



ANTICO OPIFICIO CLEMENTI

Toscana, Italy

<http://www.chinaclementi.it/>

From time immemorial, the Indians knew of the curative properties of cinchona bark, which was later exported to Europe and became known for its fever reducing and anti-malarial properties. In 1884 the expert botanist Dr Giuseppe Clementi began producing his own personal Antico Elixir di China (pronounced 'Kina') and the recipe has remained a closely guarded family secret ever since.

Over the years, this historic pharmacy in northern Tuscany has suffered a severe earthquake and a war bombing where most equipment and historic books were lost. Nevertheless, the pharmacy has been lovingly restored to its traditional charm with the family winning a multitude of awards for China, including the first official recognition for a cinchona elixir.

Cocktail Recipe:

Ramos Clementi Fizz

by Alessandro Rabolini

Bartender at Daphne's Restaurant & Bar

South Kensington, London

40ml Gin

20ml China Antico Elixir Opificio Clementi

20 drops Lemon Juice

3 drops Orange Bitter

1 Egg White

25ml Double Cream

Dry shake and pour on the rocks in a highball glass, top with lemonade and garnish with a slice of desiccated orange.

| Code | Label name | Vintage | Alcohol | Closure type | Case size |
|-------------------------------|---------------------|---------|---------|--------------|-----------|
| Spirits & Liqueurs | | | | | |
| CL014 | China Antico Elixir | NV | 33.0% | Stopper | 9X0.70lt |