



*I am always in the pursuit of new sensations...
and this bitter is a pure sensation for me.
Verdicchio Le Vaglie pleasantly joins aromas and spices,
with or without ice,
for a really sensational after dinner drink!*



Santa Barbara



The Idea *Stefano Antonucci*

So original and unexpected, as to leave you speechless just like its creator.

This is the new Bitter imagined and created by Stefano Antonucci with his friend Baldo Baldinini, starting with Verdicchio dei Castelli di Jesi DOC Classic "Le Vaglie".

A project that has immediately seduced Baldinini's creativity, causing him to embark on a sartorial effort through the study of over 30 plants and spices.

The result of which gave way to the creation of an exclusive product.

A smooth Bitter that is a delight to taste with the sweetness and smoothness of bitter notes.

An aperitif that seduces by only looking at it and does not disappoint in its taste and highlights and enhances the prestigious wine base, without the addition of any artificial coloring.

The smell of Bitter Le Vaglie is rich, intense and spicy with delicately added citrus notes and a soft, rich, and captivating taste.

Baldini *Spirits*

The mission of Baldinini Spirits is the creation of new and original formulas that have a strong influence on the smell and taste, making them unique within the liquor world.

Baldo Baldinini is an alchemist perfumer who, thanks to his deep knowledge of botany and spices, knows how to extract the essence out of every ingredient, elevating and combining it with a harmony of unknown aromas that gives it a high emotional impact.

The strength and essential element that has always accompanied the study and creation of his exclusive formulas is in the natural ingredients used, harmonizing them together as if they were instruments in a symphonic orchestra.

The structure of the aperitifs created by the alchemist Baldinini can be compared to the soft, light, fine, elegant and extraordinarily resistant pattern of the most uncommon and prestigious fabrics.

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*Some extravagant suggestions
to better enjoy our Bitter*



The hunter

A twist from yesteryear, with a prominent and fragrant taste.

1 oz. Bitter Le Vaglie
2 oz. Fine Sherry
6 drops Orange bitter

Preparation and glass:
Blended and filtered in an iced cup.



Mossi Boulevardier

A signature Boulevardier dedicated to Stefano Antonucci.
The power of Rye whiskey is joined to the freshness of Bitter le Vaglie in a richly fragrant embrace.

2 oz. Bitter Le Vaglie
1 oz. Rye whiskey
6 drops of zesty celery bitter

Preparation and glass:
Mix in an old fashion glass with ice cubes.

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Le Vaglie Caballito

A mojito style enhanced by Bitter Le Vaglie that brings us back to Cuba in the 1930's.

3/4 oz. Bitter Le Vaglie
3/4 oz. Lime juice
1/4 oz. White Rum
2 spoons of white sugar
8 mint leaves

Preparation and glass:
Melt the sugar in the lime and mint, shaking it directly in a tumbler with crushed ice.



American Double

An American double bitter livens up with Bitter Le Vaglie

1 oz. Bitter Le Vaglie
1 oz. Campari bitter
Top Soda

Preparation and glass:
Shake it directly in a low tumbler with crushed ice and decorate with orange slice and lemon peel.

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