

GINROSA

Italian Aperitivo from Milan, Italy

DATING BACK TO 1885, GINROSA WAS DEVELOPED BY AN IMPORTANT FEMALE PHILANTHROPIST WHO MANAGED A WELL-KNOWN BAR ON PIAZZA SAN BABILA.

The name 'GinRosa' was given by Annunciata Bourne who had a female sensibility and wanted to differentiate from the 'red' Campari. In 1910 bitter was added as an ingredient and in 1930 the formula that gave birth to the current aperitif was brought to completion with the infusion of selected herbs and distillate of juniper berries.

*Awarded Silver Medal
San Francisco World Spirits Competition*

