

Bartales

Best of

N. 41 | DECEMBER 2022

SUPPLEMENT OF BARTALES



FOCUS ON / SODAS
SPIRITED WATERS



REPORT / GRAPPA
FLAVOUR AMBASSADORS



HOT SPIRIT / ITALIAN JUNIPER
GIN FROM THE BIG BOOT



FOCUS ON / DRINKING SICILY
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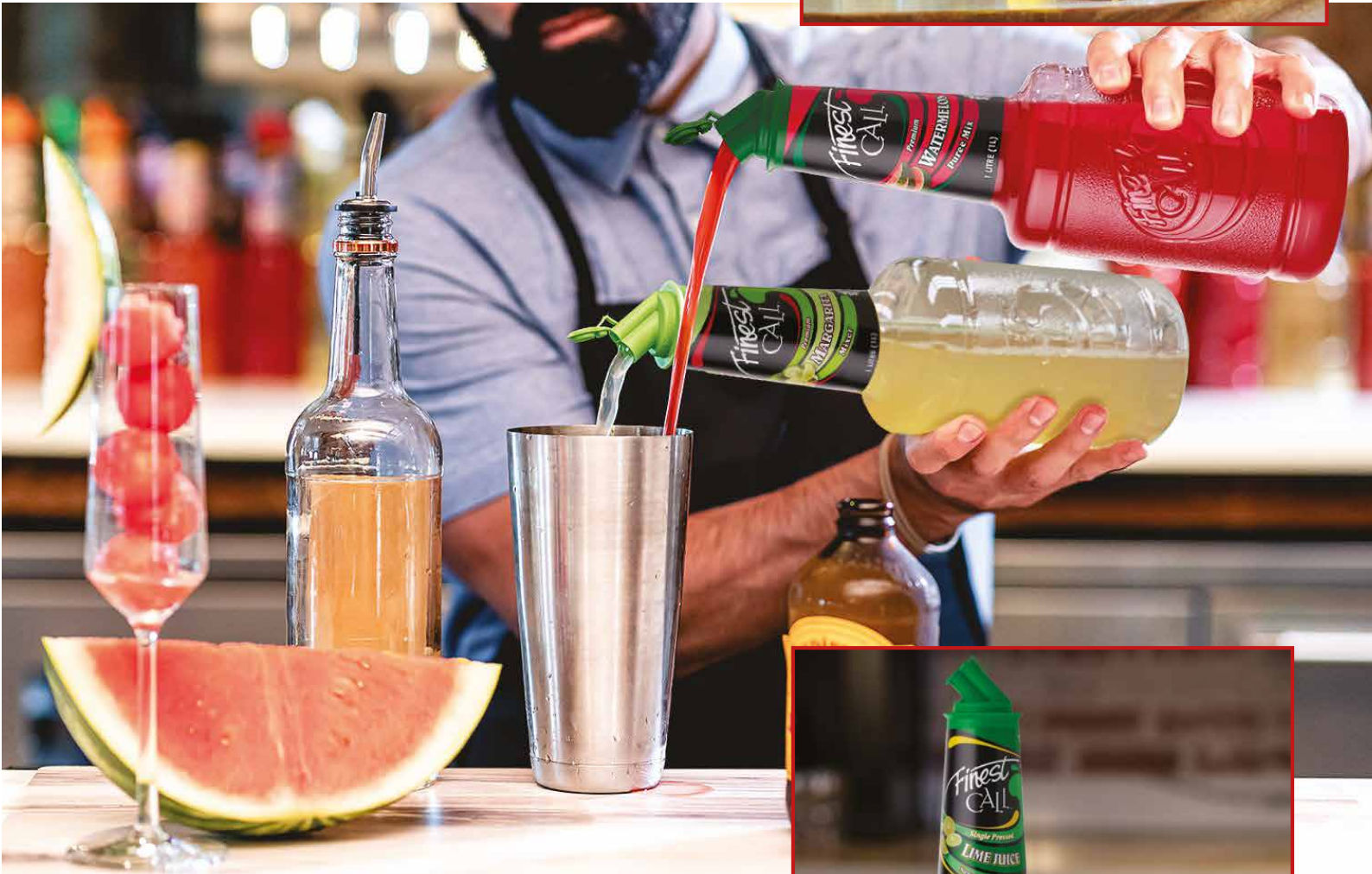


