

# DIBALDO

## UNBITTER

**Classification:** Bitter vino (white wine-based bitter)

**Alcohol Content:** 21% by the vol.

**Bottle size:** 50 cl.

**Ingredients:** white wine from Emilia-Romagna, sugar, alcohol, infusion of more than 25 botanicals, herbs and spices processed with artisanal care.

**Tasting notes:** UnBitter is the balance between the amaro bitterness and the vermouth enveloping; the taste is immediately warm, in perfect balance between sweet and bitter notes that blend into an original, pleasantly, harmonious taste, accompanied by sweet candied chinotti. The perfect combination of citrus, woody, musky, amber and oriental notes with a finish of cinnamon, selected wormwoods and fine angostura bark. UnBitter is a magnetic Essenza, capable of libing both in purity and mixed.

**Top notes:** notes of orange blossoms and citrus peels..

**Heart notes:** bitter notes of gentian and cinchona.

**Base notes:** musky notes of precious Middle Eastern resins.

**How to taste it:** smooth, mixed or on the rocks, for a classic “Americano” cocktail we suggest to pair it with 721 Vermouth Rosso and a lot of ice, to let DiBALDO’s Essenze express their aromatic range. UnBitter’s concentration ensures that with 1/1 1/2 oz of each bottle you can create a complete and balanced Americano cocktail.

DiBALDO’s Essenze have a high aromatic intensity to promote a contained and responsible consumption of alcohol.

DiBALDO does not use chemical additives, artificial colorings, caramel or burnt sugars.



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DiBALDO is a company  
founded by Baldo Baldinini,  
master perfumer & alchemist,  
appointed Master of Arts and  
Crafts in october 2020.



MAESTRO  
D'ARTE E  
MESTIERE