



RAMAZZOTTI APERTIVO ROSATO

<i>Product</i>	<i>Description</i>	<i>Blend</i>	<i>Style</i>	<i>Alcohol %</i>	<i>Size</i>	<i>Quantity</i>	<i>Food Pair</i>
Ramazzotti Aperitivo Rosato	Liqueur Apéritif	Rare Rosé Blend	Rich and Fruity	15% ABV	100cl	6 per Case	Manchego and Parmesan

WHAT IS APERTIVO ROSATO?

Ramazzotti Aperitivo Rosato is a fresh and fruity aperitif with special natural aromas of hibiscus and orange blossom. The bright rosé hue and the fresh flavors make Ramazzotti Aperitivo Rosato one of a kind. With an alcohol content of 15%, the aperitif is the perfect addition to your palate.

WHAT IS AN APERTIF?

An aperitif is a light, alcoholic drink that stimulates the appetite and attunes for the upcoming meal.

WHERE DOES APERTIVO ROSATO COME FROM?

Ramazzotti Aperitivo Rosato is produced, as well as Ramazzotti Amaro, in the production facilities in Canelli (Piedmont). The focus is always on the quality of production.

HOW DO YOU DRINK APERTIVO?

Ramazzotti Aperitivo Rosato is the perfect base for light and sparkling aperitif drinks. The recommendation of the house is the Ramazzotti Rosato Mio. The mixture consists of 1/3 Ramazzotti Aperitivo Rosato and 2/3 Prosecco, fresh basil leaves and a few ice cubes.

HOW IS APERTIVO ROSATO STORED?

Ramazzotti Aperitivo Rosato can be stored both cool and at room temperature. Optimally, it should be protected from direct sunlight.

WHY SHOULD I CHOOSE RAMAZZOTTI APERTIF ROSATO?

Ramazzotti has stood for Italian joie de vivre for almost 200 years. Eating and drinking together, while enjoying and laughing is "Dolce Vita" pure. Ramazzotti Aperitivo Rosato is the perfect complement to the well-known digestif Ramazzotti Amaro. Now Ramazzotti can be enjoyed both before and after dinner, making shared moments with family and friends unforgettable.

RAMAZZOTTI

*Aperitivo
Rosato*