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A TREND WITH DEEP ROOTS

Gin, gin and more gin. The growth of the juniper spirit is unrelenting. Italy is a flourishing of new brands, some perhaps short-lived, true, but surrounded by brands with firm roots that accurately represent a phenomenon that for at least a decade has been crossing the Peninsula. There are almost 350 brands that attest to an ancient craft rooted in the knowledge of the Schola Medica Salernitana and exceptional biodiversity. It was born as a therapeutic oil; then they started producing it in distilleries and from the Netherlands (perhaps its true home?) gin reached England, thanks to the Thirty Years' War and William of Orange, a great enthusiast of gin, on the English throne. Now that it has conquered the 'Bel Paese', obscuring the supremacy of grappa and liqueurs, can we feasibly call it a true movement? Possibly, perhaps without its systematic characteristics. However, it is without doubt a trend that shows no sign of waning, thanks to the passion of small producers working in small distilleries who are giving their all to maintain the excellent level of quality achieved over these years, in the certainty that what many consider to be a fad is in fact the rediscovery of an ancient and characteristic product. The alchemists of the Middle Ages and the master liqueur makers of the Renaissance confirmed it. If still today – in a never-ending debate – it is difficult to prove that gin was born in Italy, what is certain is that the phenomenon, which currently seems like it exploded out of nowhere, has deep roots and was not at all fortuitous.

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DRINK RESPONSIBLY

SPIRITED WATERS

Tonic water
the ups and downs
of a phenomenon
that reflects
the uncertainties
of our time

BY FABIO BACCHI



Ten years ago, along with the birth of the new gin craze, there was a dizzying increase in the popularity of premium tonic water. Among these, pushed by the demand of younger generations, were lower calorie sodas. Today, even this category of products is seeing its margins reduced by a combination of negative factors.

Some brands are trying to bounce back from low sales during the pandemic, but the current rise in inflation, the dramatic increase in the cost of raw materials and goods, the energy crisis and a carbon dioxide shortage – all factors attributable to our current tragic circumstances – are not aiding the recovery of a category that seemed unassailable.

In February, Transparency Market Research presented a market report which,

however, forecasts that if the global value of the category in 2016 was 1.52 billion dollars, by 2025 it should reach 2.45 billion dollars. This still seems like a good result, but a major player in the category expects a significant drop in profit (between 60 and 70 million dollars) in the near term. As such, analysts estimate that the more formalised brands will continue to grow in the medium term. Furthermore, large producers are convinced that on a global level, low-calorie tonic waters will become increasingly successful, and increasingly premium.

Another growth factor will be the Asian market where flavoured tonics are growing in popularity, especially in China, Japan and India. According to analysts and major brands, the tonic market of the future will be dominated by consumption in the East



Pacific. This shift towards flavoured tonics in Asia is being watched closely by producers who are launching flavoured gins in the same areas – especially Indian gin producers, who may also experience the successful symbiotic relationship that tonics and gin had in Europe over the last decade.

In 2020 IWSR Drinks Market Analysis predicted 16% growth in Indian gin volumes. We had already talked about it, and it has happened. Many brands aim to educate consumers on how to make the perfect gin and tonic and cocktails at home, a choice that we consider very smart. This is the current state of affairs then.

What follows is a review of some of the tonics found in Italy, some better known than others, of different market positioning and origins, but all of which certainly deserve mention.

AQUA MONACO

Aqua Monaco comes from Munich, born out of the idea of producing a local mineral water for the German market, but that today has seen the range grow. At the end of the last ice age, roughly 10,000 years ago, the Munich gravel plain was made of rock and clay. This natural protective layer preserves untouched water at great depth from man-made pollution.

