

Bartales

Best of

N. 39 | AUGUST 2022

SUPPLEMENT OF BARTALES



LIQUID STORY / CINEMA&SPIRIT
AN ANISETTE IN HOLLYWOOD



REPORT / GRAPPA
LOMBARD ROOTS



LIQUID STORY / ORGANIC & BIODYNAMIC
THE TREASURES OF TASSAROLO



REPORT / THE TASTE OF WHEAT
A VOLCANIC VODKA



REPORT / RUM PLANTATION
THE SPIRIT OF ALEXANDRE

Simply Squeeze
REAL
 INFUSED EXOTICS™

Explore The Real World of Flavor



Explore the Real World of Flavor

CULINARY
 MIXOLOGY



TOPPINGS
 BEVERAGE



ABM Cocktail PRO Download the NEW ABM Cocktail Pro App for more recipes and information



Flavorful



Mixable



Squeezable

www.realingredients.com

A NEW WORLD

What else can you expect but excitement and wonder from the highest active volcano on continental Europe, which has been erupting for over half a million years? The spectacular display of pyroclastic flows and rivers of incandescent lava has been repeating itself since time immemorial. Even Cleopatra was bewitched by it. She was with Mark Antony, when sailing up the Nile towards Luxor she was fascinated by the wind that blew from Etna towards the river delta. Apollodorus, the queen's cook from Catania, explained that that wind was the "ripuddu", full of volcanic slag given off by the volcano that made the soil fertile for vegetables and fruit grown in Sicily. Slag and fertility then. It is on that substrate, rich in volcanic soil, that a mix of microelements is concentrated – iron and copper primarily – which gives the soil exceptional drainage. This is the magic that makes local wine farming a source of excellence rooted over the centuries. It is a rare, extraordinary occurrence that thanks to the purity of the spring water makes it possible to grow grains that are thousands of years old and are ideal for making a 'volcanic' vodka. These cereals are rich in protein and low in gluten, perfect for Stefano Saccardi and Sonia Spadaro's sustainable project of creating a surprising distillate with a complex bouquet that is in perfect symbiosis with the area. Thus, the frontiers of environmental sustainability are widening. It is time for a new awareness, perhaps that a new world is possible.

Follow us



BarTales
Best of

N. 39 | AUGUST 2022

EXECUTIVE EDITOR

Melania Guida

(melaniaguida@bartales.it)

STAFF EDITOR

Fabio Bacchi

(fabiobacchi@bartales.it)

ART DIRECTOR

Cinzia Marotta

(grafica@bartales.it)

CONTRIBUTOR

Vittorio Brambilla, Alessandro Nucci

TRANSLATION BY

LMP International - Lonato (BS) Italy

DIGITAL EDITION BY

SKILL LAB srl

(assistenza@s-lab.it)

Registrazione. n. 35 del 8/7/2013 Tribunale di Napoli

www.bartales.it

© copyright

BARTALES - All rights reserved. No part of this publication may be reproduced in any form or by any means. Any violation will be persecuted according to law.

Anyone with a claim on the copyright of unidentified pictures please contact Bartales

DRINK RESPONSIBLY



AN ANISETTE IN HOLLYWOOD

De Giorgi, the bottle that linked America to Salento. From the bar in “Casablanca” to achieving success around the world

BY FABIO BACCHI

In the November of 1942 one of the films destined to become part of cinematic history was released in movie theatres. *Casablanca*, directed by Michael Curtiz, made Humphrey Bogart and Ingrid Bergman famous. The film is unanimously considered the most popular of the golden age of Hollywood, one of the most iconic in the history of cinema, and was awarded Oscars for best film, best director and best screenplay. Some of its famous phrases have also become part of the collective imagination.

Filmed and set during the Second

World War, *Casablanca* tells the story of an American, Rick Blaine, a former arms smuggler for the Ethiopians during the Italian invasion of 1935 and a republican fighter during the Spanish civil war of 1936. He runs Rick’s Café Américain in the city controlled by the pro-German regime of the Vichy government.

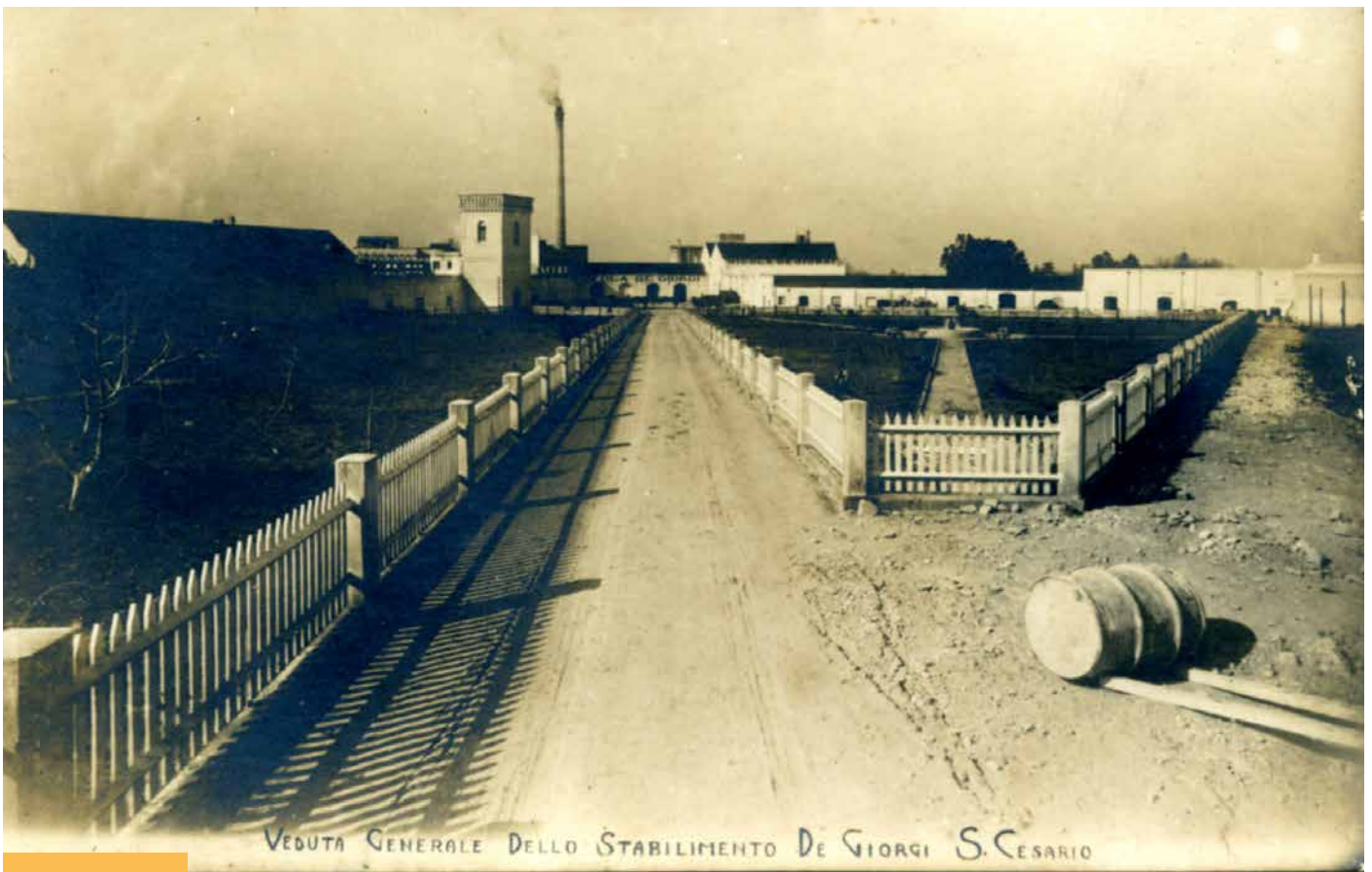
The enthralling plot revolves around Rick’s love story with Lisa Lund, his never forgotten ex-girlfriend, who one day arrives in *Casablanca* while on the run from the German police who are after her because of her support of the Czechoslo-



vakian resistance.

