

Bitters and Liqueurs

The origin of liqueur, called also Aqua Ardens or Aqua Vitae goes back to the XIII century. The first distillates were produced in the main European monasteries, and then by the alchemists, who launched the production of liqueurs and distillates. Italy takes advantage because its land is full of plants and herbs, which are useful for the production of the so-called elixirs of life, placed among bitters' and liqueurs' categories that, in contrast with clichés, differ for intrinsic characteristics and organoleptic properties. Common belief, in fact, is that liqueurs and bitters are different drinks; actually the difference between bitters and liqueurs depends only on sugary concentration. Vituzza has the capacity to enhance those properties, aiming to the persistence and strength of the flavor, which facilitate the combination with other products.



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Italian liqueur



A BASE DI BRANDY
CITRUS & MINT

The idea of Vituzza was born in Capo d'Orlando, a pleasant town on the Northern coast of Sicily, located between Tindari and Cefalù. The geographical location, in front of the Aeolian islands, and its microclimate, help the farming of citrus fruits and, in particular, the blossoming of a particular type of lemon called "Verdello", which is one of the ingredients of the product. Prepared and bottled by a famous distillery, well known for the experience obtained in the high quality spirits' sector, Vituzza places itself among top products addressed to classy bars, restaurants and clubs. Vituzza distinguishes itself for its organoleptic properties, which made it unique among liqueurs.

In fact it is:

- delicate to palate, even if with a fair alcoholic consistency, it leaves a pleasant and persistent feeling. Finally, the product, excellent if served chilled, cheers up the daily "Vituzza" (life), in particular with ice cream and long drinks.

Ice cream and Vituzza



2,5 cl Vituzza®
Milk ice cream



Cocktail based on Vituzza



5 cl Vituzza®
0,5 cl lime juice
12 cl top ginger beer
2 leaves of mint
A slice of lime