Aqua Monaco mineral water is obtained 20km from Munich's Marienplatz from the 150-metre-deep Silenca spring. Since January 2018 the company has been certified as 100% climate-neutral and vegan.

Today the Aqua Monaco range has more than 20 products: mixers, organic drinks, sodas, all made together with the best bartenders.

New concepts, recipes, products, pro-



motions and activations are constantly being developed by a team of bartenders, chefs, artists, designers, hotel managers and brands. This ensures quality is consistently high and that the brand is always ready for change.

With a slightly acidic taste and highly carbonated, **Aqua Monaco Tonic Water** contains natural extracts of lime and lemon.

Its **Organic Tonic Water** is made from 100% organic ingredients and does not contain citric acid.

Among its ingredients are Bolivian cinchona and lemon. This tonic has surprising woody notes.

ALPEX

Fonte Plose is a historic family business born in the 1950s thanks to the idea of Giuseppe Fellin. A skilled businessman and visionary, Fellin saw the potential of the extraordinary properties of the water springs that flow from the source located 1,870 meters above sea level on Mount Plose, in South Tyrol.

In 1957 Giuseppe Fellin built a well-equipped factory near the spring from which the first bottles of Acqua Plose came. Since its origins, the company has been based in Bressanone (BZ) and the business has grown significantly over the years. In 2020, Fonte Plose embarked on a new adventure in the field of quality mixology.

The AlpeX range is characterised by



the unmistakable ibex head, affirming the presence of Fonte Plose in the world of mixology with two tonic waters and other premium sodas developed for professionals in the sector. This range of drinks without sweeteners and preservatives has been designed to offer bartenders an exclusive, high quality Italian product. AlpeX has its own personality that stands out in its range of tonic waters. **AlpeX Indian Dry Tonic Water** is bold in flavour and clean on the palate, with a bitter note that makes it perfect for enhancing the flavour of the best gins and aromatic spirits. **AlpeX Italian Taste Tonic Water** is based on Mediterranean-inspired ingredients, rich in scents and aromas: from rosemary to a wide range of citrus scents.

BEVANDE FUTURISTE

By now firmly established as a benchmark in high-profile mixing, found in discerning and innovative bars and restaurants, Bevande Futuriste combines values such as elegance, culture and beauty, Italianness seen as an expression of tradition, all qualities that have always characterised Italian lifestyle, food and culture. With this vision, the brand born in Treviso in 2014 envisages the future without neglecting the present, placing the astute consumer at the centre of its corporate mission.

In its name, the range of Cortese tonics refers to Isabella Cortese, a Venetian noblewoman from the 16th century. Passionate about perfumery and alchemy, in 1561 Isabella Cortese published a book with her



secrets on “mineral, medicinal, artificial and alchemical things and many of the art of perfumery belonging to every great lady”. But the word “cortese” (courteous) was also chosen for its meaning that suggests the polite and gentle ways that are typical of women – all of which goes back to the meaning of the corporate mission.

Pure Tonic Cortese water with sugar, carbon dioxide, citric acid and cinchona bark extract, is very sparkling with a moderate hint of quinine that makes it thirst-quenching. **Light Tonic Cortese** (water, fructose syrup, carbon dioxide, citric acid, lemon peel infusion, cinchona bark extract, salt) is light, delicate and low in sugar. **Strong Tonic Cortese** excels because of its strong personality and long persistence due to the addition of chilli. The higher concentration of quinine enhances the fizz of this tonic with a strong character.

BISLERI

When it comes to cinchona, the Bisleri brand, owned by the Caffo Group, has experience in spades. The brand was founded by Felice Bisleri in Milan, where he set up a humble chemical laboratory to devote himself to pharmaceuticals. He wanted to develop a tonic and, despite having no knowledge of chemistry, he managed, with the help of a few books and much persistence, to create a stable mixture of cinchona and iron: the “Ferro-China Bisleri”.

Bisleri tonic waters are all based on an infusion of the best quality cinchona bark, the same that has been used since 1881 for the famous Ferro China Bisleri. All gluten-free, there are three Bisleri tonic waters.

