



APERITIF

GIFFARD APERITIF SYRUP 1 L & 350 mL

In French culture, the aperitif is a centuries-old drinking tradition. Centered around lighter, lower-ABV cocktails, it's a civilized way to wind down, stimulate your appetite, and connect with friends and family. Today, the aperitif influence is a craze in cocktail culture, with drinks such as the Negroni and Spritz finding widespread appeal. These red, bitter, citrusy concoctions are enjoyed in bars across the world.

Technical Details:



Appearance:
Brilliant red



Nose: Gentian root and
light orange scent



Taste: Pleasant bitterness,
with spices and citrus

No-Groni

- 1 oz. Alcohol-Free Gin Alternative
- 1 oz. Giffard Aperitif Syrup
- 1 oz. Lyre's Aperitif Rosso Sweet Vermouth

Glass: Rocks

Method: Add ingredients to a mixing glass filled with ice and stir until diluted and combined. Strain into a rocks glass with a large rock.

Garnish: Orange twist

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| • Juice Content: N/A | • Lactose Free: Y | • Preservative: Y |
| • Brix: 33.5° | • Gluten Free: Y | • Flavoring: Natural |
| • Halal: N | • Vegan: Y | • Coloring: Y |

About Giffard

Since 1885, five generations of the Giffard family have worked to provide the world with quality liqueurs and syrups. Produced in France's Loire Valley, Giffard enhances cocktails with the uncompromised taste of whole, natural ingredients.

DEPUIS 1885
GIFFARD
FRANCE

Made in France | Family-owned company | Made with 100% sugar beets
3-year shelf life | Flash-pasteurized | Store in a clean, dry, and cool place
Recommended to refrigerate after opening

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