE FADES INTO A LONG, DRY AND SPICY FINISH



Pairs well with coffee and chocolate  
Try as a swizzle or use as a rinse

**FLIP UP FOR COCKTAIL RECIPE!**

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## FRAPPÉ

### INGREDIENTS

- 1 ½ oz Enrico Toro Centerba
- ½ oz Simple syrup (1:1)
- 2 oz Soda water
- 8 Mint leaves
- 2 Lemon wedge

### DIRECTIONS

*Gently muddle mint and a lemon wedge with the simple syrup in the shaker*  
*Add Centerba and ice; shake vigorously*  
*Strain into a Collins, highball or frappé glass*  
*Pack with crushed ice and top with soda*  
*Use a barspoon to incorporate bubbles*  
*Garnish with fresh mint and lemon wedge*



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