



# BITTER PIZARRO

**Type:** Cocoa Bitter

**Alcohol Content:** 25%

**Format:** 70Cl

## Organoleptic Characteristics:

**Colour and Appearance:** bright ruby red.

**Aroma:** warm notes of sweet orange and vegetal hints of green herbs, wormwood, and roots complement the balsamic texture of Gran Blanco Criollo cocoa and its molasses.

**Taste:** soft, incisive, and complex. The spices and the intricate bitterness of gentian and cinchona enhance the notes of green bean, ash, butter, and cocoa mucilage. It is enveloping and deep on the palate with a persistent, clean, and fresh finish.

## Consumption Instructions

**Serving Temperature:** 6 -7 °C

**Mixing:** excellent diluted with soda or tonic water, perfect on the rocks. It is used for classic aperitif and internationally renowned long drinks, such as the Spritz, Americano, Milano Torino, and Negroni.

## Storage Conditions

Store in a cool, dry place, away from light and heat sources, at a temperature between 15-20 °C.

**FAMILIA PIZARRO**

Peruvian Soul, Italian Craft

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