



BONANTO

THE ULTIMATE APERITIVO

Bonanto

Barcelona, Spain

Bonanto is an entirely new concept inspired by the rich aperitif culture. It is the ultimate aperitivo with a strong personality, delicate taste and extraordinary versatility.

It is a high quality drink that is disrupting the category with its innovative and unique style. It is well-balanced, with character and a subtle flavor.

Its versatility allows you to enjoy it chilled on its own with an orange twist, with a splash of sparkling wine, soda or tonic, or as the basis for the most cutting-edge cocktails. It's perfect anytime!

SIGNATURE RECIPE

It has a truly unique formula and the signature recipe was created by three master craftsmen; a sommelier and two mixologists.

The process starts with a neutral wine base (80%) with moderate acidity, a neutral grain spirit (8%) is added, as well as a unique coupage of aromatic botanicals and flavored distillates.

The carefully selected botanicals undergo slow botanical maceration in a hydroalcoholic base to extract the most pure and delicate aromas.

The botanicals include:

- Mediterranean herbs (basil, thyme, bay leaf)
- Selected citrus (orange and lemon)

The other flavors include:

- Cherry distillate
- Apple tincture

ABV

22%

TASTING NOTE

On the nose it is intense and fresh, with aromas of Mediterranean plants like bay leaf, basil and thyme, which are paired with spicy sensations like ginger. It also has deep fruit aromas with refreshing hints of ripe citrus that round out the aromatic complexity. On the palate it is smooth with a touch of sweetness. The low sugar content and the texture of the cherry give it subtlety and freshness, while maintaining a persistent velvety feel. It proceeds with an intense citrus freshness with slight spicy and fruity notes coming forward. Just the right level of bitterness gives it greater depth and a lingering aftertaste.