Filmed in the Warner Bros studios in Burbank, California, the indoor scenes take place in a café américain that was





HISTORY
 A HISTORICAL
 IMAGE OF THE
 FACTORY.
 RIGHT, NICOLA
 DE GIORGI.

recreated for the occasion. The most observant will notice that in a famous scene a bottle of liqueur, an anisette, appears on the bar counter. In some way, this liqueur was a link between Hollywood and San Cesario di Lecce, a small town of 8,000 inhabitants in the Salento province. It was a bottle of Anisetta De Giorgi produced right in San Cesario until 2000. The spirit industry was particularly active in this small town and in fact, in the first half of the last century there were five liqueur businesses there.

The De Giorgi liqueur factory opened in 1906 thanks to Vito De Giorgi, who left a company he had been managing since 1880 with his father-in-law Carmine De Bonis to run a mill and the first distillery using direct-fired stills. The new company would later be taken over by Vito's only son, Nicola, who spent the very first years of business in a small premises in the square of San Cesario.

In 1906 the business moved to a building in Via Vittorio Emanuele III built



in the second half of the 1800s. This site is considered the historic core of the distillery. In 1915, De Giorgi bought a building next to the distillery. The build-

— RON —
Malteco
SUAVE DE PANAMÁ

*The Excellence
of an Intense Pleasure*



BEVI RESPONSABILMENTE - DRINK RESPONSIBLY

*Discover
our entire
range*



www.saviotrading.it



Shaking perspectives



Drink responsibly



gamondi.it



GAMONDI
1890



BUSINESSES
OTHER
HISTORICAL
IMAGES OF THE
DE GIORGI
FACTORY.

ing consisted of 12 rooms on the ground floor and eight on the first floor, which he immediately turned into a “winery, alcohol factory with an electric motor”.

Nicola was a conscientious and capable businessman who evolved the compa-

ny by entrusting architect Giovanbattista Forcignanò with the design of a new factory in San Cesario di Lecce. The new building stood on six pieces of land purchased in 1913 and housed a distillery, a bottling line, a winery and a department



for processing of fermented lees.

Completed in 1920, the establishment spread over 7,000 square meters, was of considerable importance to the local economy and occupied an entire block between via Vittorio Emanuele III and via Ferrovia. Its proximity to the railway was a further advantage, as this allowed the barrels of alcohol to be rolled up to the freight wagons, facilitating the transport

of raw materials and finished products. It was here that Anisetta was born, which would reach Hollywood, achieving international fame. Anisetta De Giorgi was an excellent product, so much so that in 1920 the company received the Brevetto della Real Casa (Royal House Patent) from Victor Emanuel III for the quality of its products.

The distillery stayed in business for



over 90 years, setting itself apart for the familiar, calm and friendly working environment that Nicola De Giorgi, being ahead of the times, was able to create among his employees. The distillery also

LUNEDÌ 20 LUGLIO 2020
PER LA RASSEGNA GLI SPIRITI DI SAN CESARIO

ANISETTA DE GIORGI
SPECIALITÀ DELLA DITTA NICOLA DE GIORGI San Cesario di Lecce



H. 18,30
Incontro e dialogo

**DISTILLATO DI STORIA
 NEL CENTENARIO
 DELL'ANISETTA
 DE GIORGI**

con Renato Covino
 (Università degli studi di
 Perugia, Past President
 AIPAI), Antonio Monte
 (CNR-ISPC, vice presidente
 AIPAI), Mariano Longo
 (Università del Salento)

H. 20,00
Teatro

**POLVERE DI STELLE.
 LA VITA, UN PAESE, IL
 LAVORO DELLE DONNE
 NELLA DISTILLERIA**

di Antonio Zoretti
 produzione Fondo Verri

Ingresso gratuito prenotazione obbligatoria

DISTILLERIA DE GIORGI
 Via Vittorio Emanuele III, 86 - San Cesario di Lecce

INFO E PRENOTAZIONI >>> www.distilleriadiorgi.eu • www.astragalit.it • teatro@astragalit.org • 0832.306194 • 389.2105991




1971 he installed a new still for pomace. The De Giorgi distillery continued its work until 1987, when difficult economic conditions limited production to syrups and non-alcoholic drinks. Arturo died in 1990, and his son managed the company until 2000, the year in which the famous business became insolvent, only to be sent to oblivion.

Following restoration, today the building that housed the De Giorgi distillery holds and evokes the history of the community of San Cesario di Lecce – a location that is home to a historical memory that deserves to be retold and remembered; a testament able to generate positive momentum for future generations.

Casablanca has strong emotional impact, and since 2007 it is considered the third most important film in the history of US cinema. Carl Jules Weyl was the art director of the film, and we probably owe to him the lucky decision to place that bottle of liqueur on the bar counter in Rick's Café.

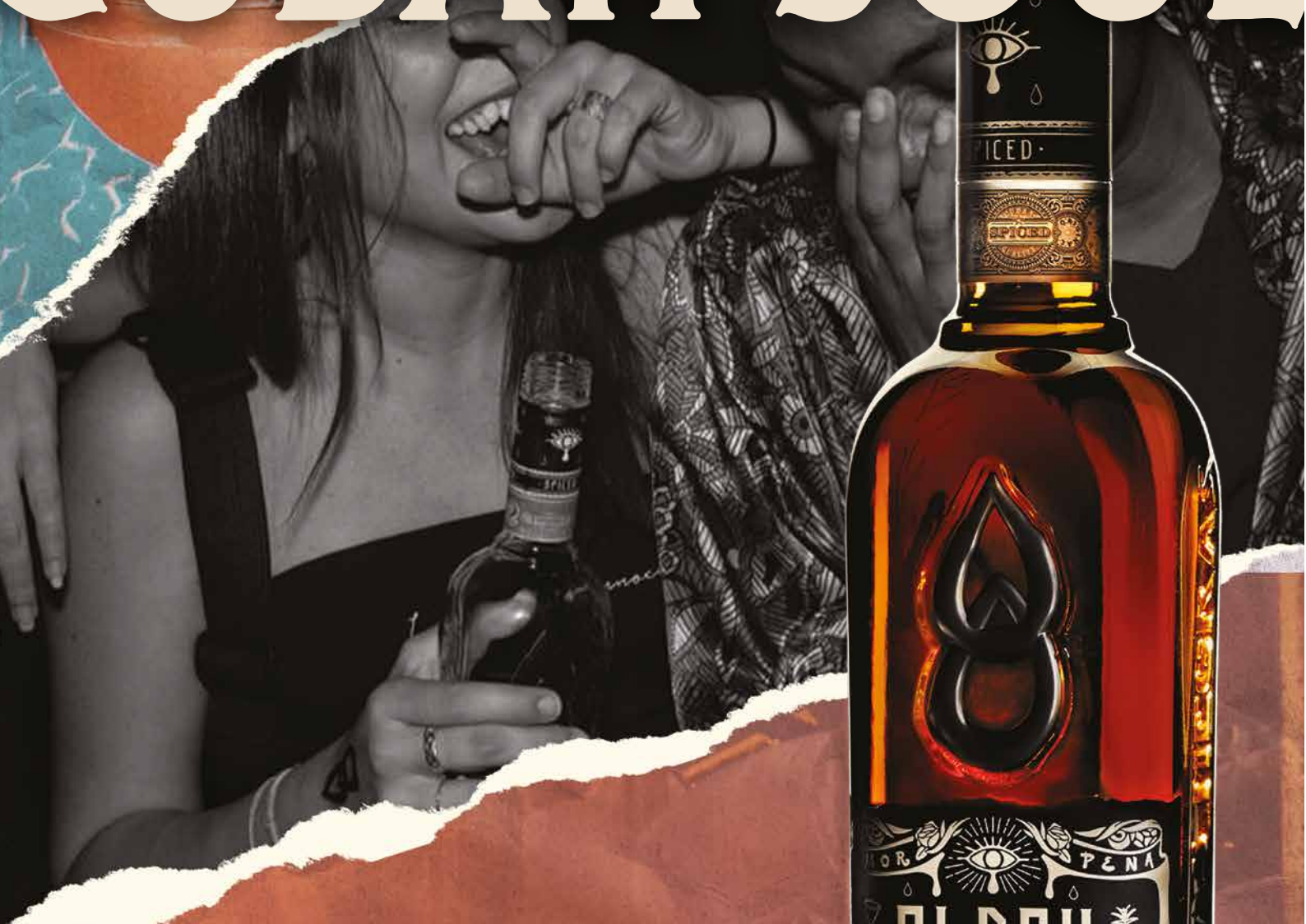
Fabio Bacchi

produced other liqueurs and rosolios typical of the time: Amaretto, Anice, Nocino and Mandarinetto. Anisetta was an experiment that should have captured a niche market. A fruitful experiment, evidently, that was so worthwhile that the liqueur became an instant success and obtained numerous awards at sector exhibitions and trade fairs.

