

MAVI

APERITIVO



ALC. 11% BY VOL.
NET CONTENT 1 LITER

HISTORY

The first “MAVI aperitivo” recipe was born in the second postwar. During a pleasure trip in the wonderful city of Venice Mister Giovanni Di Costanzo was astonished by a drink, made of a sparkling red liquor mixed with some soda. In Venice it was already famous among the citizens and among the crowd of tourists who were in the wonderful Piazza San Marco, so he brought home this wonderful memory.

INGREDIENTS

When he came back home, where he had already started a production of citrus based liquors, he started working on his personal recipe of that cocktail. After some months of work he was able to reach a high-level recipe, really balanced and aromatically complex, really different from the other recipes of the time. The distinctiveness was brought by the persistent citrus aroma, the same citrus fruit he worked with in order to make his famous liquor.

The “MAVI aperitivo” is a fresh and light aperitif, appreciated by both men and women, thanks to his low proof. Its recipe is obtained from the infusion of mix of various secret ingredients, among which are orange and bittering herbs such as gentian and rhubarb.

Finally, the alcoholic mix will be combined with some high-quality sugar, with a newer production process, producing the typical, sweet and sour taste.

RECIPE

Combined with a sparkling Italian white wine, “MAVI aperitivo” is the best ingredient for a perfect Spritz, to make an unforgettable party.



PRODUCED IN ITALY BY MAVI DRINK SRL