Acqua Tonica Indian Bisleri is a tonic that faithfully respects the category it belongs to. The bitterness comes from a natural infusion from selected batches



of cinchona bark which has always been used by Bisleri. It is light and refreshing thanks to the lemon, which completes the balance of flavour. It has been created especially for modern mixing.

Acqua Tonica Zenzero Bisleri is a tonic that makes a difference. This tonic is flavoured with a natural infusion of ginger. Its particularly fresh and spicy flavour makes it the perfect mixer to enhance the characteristics of certain dark liqueurs and spirits.

As its name suggests, **Acqua Tonica Mediterranean** is Mediterranean in style, with a blend of aromatic herbs and spices such as sage, wormwood, elderberry, coriander and more. It is a premium soft drink that is soft and elegant, with subtle bitter notes of quinine that combine with citric and herbaceous notes, all of which is enhanced by the addition of sea water which gives it a particular flavour. Coming soon **Acqua Tonica Bergamotto**.

EAST IMPERIAL

East Imperial comes from far-off New Zealand, a land that enjoys absolutely pure spring waters and one of the most protected ecosystems in the world. East Imperial includes a range of tonic waters produced in small batches with natural ingredients exclusively from Asia and Africa. The hand-harvested quinine used by East Imperial originates from Java, on the same Indonesian plantation used by the founder's great-grandfather in 1903. All East Imperial tonics are sweetened with cane sugar.

East Imperial Old World Tonic uses Asian ingredients and is formulated for gin with a contemporary style. It is high in quinine, low in sugar and has low levels of citric acid. It is soft and pleasant on the nose with floral and mandarin notes when poured quickly. On the palate, thyme and quinine come through. **East Imperial Yuzu Tonic** is a delicious tonic. Generous citrus



notes of yuzu are invigorated by a soft effervescence; bitterness slowly comes through at the back. It has a long finish with a subtle note of quinine, and a balanced and muted sweetness. **East Imperial Burma Tonic Water** is very pleasant with its elegant notes of lemongrass and lime, and sustained levels of citric acid and sugar. **East Imperial Grapefruit Tonic Water** is a tonic of delicate flavour with the natural essence of grapefruit prevailing. **East Imperial Royal Botanic Tonic Water** was created together with the Royal Botanic Gardens. In this tonic we find notes of elderflower that combine with the tartness of red grapefruit and the bitterness of Indonesian quinine from Java.

FAIRY QUEEN

The name of this line of sodas is inspired by the Fairy Queen, the oldest locomotive in the world that is still operational today. Built in 1855 in Leeds, by the historic Kitson, Thompson and Hewitson, the Fairy Queen originally travelled in the area of Calcutta. Today it connects New Delhi to Alwar pulling luxurious carriages full of tourists at a maximum speed of 40km/h. Fairy Queen sodas are produced in Italy, carefully reinterpreted from traditional recipes that date back more than a century ago.

The water used for **Fairy Queen Premium Tonic Water** has a very low sodium and nitrate content. It comes from a spring located at an altitude of 850m in untouched natural surroundings, which guaranty its high levels of purity and total absence of pollutants.

The effervescence of this tonic gives a fine and persistent perlage, its botanicals include natural quinine, lemon, bitter or-



ange and Mexican lime. Delicately scented, Fairy Queen Premium Tonic Water reveals itself to the flavour, it is pleasantly bitter and citrusy with cinchona notes that spread over the palate leaving it dry and fresh.

FENTIMANS

“Botanical Brewing” is a process that comes from a unique Fentimans recipe that involves the use of herbs and roots. This technique is used to make drinks through the infusion of carefully selected botanicals. Blending and fermentation last seven days. The result is a range of delicious craft beverages, intense in fla-

avour and superb in quality, using the finest natural ingredients.

Today the process takes place with the addition of mild carbonation to replace the carbon dioxide lost during pasteurisation. This gives the product longer shelf life and maintains the level of alcohol, which is naturally produced during slow fermentation, no higher than 0.5%.