Nicola De Giorgi did not ignore the importance of the advertising industry that was emerging and in the mid-1920s he commissioned advertising posters from a well-known painter and illustrator of the time, Luigi Bompard.

Nicola De Giorgi passed away on 10 October 1968. The business was handed over to his son Arturo, who transformed it into “Arturo De Giorgi & s.a.s.” and in

SPICED WITH CUBAN SOUL



THE ORIGINAL
BLEND OF CUBAN
RUM & SPICES

**BLACK
TEARS** 
LET TEARS FLOW

BlackTears.com

Drink Responsibly
drinkaware.co.uk
for the facts

LOMBARD ROOTS

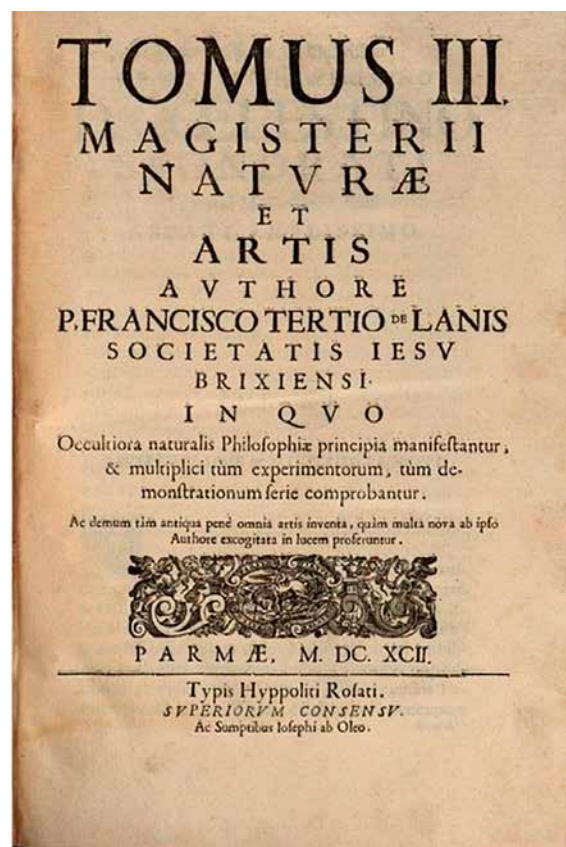
Aged, single grape variety distillates The pure spirit of Franciacorta

BY VITTORIO BRAMBILLA

It is unlikely that anyone will ever be able to determine with certainty who the first Italian distiller was. However, among the forerunners of the Italian distillation industry we can count the Paduan doctor Michele Savonarola. His first treatise on the subject was “De Conficienda Aqua Vitae”, written in 1400. In his work, Michele Savonarola described the wine distillation process according to the knowledge of the time. It is believed that distillation of pomace took place two centuries later.

The Jesuits, who set new rules in 1600, also played an important role in the evolution of distillation in Italy. The 1800s saw a bewildering increase in the number of Italian distillers and thanks to the perseverance and resourcefulness of the generations that followed their founders, many of those distilleries are still in business today. The developments of the distillation column, which made it possible to produce brandy in a single step, led to and improved the production of spirits from fermented liquids and not from solid substances such as wine pomace following alcoholic fermentation, as was the case of grappa in Italy.

In Lombardy too, distillation boasts a past rich in tradition and popular culture



that is tied to the region. Among those who developed distillation there was the Jesuit priest from Brescia, Francesco Terzi Lana (Brescia, 1631-1681).

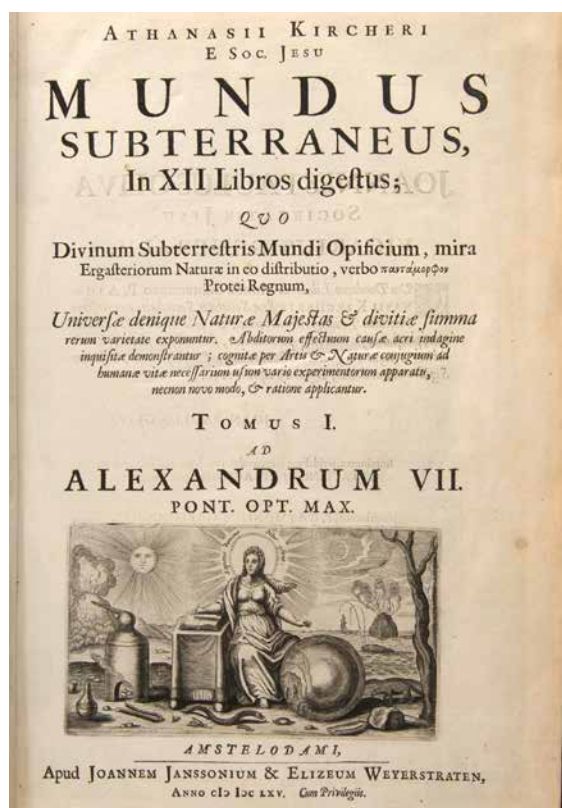
Francesco Terzi boasted extensive knowledge of physics which he applied to distillation. The third volume of his work “Magisterium Naturae” in fact centres on the ancient art of the still. According to



some theories, which are unconfirmed however, in his research he was aided by another Jesuit priest, the German Athanasius Kircher (Geisa, 1602 - Rome 1680), author of the work “Mundus Subterraneus”.

Lombardy is a region that boasts a great array of grape varieties alongside some regional grapes such as Bonarda, Croatina and Gropello. The most prolific area in Italy for Pinot Noir is the Oltrepò Pavese, while in Valtellina we find Nebbiolo. This grape variety is an ambassador of the Piedmontese terroir and expresses itself very well in wines such as Sfursat. The areas around Brescia, Bergamo and the famous Franciacorta region provide considerable quantities of prized fresh pomace for distillation.

Some exclusive Lombard wine cellars produce their own grappa. Alongside these we still find artisanal stills that work off flow steam boilers. However, the last 50 years have been a serious and unhappy time for



the Lombard distillation industry due to the closure of many distilleries.

Among the most famous Lombard



BORGO ANTICO SAN VITALE

modern steam system. In 1977 that family business became a major and structured industrial concern that took the name of Distillerie Franciacorta s.p.a. Major brands, such as Piave Grappa and René Briand Brandy, were also acquired at the end of the nineties, consolidating its position on the market.

Today the offering at Distillerie Franciacorta extends to liqueurs too, and it has an international market reaching 50 countries. In addition to a wide range of grappa, Distillerie Franciacorta counts Amaretto Gozio and Eclisse Liquirizia liqueurs among its products.

