



**foodism**  
KORDON ROUSSEAU



## Aperitifs

Not just the reserve of summer spritzes, aperitifs are the perfect way to whet the whistle all year round

### 1 SAVOIA AMERICANO

The only certified vegan aperitivo on the market, Savoia Americana is an all-natural, low sugar and lower-ABV alternative to your classic competitors. Add in the balanced flavour profile – sweeter than classic red bitters, drier than a standard sweet vermouth – and this quickly becomes a beautifully balanced sipper.

30cl, 28.9%, £22.95,  
amazon.co.uk

### 2 CAMPARI Legends

become legends for a reason, and Campari has more than earned its status as one of the most iconic aperitifs on the market. First brewed in 1860 by Gaspare Campari, the bright red bitter has remained a must-have item on any serious mixologist's bar. Its new bottle, released in May this year, plays tribute to its hometown of Milan.

70cl, 21%, £18, waitrose.com

### 3 ITALICUS ROSSOLO DI BERGAMOTTO

Bright and zesty, Italicus puts bergamot front and centre, with a punchy citrus note running throughout this light and refreshing aperitivo. Balanced out with floral flavours of chamomile and lavender, this is a light bitter with hints of spice that brings the Mediterranean to your glass.

70cl, 20%, £26,  
waitrose.com

### 4 POMELLO

Lighter than its predecessors, Pomello is an aperitif purposely designed to work in a spirit. Born in Sweden and raised in LA, the liqueur blends two key flavours from each place – pomello from LA and elderflower from Sweden – in a refreshing drop that is perfect on a hot summer's day.

70cl, 18%, £26.95,  
bedoussier.co.uk