In every Fentimans product, sediment is found at the bottom of the bottle. The sediment is a fundamental component for Fentimans “natural sodas”, as it gives them a more invigorating flavour and characterises them in a bold way.

Connoisseurs Tonic Water (juniper berries, makrut lime leaves, lemongrass)



has a clean and fresh flavour, and when mixed it enhances the flavours of aromatic gins. This versatile tonic has been specially created with a delicate flavour profile that allows the spirit to take centre stage. The finish is pleasantly fresh and dry.

Pink Grapefruit Tonic Water has a complex botanical body (grapefruit, orange, quinine), is made from carrot and hibiscus concentrates, fermented herbal extracts (juniper berry, makrut lime leaves, lemongrass, iris root), and pink grapefruit juice. Lively and refreshing, the

well-balanced sweet and sour flavour of pink grapefruit marries perfectly with the addition of quinine. It is a mixer with a citrus scent that is rounded off by a sweet orange note.

GREEN GROVE

From four colleagues and friends comes a new product that is “made in Italy”. With Green Grove, Carlo Quaglia and Federico Ricatto, of Antica Distilleria Quaglia, Marianna Sicheri and Pietro Ghilardi, of Ghilardi Selezioni, pursue the tradition of Italian



craftsmanship in terms of naturalness.

Research and development were the basis from which Antica Distilleria Quaglia started and after almost a year gave life to the first three Green Grove variants which finds inspiration in its name.

Respect for the environment is now an integral part of our daily life. Grove, meaning orchard, was chosen because all the products are natural, Italian and the recipes for the aromatic components are developed in house.

Green Grove wants to enhance Italian drinking with a hot air balloon of citrus fruits, flowers and fruits that transports the consumer to discover all that Italian biodiversity has to offer. Combining unity and tradition with modernity, the plant ingredients are delicately extracted using modern machinery that preserves the

essence of the raw material as best as possible.

The Green Grove line has three mixers including **Green Grove Tonic**, a balanced and complex tonic water. An excellent product has been obtained using the best ingredients. Green Grove Tonic has a complex and at the same time a delicate bouquet, which does not overwhelm, but on the contrary enhances the botanical notes of gin. On the palate it is pleasantly bitter, with a few grams of sugar/litre.

INDI

Indi&Co is a brand of the Casalbor company, produced in southern Spain in the distillery owned by the family for over a century. The strength of the company lies precisely in the tradition and crafts-



manship of the production method which preserves the aromatic characteristics of the ingredients, producing extremely tasty and completely natural drinks.

Indi & Co. is a premium range of soft and refreshing drinks in which the botanicals are selected at the origin at their ideal level of ripeness. Some of these are vacuum-packed to preserve their properties during the journey and then carefully processed in the El Puerto Santa Maria factory. With slow maceration of the ingredients, all the soluble components are extracted; a delicate distillation follows to obtain the essences. The concentrate obtained is

combined with natural sugars and pure water, in a natural and balanced mix.

Indi Tonic Water is produced through the infusion and distillation of kalinji, kewra flower, cardamom from India and orange peel from Seville; macerated with quinine bark and sugar to obtain a well-balanced tonic water. Indi Tonic expresses itself with intense citrus fruits, the note of Seville orange peel blends perfectly with the aromatic notes of cardamom. On the tongue there is a note of black cumin that goes well with the bitterness of the quinine and the sweetness of the cane sugar.

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J. GASCO

A range of 100% “made in Italy” premium mixers, based in Turin, made exclusively with natural ingredients and selected raw materials, without artificial colours and preservatives and without the use of artificial sweeteners.

Among the J. Gasco tonics in the classic range we find **Indian Tonic**, a delicately flavoured tonic with soft and non-invasive bitter notes, a rounded flavour and fine and persistent carbonation. It is recommended to combine Indian Tonic with citrus and floral gins. **Dry Bitter Tonic** is a tonic designed for those who love the classic quinine-based recipe. Well structured, persistent, with bitter and clean notes, it enhances and strengthens the aromatic compound of the distillates. It is recommended for combining with robust and juniper-rich gins. The EVIA range consists of

sugar-free mixers, like **Tonic 13.5 Evia**, a light tonic with 13.5 calories, flavoured with quinine and juniper berries. It has a dry and fresh flavour with persistent citric and bitter notes. J. Gasco recommends that it be used to enhance balsamic and herbaceous premium gins.

