

# CAPO \* CAPO

Capo Capo is a bold reimagining of the classic aperitivo rosso. The creation of a small group from Toronto's restaurant and bar industry, Capo Capo is adapted from a 150-year-old family recipe and hand-crafted in small batches.

With a bittersweet palette that includes flavours of orange, rhubarb, cinnamon and a blend of Alpine herbs, Capo Capo can be enjoyed on the rocks, with soda or mixed in your favourite cocktails.

## Cocktailing

Capo Capo is built for versatility. It can be enjoyed on the rocks or with soda. It's the perfect basis for a Spritz and other sparkling cocktails. And shaken or stirred, it's the perfect compliment to your next gin, rum or tequila cocktail. Check out our website for original recipe ideas, we're constantly adding new ones.

## Colour

Ruby Red

## Alcohol

16%

## Aroma

Complex herbal bouquet with intense aromas of Rhubarb and Blood Orange complemented by hints of cinnamon, vanilla, quina, black pepper and white flowers.

## Taste

- Subtle herbal sweetness and bitter notes.
- Balance of rhubarb, wormwood and bitter orange.
- Dry, bitter finish.



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