Another major distillery is the Borgo Antico San Vitale, which is also part of the Franciacorta group. Located in the heart of Franciacorta, in Corte Franca's Borgonato district, Borgo San Vitale is an old village dating back to the Middle Ages (9th century) and is also home to the distillery of the same name. The buildings underwent



GRAPES

ABOVE, BORGO ANTICO SAN VITALE. IN THE CENTRE, THE PINOT NOIR VARIETY. TOP, THE FRANCIACORTA VINEYARDS.

players in the grappa industry, we have Distillerie Franciacorta, a historic house whose origins date back to 1901, when it was founded in Gussago, in the province of Brescia, by the Gozio family. Already a wine maker, Luigi Gozio was supported in his business by his sons, Paolo and Giuseppe, who in 1930 directed the company towards distillation when they installed a



significant restoration after years of archaeological research. Within the distillery is the starred restaurant “Le due colombe” and guests can go on a museum-like and experiential tour on distillation. Among stills and oak barriques, over 100 years of distillation history are brought to life in this reminiscent location.

Ninety percent of all pomace produced in the area goes to Distillerie Franciacorta. The grappa produced there is 100% obtained from local pomace. The quality of the pomace is identified by pulp that is still full of nutrients, oxygen, aromas, and alcohol. At Distillerie Franciacorta, grappa production involves extra-soft pressing and

that the phlegm, a raw alcohol, is cooled and then filtered a second time to remove any impurities. Juices are extracted from one part of the phlegm and are added in a second step of the double distillation. The spirits rest in oak barrels for at least 12 months.

These distillates have a contemporary spirit that maintains the typical tradition of the area and is expressed in a range of aged and single-variety spirits – pure essence of Franciacorta.

Since 2019 Distillerie Franciacorta is part of the multinational Stock Spirits Group.

Vittorio Brambilla



Grappe Prestigiose, prodotte in quantità limitate e maturate sapientemente per lungo tempo.



GRAPPA FRANCIACORTA – BORGO SAN VITALE BARRIQUE 14 MONTHS

100% grape pomace from Franciacorta.

ABV: 42%

Appearance: clear, amber in colour and bright.

Nose: fine and elegant, with aromas of bread, vanilla and sweet pastries, red fruit in alcohol (plums, cherries).

Palate: smooth, just the right amount of alcohol, persistent with hints of tropical fruit, vanilla, tobacco, and almonds.

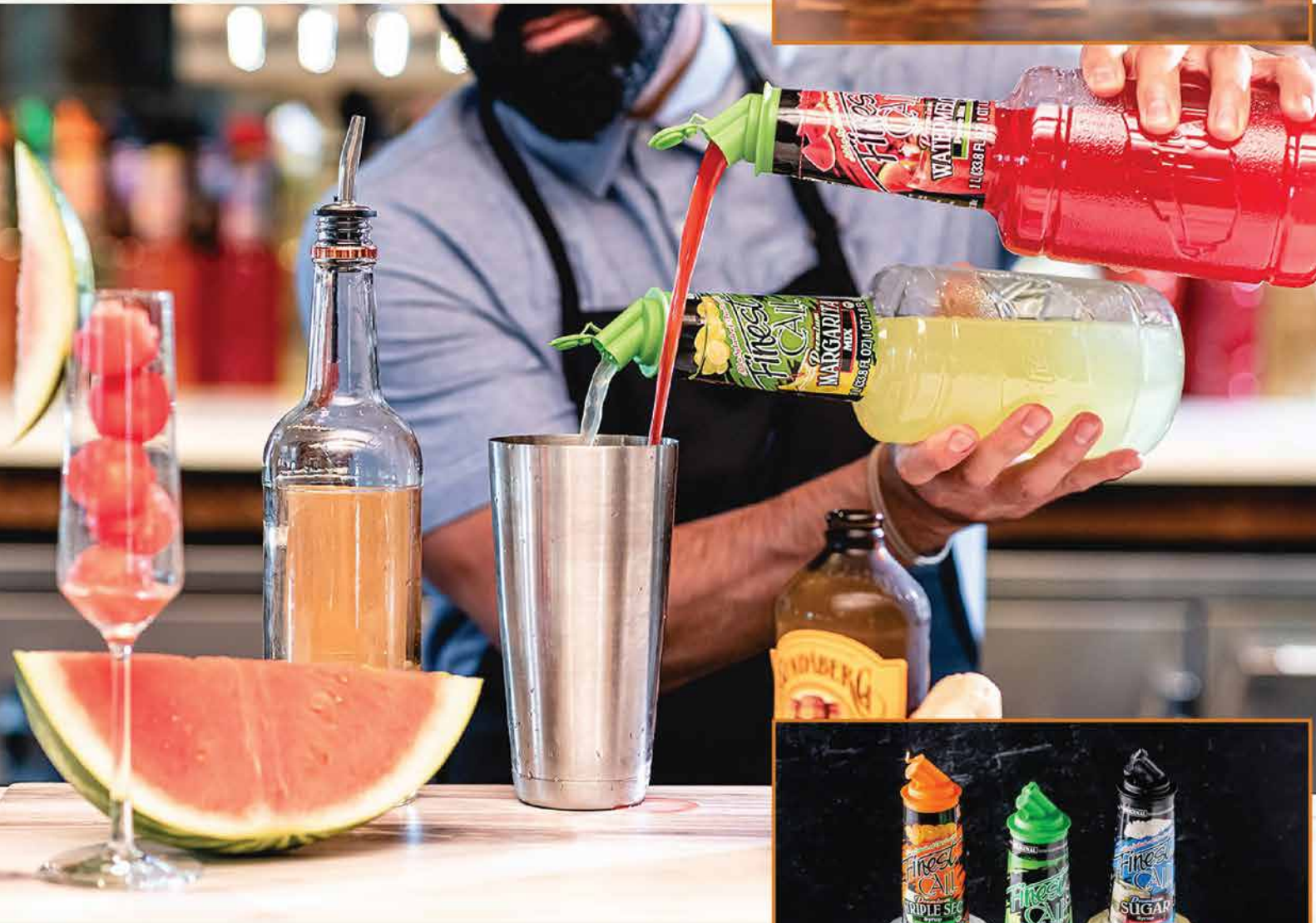
GRAPPA FRANCIACORTA – BORGO SAN VITALE TRADITIONAL

100% grape pomace from Franciacorta.




MIXOLOGY MINDED COLLECTION

ADD A SPLASH OF FRUIT TO YOUR COCKTAIL



FOLLOW ALONG!

 @FinestCallEU

 @FinestCall_EU

Visit our new website! www.finestcall.com

 **COCKTAIL PRO**
Download the NEW ABM Cocktail Pro App
Cocktail Pro for more recipes and information

DRINK RESPONSIBLY

CALABRO

Il nuovo modo di bere lo spritz!

ENJOY IT
- 20°
FROM THE
FREEZER



Spritz Calabro

6 cl Amaro del Capo Red Hot Edition
1 cl lime juice
5 cl tonic water "Bisleri"
5 cl Prosecco DOC brut "Mangilli"
Ice, a lemon zest, a chilli.

DRINK RESPONSIBLY

Bevi responsabilmente. CaffoStudio



amarodelcapo.com



ABV: 42%

Appearance: crystal clear, transparent.

Nose: elegant, delicate and slightly aromatic, with hints of white flowers and honey.

Palate: smooth, just the right amount of alcohol, a pleasantly bitter after-taste in which hints of fresh fruit emerge that dominate the complex aromatic signature.

GRAPPA FRANCIACORTA LA NATIVA

100% grape pomace from Franciacorta.

ABV: 40%

Appearance: amber.

Nose: intense with hints of grapes and spices, earthiness, and nougat.

Palate: smooth in flavour but full-bodied, slight spiciness and wooden hints from patient ageing over 12 months in oak barriques.

Another prized range of Distillerie Franciacorta is “Le Ampolle”. These are



grappas aged in barriques or 24-month reserves. Obtained from Chardonnay and Pinot in Franciacorta, or internationally awarded grape varieties such as those from which Amarone, Brunello and Barolo are obtained.

