FiGee
FINE GOODS



FIGEE NEGRONI REMIX

Bottled Cocktail | Ready to Serve

The FiGee Negroni Remix is the house's ready-to-serve take on the iconic Italian aperitivo — gin, red vermouth and bitter-aperitivo, assembled and bottled in Zurich at 25% volume. Pour over ice, finish with an orange peel, serve. THE BUILD: equal parts of a chosen FiGee dry gin, La Quintinye Vermouth Royal Rouge for the sweet vermouth, and Berto Bitter for the bitter-aperitivo backbone — the FiGee-stocked Italian bitter that replaces Campari in every classic. The recipe is tuned so the floral-juniper, the red-fruit, and the bitter axes read in proportion rather than fight each other; the citric brightness comes through cleanly without water dilution. SERVING: pour neat over a large ice cube, garnish with a wide orange peel, serve in a rocks glass. Each 70 cl bottle yields roughly 10–14 cocktails. Consume within one month of opening.

Tasting notes

Color

Deep ruby red with amber reflections.

Aroma

Blood orange, juniper, bitter roots and lightly herbal notes.

Taste

Bitter-floral opening, red-vermouth-driven body, balanced gin / bitter / vermouth trinity.

Finish

Dry, gently tannic finish with a long bitter tail.

FIGEE COCKTAILS The own-label cocktail line of FiGee Fine Goods in Zurich — built as ready-to-serve batches of classics rewritten through the FiGee roster: artisan distillates, grower vermouths and independent bitters in place of the standard mass-market template. Each Remix is recipe-tuned, bottled in Zurich at cocktail strength, and intended to deliver a bar-quality cocktail in under ten seconds — pour over ice, garnish, serve.