



# BARREL-FINISHED NEGRONI COCKTAIL



## CONCEPT

Doc Pepe's Lab™ Barrel-Finished Negroni is blended by hand using proprietary ingredients and rested in ex-Bourbon barrels. The oak softens the initial heat, adds desirable vanilla and caramel notes, and creates a drink with a silky texture and complex finish. Enjoy neat or on the rocks, but never in bad company.

## TASTING NOTES

**NOSE:** Valencia orange, juniper, cascarilla bark

**PALATE:** red grapefruit, dark vermouth, black cherry

**FINISH:** caramelized orange peel, gentian, vanilla

## KEY SELLING POINTS

- › Pour over ice and stir, your cocktail is ready
- › Made with London Dry Gin, Bitter Orange Liqueur and Italian-style Vermouth – all made in-house
- › Aged 3 to 6 months in Kentucky Bourbon barrels
- › Hand-crafted in small batches in Monterey, California

## SPECIFICATIONS

<b>PACKAGE</b>	750ml/6 Pack
Alc. by Vol.	28%
Case Weight/Lbs.	19.4
Case Dimensions (in.)	11 x 8 x 12
SGWS Item No.	921612
UPC	705105965178



**OPEN.  
POUR.  
STIR.  
ENJOY.**



### PLEASE DRINK RESPONSIBLY

Doc Pepe's Lab™ Barrel-Finished Cocktails™, Negroni made with gin, liqueur and vermouth, 28% Alc. By Vol. ©2019 Doc Pepe's Lab, LLC, Monterey, California