THE TREASURES OF TASSAROLO

Wines and vermouths
as nature intended
According to the recipes
of ancient apothecaries

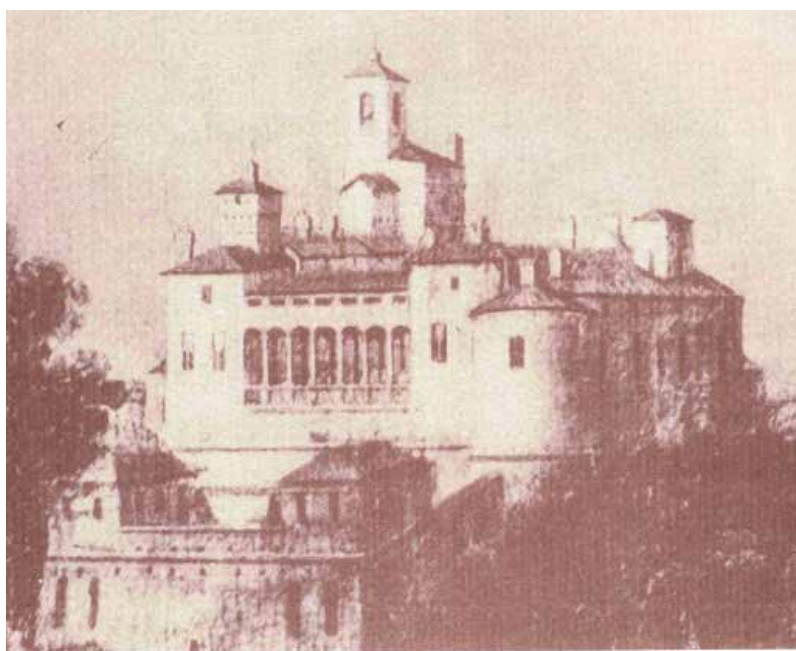
BY VITTORIO BRAMBILLA

Tassarolo is a small town in the Alessandria province of about 600 inhabitants. Records of this small town date back to a papal bull by Pope Innocent II dated 13 April 1143. In it “Libertas Romana”, i.e. apostolic pro-

tection, was granted to the Benedictine Monastery of Santa Maria di Castiglione in the diocese of Parma, which the church of Tassarolo was part of.

In 1500 Tassarolo fell under Emperor Charles V's empire. We find ourselves in the area of Gavi, the famous wine ambassador of this region. The history of Tassarolo is linked to that of the Spinola family of Genoa, one of the oldest historical families in Europe. The origins of the Spinola family date back to the year 900 and it can be compared to the Medici family of Florence in terms of importance.

Among the Spinolas there were shipmasters, cardinals, doges of the Republic of Genoa, bankers, crusade commanders and generals. A series of fortresses defended their properties, such as the famous Tassarolo castle that is now being restored and has been owned by the Spinola family since 1300. For many centuries the Spinola family used these fortresses to control



Il Castello di Tassarolo nel 1600 (collezione Spinola).

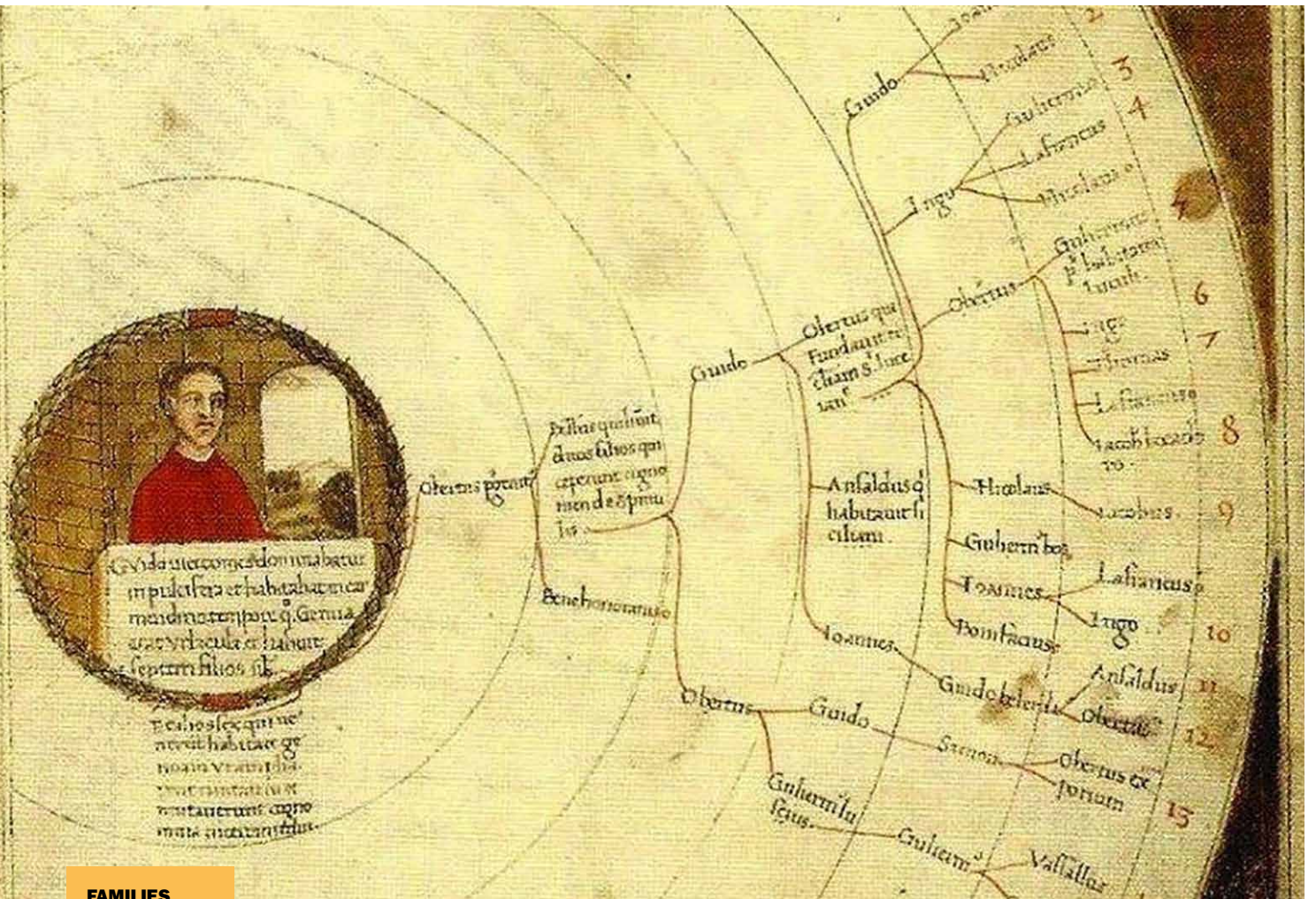


the only corridor between the Republic of Genoa and the European continent.

The Spinolas' main income was right-of-way taxes with which many businesses and expeditions were financed. For example, Christopher Columbus was hired in Lisbon by the Spinola Company, which later contributed towards covering the expenses of his voyage to discover America.

The Tassarolo castle was built around an 11th century tower and subsequently extended and renovated during the Renaissance. The building below the colonnade was the mint, where the Spinola family minted coins until the 17th century. One of the sections of the past Spinola state is an agricultural estate that underwent renovation in the 1970s. Today this estate is the Castello di Tassarolo Agricultural Holding of the Spinola Marquises, led by Massimiliana Spinola who returned to Tassarolo in 2005 from London where she lived.





FAMILIES
 THE SPINOLA
 FAMILY TREE.
 RIGHT,
 MASSIMILIANA
 SPINOLA.



Deeply connected to nature that she loves unconditionally, in 2006 Massimiliana Spinola evolved the company towards adopting biodynamic agriculture. “Shortly

after returning from London where I had lived for many years,” explains Massimiliana, “I began to form relationships with Slow Food, with which we share many prin-



BUSINESSES
CELLAR
MASTER, MIRI
VELLI, AND
MASSIMILIANA
SPINOLA.

ciples. One of their partners, an agronomist and biodynamics researcher, came to the company one summer evening and with a spade in his hand took a tour of our property, in our vineyards. He returned a few hours later and told me that there was only death around there, that the area was heading towards desertification due to many years of conventional agriculture. After two days of deep sadness, because life is sacred to me, I decided to convert the whole business to biodynamic agriculture”.

