

## GINROSA | ALL NATURAL APERITIVO FROM MILAN, ITALY



The GINROSA is an ancient Italian aperitif created in 1885 by Annunziata Bournè an important female philanthropist using 100% organic herbs, juniper berries and natural coloring. The name GINROSA is not because of the gin spirit but because of the juniper berries used with the herbs for the natural flavors. GINROSA is the only totally 100% natural Italian Aperitif with no artificial coloring.

Today GinRosa is served in many specialty wine bars, restaurants, famous gourmet stores. It also has been served since 1885 at the original historical bar called GINROSA situated at Milano Piazza San Babila.

The GINROSA wine bar/restaurant walls and counter have heard millions of stories and accompanied a lot of time with clients. It is

a place to have a moment of peace and pleasure as many important personalities have been frequent customers - not only the Milanesi but from all over Italy and the world. Today you can sit at this famous historical place inside or downstairs at the enoteca/restaurant, or in the galleria patio, enjoying a Ginrosa aperitif, sitting next to very interesting and special people who come and go.

The Ginrosa aperitif is now available in the US and imported by Specialty Cellars. Please contact info@specialtycellars.com to find out more or where to find this wonderful Italian Aperitif.

The GinRosa Aperitif is suitable for original cocktails such as in a "Negroni" but there are many other ways to enjoy such as:

SPRITZ ROSA with Italian Prosecco + ice

AMERICAN ROSA with Vermouth and Angostura Bitters + ice

ROSAJTO with Orange  $\bigcirc$  + ice

ROSATONIC with tonic water + ice

PINKLADY with passion fruit + ice

TEQUILA ROSA with tequila + sweet vermouth









## GinRosa SPRITZ recipe

- 1) 1/2 oz. of GinRosa
- 2) 1/2 oz. of Italian Prosecco
- 3) 6 ice cubes
- 4) sparking water, soda, seltzer
- 5) 1/2 orange \infty slice



## For more information please contact

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