

TUVÈ BITTER  
BITTER ORANGE APERITIVO

ORANGE AND GRAPEFRUIT PEELS  
CASSIA BARK, NUTMEG AND  
CANDIED GINGER  
CHARRED COCOA WITH  
STRAWBERRY



DOUBLE GOLD, BEST  
OF CLASS - ADI 2016

Serve as a spritz  
Works in all Negroni Variations



**FLIP UP FOR COCKTAIL RECIPE!**

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## AMERICANO

### INGREDIENTS

- 1 oz Tuvè Bitter
- 1 oz Sweet vermouth
- Soda water
- Orange peel

### DIRECTIONS

*Add all ingredients to ice glass  
Top with soda water and stir gently  
Garnish with an orange peel*



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