

Nepèta

Italy - Sicily - Syracuse (SR)



AMARO

NE
PÈ
TA

BITTER NEPÈTA

Production area: Testa dell'Acqua, hamlet of Noto (Syracuse)

Flavor: hint of wild mint with herbaceous notes, ennobled by a bitter aftertaste at the bottom of the palate, the result of the essential oils of Syracuse lemon peels and natural Sicilian herbs

Alcoholic Grade: 28% vol



A passion for Sicily and its products has united Federico and Andrea in the creation of a unique product: a digestive that encompasses in a bottle the typical flavors and aromas of Sicily of yesteryear. Nepèta combines the freshness of nepitella (organic wild mint) from the Hyblean Highlands with the essential oils of organic Syracuse Lemon PGI, expertly combined with the bittering herbs of southeastern Sicily. The rediscovery of bitters internationally has given rapid impetus to the establishment of Nepèta in the market. As of March 2018, there is an organic indication on the label of the ingredients used in the making of this bitter, which together with the latest addition, Majora, infused with marjoram and orange peel, is a perfect ambassador of Sicilian excellence!