Italy's #1 Spirit

APEROL IS THE PERFECT APERITIVO

Bright orange in color, infused with bitter and sweet oranges and rhubarb, Aperol is a delicious Italian spirit that you immediately want to share.

Aperol's Compelling Personality

- The original 1919 recipe remains unchanged and a secret to this day.
- Its bright, zesty flavor and low 11% alcohol content allow it to shine in its signature cocktail, the Aperol Spritz.
- Sunny and full of vitality, the unique Aperol taste is Italy in a glass.



Aperol Spritz Perfect Serve

Aperol's signature cocktail, the Aperol Spritz, is easy to prepare. Build in a rocks or balloon glass over ice:

3 Prosecco + 2 Aperol + / Soda

- 3 parts Prosecco or dry sparkling wine like Cava, California sparklers or dry white wine (e.g. Pinot Grigio, Chardonnay)
- 2 parts Aperol
- 1 part soda/sparkling water
- Garnish with an orange slice



Key Selling Points

- Aperol is one of the hottest brands in the spirits category today, its recently been named a Top-15 Growth Brand by Impact Magazine.
- Light in alcohol at 11% ABV
- The #1 spirit brand in Italy, a country famous for its lifestyle

Tasting Notes

- Nose: Lightly alcoholic, zesty orange with appealing, complex herbal scents harmonized with a touch of vanilla.
- Palate: Intense orange top with herbal and woody body notes that are pleasantly bittersweet and salty. Velvety and rounded, Aperol has long orange and wood notes on the finish, with a touch of pleasant herbal

Depletions continue to gain momentum!



Aperol & Prosecco-Two Italians for the perfect serve

- "If there's an official wine of today's 21-something generation, it's the Italian bubbly Prosecco. U.S. sippers buy a million cases a year, up 35%
- In Nielsen, Prosecco has almost doubled in volume from 330,000 cases in 2011 to 608,000 cases in 2013.

TTL Prosecco 9L Case Eq Volume







UPC: 086785900001 **SCC:** 70086785900000

 Build targeted On-Premise distribution: Ensure listing in key outlets and optimize brand presence (visibility).

Brand Strategy

- Establish Aperol trade understanding: Educate trade on the Aperol Spritz perfect serve.
- Recruit target consumers: Set up Aperol Spritz sampling—when people try the Spritz, they love it!

Target Consumer

25-34 year old men and women: Urban, affluent, young adults that are optimistic, open minded, culturally curious and highly social. They drink premium spirits.

Pricing Strategy

- On-Premise: \$8-\$10 for an Aperol Spritz in mainstream bars. Ideal price is in between the craft beer and traditional cocktail spaces.
- Off-Premise: \$22-\$25, 750 ml, 3 price points minimum below Campari because it is a more approachable bitter with lower alcohol content.

Channel Strategy

- On-Premise: Casual and trendy bars and restaurants (including Italian), outdoor establishments (city square, rooftop and beach).
- National Accounts: Casual and trendy bars and restaurants (including Italian).
- Off-Premise: Independent and chain liquor. Gourmet, specialty and "A" grocery.
- Shelf Schematic: Place Aperol in the liqueurs/aperitivos section adjacent to Campari or St. Germain.

Specifications

Pallet Configuration: 28 6 pack cases per layer, 5 layers per pallet, 140 6 pack cases per pallet.