The Turin brand has expanded its range by presenting **Green Tonic**, a tonic naturally flavoured with cucumber. It is well structured, with a persistent and clean taste, fresh and vibrant herbaceous notes that are well balanced by the citric element of lemon essential oil. It has a velvety texture and is highly carbonated with fine and long-lasting bubbles.

Delicious when enjoyed neat as a drink, it goes perfectly with aromatic gins. Try it also with vodka or in mocktails with cranberry juice for those who prefer a non-alcoholic drink.



FLAVOUR AMBASSADORS

Nardini, the oldest tradition that welcomes innovation

BY ALESSANDRO PALANCA

The history of the Nardini Distilleries begins in a gem of a town set in the heart of Veneto. It is a story that has an ancient but still contemporary flavour, a bouquet of tradition and human values, of identity and territory, of things and people that make up the historical memory of the Italian spirit industry.

A story that continues today and that

tells the tradition of grappa in Italy and the world. It is the story of Italy's national distillate and its historic ambassador, the Bortolo Nardini Distillery, the oldest distillery still in operation in the country.

On 16 April 1779, at the time of the Serenissima Republic of Venice, a distiller from the Val di Cembra, Bortolo Nardini, founded a distillery in Bassano Veneto, which would later be known as Bassano



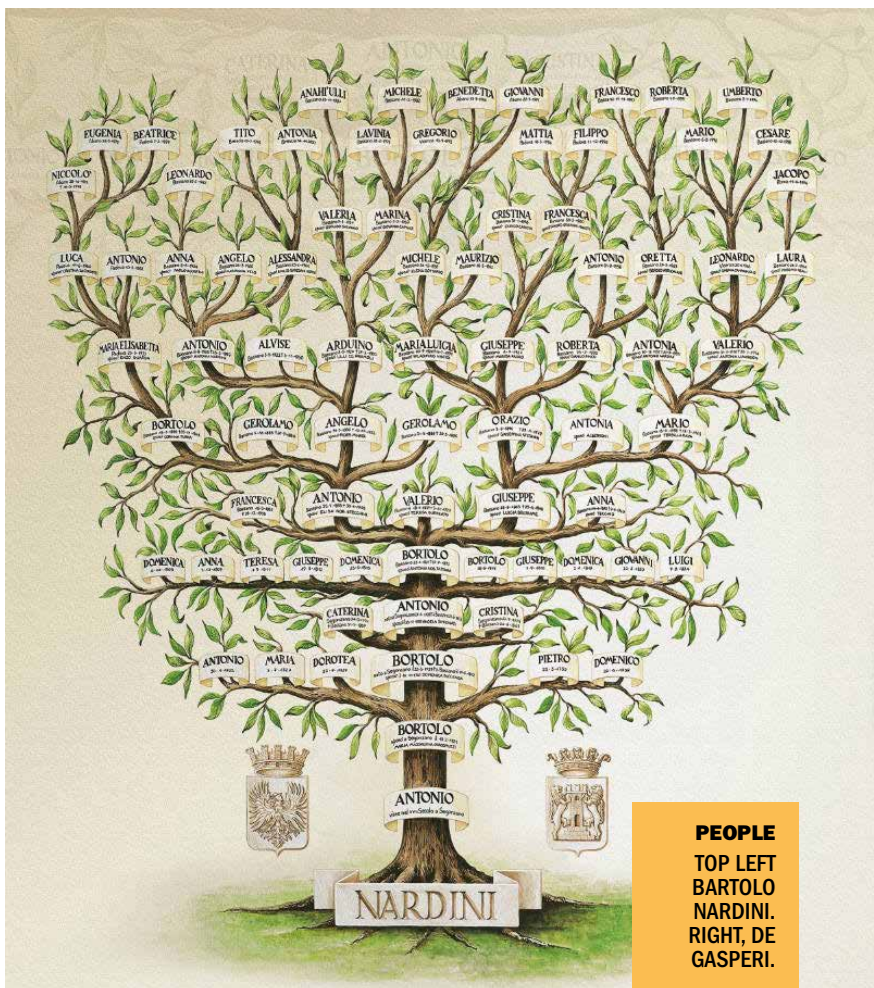
Bortolo Nardini



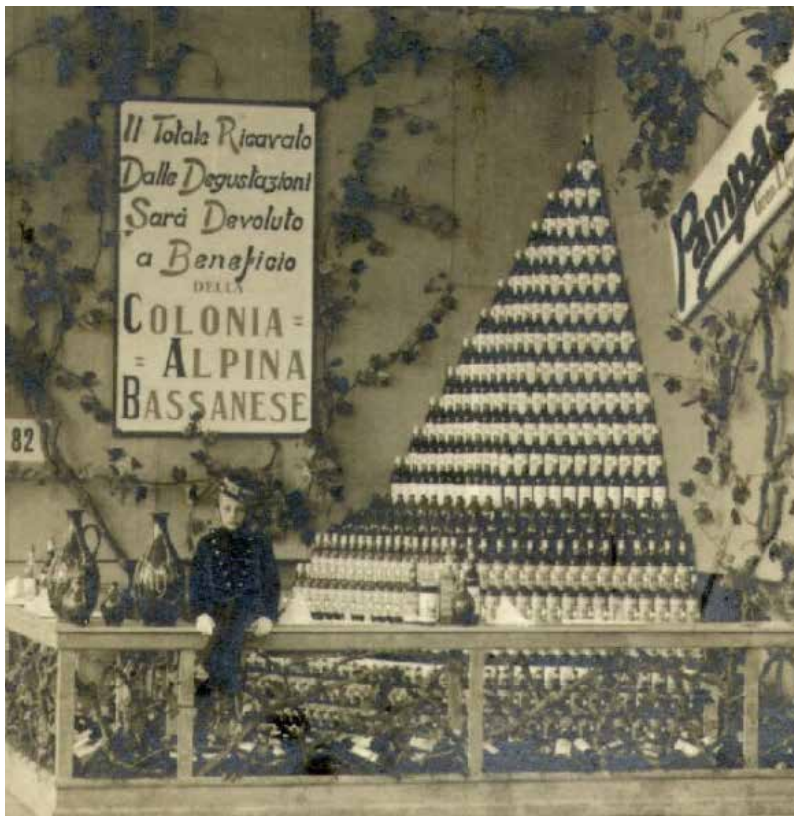
