



CHINA ANTICO ELIXIR

Toscana, Italy

Antico Opificio Clementi

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

Method & Production

Ingredients:

Cinchona and medicinal herbs

A speciality of Fivizzano (Massa-Carrara in Toscana) this bitter liqueur or "amaro" was created from a secret recipe sourced from South American Indians. Made from cinchona bark and root with other medicinal herbs this Antico Elixir is aged in botti for 2 years after distillation and has no additives or colourants. Created in 1884 by chemist and pharmacist Dr Giuseppe Clementi for its curative properties, this tonic has been produced by the Clementi family ever since with the same secret recipe and passion.

Tasting Notes

Ochre colour, scents of medicinal herbs and bitter leaves, fresh citrus fragrances with captivating caramel notes, very long and lingering pleasantly bitter finish.

Food Matching

A delicious digestif to enjoy on its own or with chocolate, ice cream and Italian pastries.

In winter this is lovely with a squeeze of lemon and hot water, and in summer it makes a refreshing aperitivo served with ice and a slice of orange or with grapefruit juice.

Code	Label name	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Spirits & Liqueurs								
CL014	China Antico Elixir	NV	33.0%	Stopper	9X0.70lt	No	No	No