The company mission is to respect nature in all its forms, regarding the environment cohabited by humans, plants, trees, animals and insects as an essential unit. Respect can only exist if we listen, and biodynamic agriculture is born from listening to nature, enriching the earth, recreating relationships and recreating life.

In fact, biodynamic agriculture opposes



the thieving principles of industrial agriculture that make the soil unyielding, arid and lifeless; that produce tasteless crops lacking nutrients and that are so poisonous that insects stay.

Today, the company located in the Mu-



PRODUCTION

A STEP IN THE HARVESTING PROCESS. RIGHT, MIRI VELLI AND AMPHOR WINEMAKING.



nicipality of Tassarolo in the heart of the Gavi region owns 18 hectares of vineyards around the winery. The varieties grown are Cortese di Gavi, Barbera and Cabernet Sauvignon. The company is also working

on amphora wines and in addition to a range of biodynamic natural wines, “Adagio” a Barbera Chinato wine (16% ABV), is counted among the products of the Castello di Tassarolo farm. This Piedmontese



DRINK RESPONSIBLY

There is no Mediterranean home, street or square where, wafting in the air or out of a small cup, you cannot catch the delicious and unmistakable “aroma of aromas”.

E Mediterraneo sia!



Doragrossa Mediterranea
Liquoristi & Distillatori



Bergamotto | Caffè | Rabarbaro
Chinotto | Violetta | Curacao Mediterraneo



From the fruits of Citrus Myrtifolia,
a small and formidable citrus fruit
that grows along the Tyrrhenian
coasts of our Peninsula.

E Mediterraneo sia!



Doragrossa Mediterranea
Liquoristi & Distillatori



Bergamotto | Caffè | Rabarbaro
Chinotto | Violetta | Curacao Mediterraneo



speciality has its roots in the wisdom of the ancient apothecaries, the pharmacists of the past, and is the result of their great knowledge of spices, medicinal and aromatic herbs.

The grapes selected from different plots on the property are harvested from the end of September. For 15 days the wine remains on the skins. This helps to develop its aromas and adds fruity hints, giving greater structure to this Barbera. Two-year maturation in oak casks then follows. Yellow cinchona bark, quassia wood, gentian root, cardamom seeds, juniper berries, tonka bean, mace and chamomile are the botanicals that are infused in alcohol. The extracts obtained are combined with 100% organic Barbera. The blend rests in small oak barrels for about six months to achieve the right balance between the various components.

After bottling, this wine can age for over 20 years. It is an intense ruby red in colour with orange hints. The bouquet with its hints of red fruit is completed by the spicy notes and aromas of the essences.



In the mouth, the bitterness of the cinchona is well balanced by the sweetness of the sugar and there is a sequence of pleasant long-lasting flavours that end with a slight bitter after-taste.



This elegant meditation wine is ideal as an aperitif, digestive or served hot as a “panacea”. It goes very well with desserts of all kinds and ice cream, but its qualities are best enhanced with bitter chocolate and chocolate-based desserts.

The two vermouths produced, both at 16%, are also of interest. Aromatic herbs and spices are carefully selected and measured to transform Gavi DOCG into vermouth. The white vermouth is a pale straw-yellow colour. On the nose we instantly get balsamic and herbaceous notes marked by the aromatic hint of wormwood. The palate is characterised by the sensational grape flavour combined with citric notes of citrus fruits and bal-

anced by the bitter presence of rhizomes.

The red vermouth is orange-red in colour. On the nose we immediately get the vinous and citric note mixed with a pleasant spicy sensation that completes and defines the style. This vermouth gives way to hints of the base grape, and the spicy and citrus tone precedes a long, mostly bitter finish. Today the Castello di Tassarolo Agricultural Holding of the Spinola Marquises is an example of sustainable agriculture balanced with providing quality products. This leaves no room for quick and convenient compromises that do not enhance respect for the nature in a world that needs protecting for those to come.

Vittorio Brambilla

DORAGROSSA
Liquoristi & Distillatori
MEDITERRANEA



DRINK RESPONSIBLY

E Mediterraneo sia!

Curaçao Mediterraneo Liqueur, the intensity and persistence of the best Mediterranean citrus fruits and the elegance of a noble Italian wine spirit.

Doragrossa Mediterranea
Liquoristi & Distillatori



Bergamotto | Caffè | Rabarbaro
Chinotto | Violetta | Curaçao Mediterraneo

A VOLCANIC VODKA

The purest water and ancient wheat for an authentic Sicilian spirit

BY ALESSANDRO NUCCI



Sicily is the region that over the last year has perhaps attracted the attention of the Italian national spirit industry the most. This is thanks to several projects that have their roots in ancient customs and knowledge while at the same time looking to grab the attention of a market that is

hungry for products with strong identities and traditional values – like in the case of Avola Rum and Agalia that we covered in the past.

Mount Etna, the majestic largest active volcano in Europe and a World Heritage Site, is known for its soil which gives rise to wines representing the es-





sence of Sicily. Thanks to the eruptions and lapilli that have accumulated on the ground over the centuries, the soil has been fertilised naturally and enriched with minerals such as zinc, sulphur and potassium. On the slopes of the volcano, ancient grains are also grown from which a unique vodka is born.

Vulcanica Vodka, in fact, is identified with grains that, more than just being ancient, are well suited to the Etnean soil and have represented the local food tradition for thousands of years.

In May, a group of bartenders and journalists were invited to Sicily for a Vulcanica Vodka Experience which was held



on the slopes of Etna. After taking quad bikes up to 1,500 meters above sea level, the participants became familiar with the places where Vulcanica Vodka is born while being immersed in Sicilian nature.

The idea of a Sicilian vodka came from Stefano Saccardi, who had considerable experience in the spirit industry, and Sonia Spadaro, sommelier and wine producer. Vulcanica Vodka is the classic example of a product that seeks to innovate by enhancing its ancient and authentic regional identity, giving the product extraordinary value.

Overall, the Vulcanica Vodka project contributes to the development of sustainable agriculture. Indeed, this spirit has an exclusively Sicilian soul. Distilla-





tion is carried out by a small local artisan, while the spirit is refined at the former Florio factory in Marsala. Six varieties of wheat from central-east Sicily are used: Timilia, Russello, Maiorca, Margherito,

Perciasacchi and Biancoilla, all of which are also rich in protein and low in gluten.

The Timilia wheat variety is one of the oldest and has been known for centuries. This wheat is very popular because it has



the advantage that it can be sown until late March. Russello was one of the most common wheat varieties in Sicily until the middle of the last century. Sown on the hills around Etna, Russello acquires more

elegant and refined flavours. It is a grain that gives Vulcanica Vodka balanced aromatic tones. Maiorca is one of the oldest varieties of “soft” wheat and is well-known by Sicilian farmers. The use of Maiorca wheat softens the flavour of the distillate. Sicilian Margherito wheat has the same origins as Bidì and Senatore Cappelli wheat. In fact, these varieties come from a family of North African durum wheat, the Jean Retifà. There are accounts of Perciasacchi wheat dating back to the beginning of the 1800s. Perciasacchi gives Vulcanica Vodka structure and persistence and is grown on the fertile hills west of Etna. Finally, Biancoilla is one of the oldest varieties and has the highest yield. This wheat prefers flat and coastal soils where clay mixes with



FRIENDS
THE
BARTENDERS
WHO TOOK
PART IN THE
EXPERIENCE.



volcanic sands.

Its role in Vulcanica Vodka is to give a smoothness that softens the 40% ABV and provide a sweet after-taste. All these cereals are grown exclusively with natural fertiliser, without any use of chemical

additives or pesticides. The biodiversity of the grains is preserved by a local association known as “Simenza” that the producers of Vulcanica Vodka actively work with.

Pippo Conti, a passionate biodiversi-



ty farmer and member of the Simenza association was also present during the Vulcanica Vodka Experience.

The importance of alternating the crops is not to be underestimated to allow the land to “breathe”, avoiding excessive planting.

