

ENRICO TORO GENZIANA
GENTIAN ROOT FROM ABRUZZO, ITALY

BITTERSWEET AMARO
FLORAL BRIGHTNESS FROM GENTIAN ROOT
DEEP HERBACEOUS FLAVORS FROM THE
INFUSION PROCESS



Enjoy neat for a post-meal digestivo or use as a
bittering agent for cocktails with unaged spirits

FLIP UP FOR COCKTAIL RECIPE!

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WHITE MEZCAL NEGRONI

INGREDIENTS

- 1 ½ oz Espadín Mezcal
- ¾ oz Enrico Toro Genziana
- ¾ oz Bianco vermouth
- Lemon peel

DIRECTIONS

Add all ingredients to a mixing glass; add ice and stir
Strain into a chilled glass with ice
Add lemon peel for garnish



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