del Grappa. The distillery had an adjoining “Grapperia” equipped with a permanent still. The Val di Cembra was an area where distillation had been widespread for centuries. Bortolo Nardini bought the building that housed the Osteria del Ponte and turned it into his place of work.

The age of roaming distillers with mobile stills on a wagon was in decline. From then on, the era began in which it would no longer be the distillers who went to farmers to distill, but the farmers themselves would provide the pomace for grappa production.

Bortolo Nardini had a specific goal: to innovate the art of distillation and spread its culture. Grappa Nardini was born, which Bortolo called “Aquavite di vinaccia” (pomace brandy), written according to the Latin spelling without the “c” – this was a play on words between “aqua di vita” (water of life) and “aqua della vite” (water of the vine). Over the



PEOPLE
TOP LEFT
BARTOLO
NARDINI.
RIGHT, DE
GASPERI.



centuries this product has remained faithful to its artisanal production methods, to choosing the best raw materials and to striving for perfection in quality, becoming a quintessential icon of grappa

in Italy and in the world.

The Grapperia sul Ponte is still today located at the entrance to the Ponte Vecchio designed by Andrea Palladio. The river that flows under it is the silent and faithful companion of a charming place that since 1779 has seen a great many changes take place in Europe. Listed as one of the 'Historical Places of Italy', the Grapperia, overlooking the river Brenta, has remained unchanged over time and still offers a unique atmosphere today. Those who go there find themselves immersed in a lively place bridging many eras where they can savour the magic of a product and its history.

