

A History of the Aperitivo with Five Easy Cocktails

★
APERITIVO!

bravo

**BROVO Spirits makes all natural products,
with grown in the ground ingredients, using
recipes created by bartenders.**



History of the Aperitivo!

1700's PIEDMONT

KING VITTORIO
EMANUELE II
TAKES A
LIKING TO
VERMOUTH.

who
can
blame
him



1786 TURIN

ANTONIO
BENEDETTO
CARPANO
(yes, that Carpano)
STARTED IT IN
TURIN, TO
INTRODUCE
PEOPLE TO HIS
VERMOUTH.

delicious,
it is.
says yoda

2011 WOODINVILLE

THE ARCHITECTURE
ISN'T AS STUNNING,
BUT BROVO IS INSPIRED
TO BEGIN MAKING
AMARO, VERMOUTH,
AND LIQUEURS.

IN 2020, WE ARE
LAUNCHING OUR
APERITIVO PROGRAM,
INSPIRED BY THE EASY
SOCIALIZING IT INSPIRES.

1860's MILAN

GASPARE CAMPARI
STARTS IT IN MILAN,
WHEN HE OPENS
A CAFE TO FEATURE
HIS NEW LIQUOR-
CAMPARI.

IT REALLY TAKES OFF
IN MILAN
IN THE 1920'S.

NOW IT'S ALL OVER
ITALY.

who wouldn't be
inspired
by

Martini
Carpano
Campari



brovo
brovospirits.com

Flavor First

3 components to a spritz

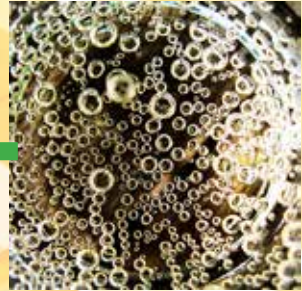
bitter



citrus



bubbles



Aperitivo are low ABV (alcohol by volume)- they are lighter, easier to drink, and refreshing with fewer calories and less sugar. They open your palate for dinner, and are consumed with light appetizers, think olives, potato chips or pretzels.

You can enjoy a few without the same intoxication that occurs with a standard proof drink, because there's less alcohol in them.

You can mix it up using a variety of ingredients- something with bubbles- sparkling wine or soda water, a vermouth or wine, and a bitter liqueur. The combination of some or all of these ingredients is what makes up most aperitivo.

Five Easy Cocktails

> Neko Case

2 ounces BROVO Tacoma Punk
2 ounces sparkling wine
2 ounces soda water

Build in a wine glass with ice
Garnish with a slice of orange



> Schwinn

(based on the Bicicletta)

1.5 ounces BROVO Amaro 4
1.5 ounces Pinot Gris wine
1.5 ounces soda water

Build in a wine glass with ice
Garnish with a citrus slice

> Backyard Garden

2 ounces Pink Vermouth
2 ounces soda water
2 ounces sparkling rose wine

Build in a rock glass with ice
Garnish with citrus slice

To mix it up, use Pretty or
Witty Vermouth

> Americano

1.5 ounces BROVO Tacoma Punk
1.5 ounces Pink Vermouth
Top with soda water

Build in a Collins glass with ice

> Sbagliato

1 ounce BROVO Amaro 4
1 ounce Pretty Vermouth
3 ounces sparkling wine

Build in a flute with ice
Garnish with orange slice

aperire:

>Latin

>to open (verb)

Goal:

>To open the palate
& get ready to eat

Pink Vermouth
by Scott Diaz
19.9% ABV - 750ml/187ml
Pink & sweet

Rose & Lavender
Orange & Lemon
Coriander & Clove
Tarragon & Basil

Witty Vermouth
by Jon Christiansen
19.9% ABV - 750ml/187ml
Light yellow & acidic

Lemon & Orange
Marigold
Pao d'Oro bark
Hyssop & Rosemary



Tacoma Punk
Spicy Orange Aperitif
30% ABV - 750ml
Pink & sweet & lightly spicy

Bitter & Sweet Orange
Hibiscus
Cayenne

BROVO Amaro No 4
by Patrick Haight
30% ABV - 750ml/200ml
Red and spicy

Orange, Lemon, Grapefruit
Hibiscus
Eucalyptus
Cayenne



An Atlanta Playlist

Welcome to Atlanta- Jermaine Dupri
Forever I Love Atlanta- Lil' Scrappy
It's Goin' Down- Yung Joc
Havana- Camila Cabello
Atlanta- Tony Orlando and Dawn
Atliens- Outkast
Whatever You Like- TI
What's Your Fantasy- Ludacris
This is America- Childish Gambino
No Scrubs- TLC
Hot' Lanta- Allman Brothers Band
All Night - Big Boi
Ms Jackson- Outkast
Roses- Outkast
Yeah!- Usher
What You Know- TI
Georgia- Ray Charles
My Hood- Young Jeezy
Walk It Talk It- Migos



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Got questions?
Call us 206-496-2613