Another basic ingredient of Vulcanica Vodka is spring water that flows about 200 meters underground. Appropriate-

ly demineralised and filtered, this water completes the zero-mile supply chain of the product. After maceration and fermentation with natural yeasts of the grain mass, small batch distillation begins.

Vulcanica Vodka is double distilled. The first step takes place in a copper column still, the second in a pot still. Light filtration allows the essential oils of the grains to be preserved, making Vulcanica Vodka a distillate with a complex taste, not transparent and not without flavour.

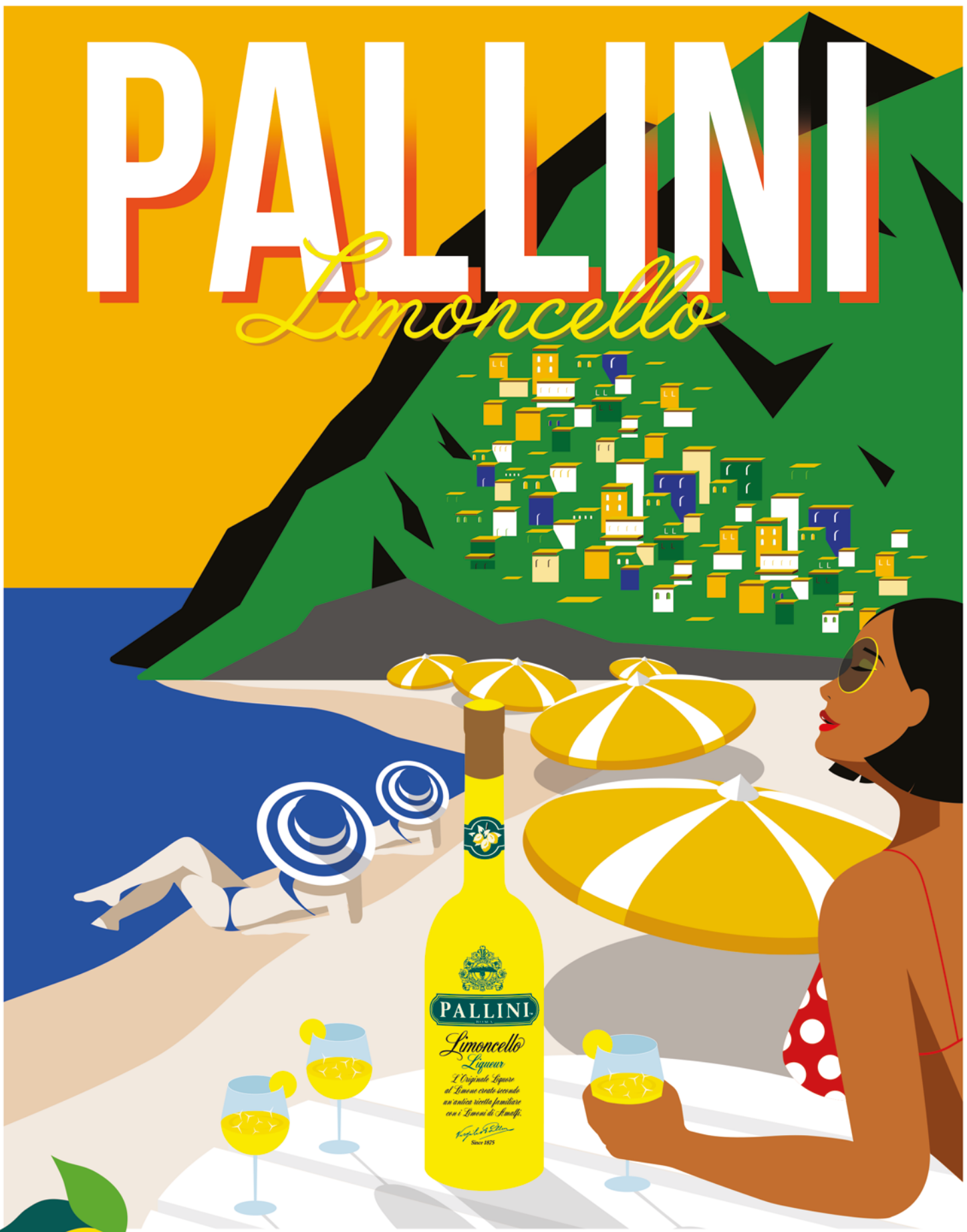
Vulcanica has not failed to make a mark at international competitions too. In fact, at the 2021 World Spirits Competition in San Francisco, the Sicilian vodka was awarded the Double Gold medal, reserved for the best products from all over the world.

In conclusion we can say that in the world of vodka, where everything seems stagnant, Vulcanica is a breath of fresh air thanks to a distillate that has a strong symbiotic relationship with its territory of origin.

Alessandro Nucci

PALLINI

Limoncello



AMORE AL LIMONE. BOTTLED.



www.limoncellopallini.com

BEVI RESPONSABILMENTE



GIN HEMP

Led by Arturo Rossi, direct heir of the founders, and his son Nicola, Rossi d'Angera is a historic 175-year-old artisan distillery. Per annum it produces 150,000 bottles of the highest quality grappa, gin, bitters, vermouth, amari and other liqueurs distributed mostly in Italy and to a lesser extent ($\pm 20\%$) in Germany, Belgium, Spain, Switzerland, England, Austria, Canada, North America and Australia.

Rossi d'Angera has always used raw materials from the lower Lake Maggiore area. Among these are the famous grapes from which fine grappas originate: Nebbiolo, Barbera, Vespolina, Croatina, Bussanello, Merlot and Char-

donnay grown on the so-called "ronchi", the terraces of the area that define the Ronchi Varesini IGT denomination, and raw materials from suitable areas in Piedmont, (S.S. Belbo, Canelli, Ovada) and Lombardy (the areas of Oltrepò Pavese and Garda).

Raw materials of the highest quality, which in the Angera distillery are processed using traditional and natural methods, handed down over time, while also being partly innovated, such as distillation using flow steam boilers, concentration in distillation columns and manual cutting of the heads and tails using temperature control.

With an essentially unconventional



taste, Gin Hemp is the new Rossi d'Angera distillate that foreruns fashions and trends by intercepting tastes and their evolution.

Following Gin Latitudine 45, Gin Hemp (45% ABV) is a new tribute to the territory, obtained by infusing hemp flowers from a small producer on Lake Maggiore and other traditional botanicals.

Arturo Rossi, architect of the company's product quality and fifth generation master distiller, jumped at the opportunity to experiment with a unique recipe, continuing to use local products and creating a niche gin that so far is not a common occurrence among spirits. The process begins with rapid maceration and continues with distillation of low-THC Cannabis Sativa (referred to in Italy as 'light cannabis') flowers, together with juniper berries and 11 other botanicals, including vanilla for smoothness, and cardamom for a light spicy note.

The freshness and persistent aroma of hemp, delicate but with a pleasantly bitter hint, makes Gin Hemp particularly suited to modern blending that is ideal for summer.

A bold recipe that expands the Rossi d'Angera range after the historic Gin



Latitudine 45 born in the 1930s when the trend of mixed aperitifs arrived in Europe.

Gin Hemp is a pop twist of Gin Latitudine 45 which takes its name from



the geographical coordinates of Lake Maggiore that the Rossi's have always drawn inspiration from for their products. Latitudine 45 is an original recipe, sincere and faithful to tradition, with the

addition of local spices and aromas. It includes ten botanicals typically found in the woods of the nearby Prealps, including pine buds and wild yarrow.

Gin Hemp was born out of the desire

Rum Malecon

EL SABOR ALTÍSIMO

¡SUBLIMEMENTE MÍO!



BEVI RESPONSABILMENTE - DRINK RESPONSIBLY

Producto original de Panamá.

