



TEMPUS FUGIT

Gran Classico Bitter

Gran Classico Bitter is an aperitif liqueur created according to an original recipe of the Italian Bitter of Turin dating from the 1860s. The blend consists of the maceration of 25 aromatic herbs and roots including wormwood, gentian, bitter orange peel, rhubarb, and hyssop. Its golden-amber colour occurs naturally and no additional colouring or artificial flavouring is added.

Tasting notes