 @rummalecon



150 VARNELLI

1868-2018



SHALL WE MIX?

www.varnelli.it



YouTube



DRINK RESPONSIBLY



to create an extraordinary “spirit”. The result is a perfect balance of the herbaceous and pleasantly bitter fragrances of the flowers. On the nose, citrus and spicy aromas stand out, balanced with the notes of hemp to create a spirit with a unique aroma and flavour. The palate is enveloped by herbaceous hints, creating a well-defined finish ideal for the more classic mixes such as gin and tonic, and also refined ones such as “Hemp Fizz” by mixologist Riccardo Marinelli. Here Gin Hemp, lime juice, agave syrup and pink grapefruit are balanced and married by combining citrus hints and spicy and intense flavours.

Gin Hemp is flavoured with hemp but does not contain THC or CBD, the active ingredients of cannabis. So, don’t worry and be Hemp!

THE RECIPE

HEMP FIZZ

INGREDIENTS

- 40ml Rossi d’Angera Gin Hemp
- 10ml lime juice
- 5ml agave syrup
- Top up with pink grapefruit syrup

Method: Build. Glass: Collins.

Garnish: Pink grapefruit peel.

THE SPIRIT OF ALEXANDRE

Three new variants of extraordinary quality From Barbados, the best of Gabriel's project

BY FABIO BACCHI

The second edition of the Roma Bar Show was an event that involved the entire capital. Bars, wine bars, restaurants and unusual locations hosted a series of associated events, all of which were fully attended by players within the industry.

We took part in an exclusive tasting reserved for the press at the Del Frate wine bar. The guests of honour were three exclusive variants of Plantation Rum, superbly presented by the creator of the project, Alexandre Gabriel. The Plantation range is a real invitation to travel to distant lands where sugar cane and its noble son are the perfect ambassadors. From Jamaica to Barbados via Panama, Trinidad, Guyana, Cuba and the whole Caribbean up to the Fiji Islands. Each rum has a soul that reflects its territorial identity through flavours and aromas.

Alexandre Gabriel is the master blender at Plantation Rum and in his countless



trips to distilleries around the world he has developed a gifted sense for selecting the best batches of rum.

Plantation Rum spirits are double

DISTILLATES
IMAGES FROM
THE
PLANTATION
TASTING. IN
THE PHOTO
ALONGSIDE,
FROM LEFT TO
RIGHT
FRANCESCO
PIRINEO AND
ALEXANDRE
GABRIEL.



aged. The first aging occurs in their place of origin to develop their personality. Thereafter they are perfected in the Cognac region in the cellars of the Maison

Ferrand, under the supervision of cellar masters with a deep knowledge of aging. Every bottle of Plantation Rum shows the uniqueness of the distillate: fermentation



times, distillation methods and years of aging are always shown on the label.

A producer of excellent cognacs, Maison Ferrand maintains sound commercial

relationships with major distilleries in the Caribbean to which it sells its ex-cognac casks. This was what led Alexandre Gabriel to discover some small batches of



rum of extraordinary quality and intensity. These were highly prized spirits that were often used for the personal consumption of the cellar master or used to improve other blends. It was here that the idea of selling rums from the Plantation collection was born.

The Plantation range includes vintages and selections from individual territories from which you can taste the authenticity of each terroir. The “3 Stars”, “Original Dark” and “O.F.T.D. Overproof” are the spirits used for mixing, created with the input and advice of international bartending professionals. They are ideal rums for creating any type of cocktail, from a simple Daiquiri to the most sophisticated Zombies.

The special release Plantation Pineapple best represents Alexandre Gabriel’s ongoing historical and sociological research. Aided in his investigations by mixing historian David Wondrich, the own-



er of Maison Ferrand managed to create this rum that is a tribute to the famous Reverend Stiggins and his favourite drink, “Pineapple Rum”, which he used to drink



in Charles Dickens' novel "The Pickwick Papers". Plantation Pineapple was presented in 2014 at Tales of the Cocktail

and was not intended for sale. But the success it achieved led the Maison to start selling it.



Plantation Pineapple is just one of the countless products created by Alexandre Gabriel that looks to the past, without ever losing sight of the needs of the modern world. The tasting at the Del Frate wine bar was an opportunity to meet three new rarities from the Plantation Rum project.

Alexandre Gabriel retraced his professional life by telling about his childhood spent in the cellar with his grandparents who were cognac producers, his sector studies and his first trips to the Caribbean which later became a constant in his life. Proud of the worldwide recognition that his project has achieved, Alexandre Gabriel has introduced the Extreme N°5 limited range which includes three spirits from Barbados, an island that is probably the birthplace of modern rum. This range includes three rums of exceptional aging.





Plantation Extreme N°5 Barbados WIRD 2007 it is the youngest of the three spirits and probably the most exuberant with its 58% ABV. Obtained from molasses fermented for three to four days, this rum is distilled using a Gregg pot still and then a column still. It is aged for 12 years in ex-Bourbon casks and finished for two years in France at the Maison Ferrand cellars in a 350l cask. Fourteen years of ageing and 40 grams of esters per litre for this spirit which has no dosage added and is rich, fresh and spicy on the nose. Nutmeg, vanilla, cinnamon, coffee, coconut and butterscotch are part of the rich bouquet of WIRD 2007. On the palate it is rounded and elegant. Hints of lemon and chocolate blend with coconut and almond, then fruit, tobacco and pepper. Its finish is long and dry, spiced with hints of chocolate.



LUXARDO

ORIGINALE
SINCE 1821



LUXARDO.IT

f @ in
@ LUXARDOOFFICIAL
WEARELUXARDO

DRINK RESPONSIBLY

est.
1821
Girolamo Luxardo

Plantation Extreme N°5 Barbados WIRD 2000 has a sustained ABV at 47.8%. It follows the same procedure as the former, but in this case distillation is carried out using a mixed system that includes a Gregg pot still and the Vulcan chamber still & column still. It ages for 19 years in 200l ex-Bourbon barrels and is finished on the continent for two years in the Ferrand cellars in 350l casks. That makes it 21 years of ageing for this release. Here too no dosage is added and the esters measure 30g per litre. On the nose WIRD 2000 exudes a breath of freshness: lemongrass, red fruit, oolong tea. This is followed by ripe fruit like pears and apricots, then vanilla and honey. On the palate it is very rounded. Citrus fruits, almonds and more fruit – lots of it – emerge. The finish is long and fresh with citrus and sweet spices.

Plantation Extreme N°5 Barbados WIRD 1986 is the gem of the triad. This is a spirit that has rested for 35 years before being bottled at 55.1%. The distillate aged for 34 years in 200l ex-Bourbon casks before being finished for one year in a 350l cask in the Ferrand cellars in France. The percentage of esters is 150g per litre and no caramel or other dosage is added. Barbados Wird 1986 has an exceptionally rich nose of tropical fruit (mango and passion fruit), then orange peel and sweet spicy tones (vanilla), with hints of anise and peach.

On the palate it expresses all its intensity and complexity in perfect balance with the nose. The alcoholic tone is pleasantly soft and bearable despite its fullness. The finish is lengthened in a whirlwind of fruitiness that is intense and characterised by an elegant peppery note



accompanied by the balsamic flavour of mint.

The exceptional nature of this tasting for the lucky few who attended is summed up in the very few bottles available across the world and which in Italy cannot be counted on both hands.

These rums are produced by the West Indies Rum Distillery. No doubt the vision of Alexandre Gabriel that has culminated in Caribbean/European double ageing comes through at its best in these rarities.

But knowing his personality, we are sure that he is already searching for other liquid treasures hidden in the most concealed corners of Caribbean cellars.

Fabio Bacchi



IOVEM.IT

#BEVIVIOLA



IOVEM is an innovative and unique product, 6 elements hidden in 9000 years of history that spawn the new drink of the Gods.



The purple nectar, to drink blended

drink responsibly

ALPESTRE

A symphony of 34 herbs.



Drink responsibly

*Just relax and enjoy the extraordinary symphony of flavour
in a glass of Alpestre, brought to you by an orchestra of 34 medicinal herbs,
blended and aged in oak casks from an ancient recipe.
A small sip of this distilled spirit will delight both your heart and mind.*

alpestre.it

Distributed by: OnestiGroup S.p.A.