Since 1779 Nardini has always been a family business and is a member of the exclusive club of bicentenary family businesses known as "Les Hénokiens". In 1860, a great technical change took place. Traditional direct fire distilling was replaced with discontinuous stills. Grappa would benefit greatly from this in terms of quality and consistency. At the



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same time, the distillery expanded its range of products by introducing Acqua di Cedro, Fernet and Mistrà. In 1910 experimentation with aged grappas began.

The events of the Great War did not stop the constant innovation that took place at the Nardini Distillery that in 1919 introduced the double rectification technique to give the spirit greater purity. Soon after the war, the company moved outside of Bassano's walls, and it was there that the founder's dream took a more modern and broader industrial direction.

The Second World War with its restrictions and tragic consequences did not stop the distillery from continuing its work. The Ponte Vecchio of Bassano, destroyed in a bombing, was rebuilt





PEOPLE
THE QUEEN MOTHER, ELIZABETH, WIFE OF KING GEORGE VI.

and personally inaugurated by Alcide De Gasperi on 3 October 1948. The statesman performed the ritual with a bottle of Grappa Nardini, a moment in which the bond between Nardini and the region was sealed.

A world that longed to find itself again and forget the restrictions of war in-

creased demand for grappa. It also satisfied lovers of aged spirits with Grappa Riserva aged in Slavonian oak barrels. At the same time, liqueur production was refined, including a product of curious origins, the Tagliatella, born from the mixing (also known as “taglio” or cutting) of various Nardini products preserved in copper jars.

The umpteenth acknowledgement of the grappa’s Italian excellence came at the coronation of Elizabeth II of England in 1953, when the Queen Mother Elizabeth, wife of King George VI, chose to serve Grappa Nardini at the royal reception. If this was to be the pinnacle, so it was.

In 1963 the company introduced vacuum distillation, a process carried out at low temperatures that prevents the pomace from overheating, greatly benefitting the aromatic profile of the product. At the same time, a new factory was inaugurated on the outskirts of Bassano. Today, Nardini grappas are a blend of spirits ob-



tained from the Bassano distillery (which uses the boiler method), and from the distillery of Monastier, in Treviso, which uses continuous distillation. The distillery uses red grape pomace – Cabernet Sauvignon and Merlot – and from white grapes, Pinot Blanc and Pinot Friulano. In the Bassano distillery there is also a state-of-the-art analysis laboratory.

Nardini has always been close to the history and culture of the country across all its products. To celebrate its 225th anniversary, in 2004, Le Bolle was inaugurated, a modern creation by architect Massimiliano Fuksas, a space where visitors can gather and spread the culture of grappa in all its expressions, during events of various kinds. In the same year, the Aquavite di Vinaccia Riserva 15 years was introduced.

Le Bolle is a place of research that evokes the alchemy of distillation and tells the story of the region and its potential. The building is located within the company premises, which was designed by Pietro Porcinai in the early 1980s.

The “Bortolo Nardini Selection” includes: Extra Fine Grappa, Grappa Riserva 3 years, Grappa Riserva 7 years, Grappa Riserva 15 years. Scrupulously





selected in the barrel by the master distiller, Grappa Single Cask ages for 22 years in a single Slovenian oak barrel. With a complex and delicate profile, rich in nuances, and distinct hints of vanilla and light floral notes, it is surprisingly soft on the palate.

This Grappa, with its unique and precious soul and a full and refined flavour, completes the ultra-premium "Bortolo Nardini Selection", the result of a 20-year project that sets the bar higher in terms of the quality of the Italian national distillate with its selection of the softest,

most fragrant and delicate grappas.

In addition to grappa, Nardini produces liqueurs, bitters, aperitifs, is one of the biggest players in the bartending industry and its programmes to promote grappa in mixology are among the most advanced in the world.

Distilleria Bortolo Nardini has always been Italian, and it is Italy's great privilege that it has received awards and recognition from all over the world. It is a source of great pride for Italian bartending.

Alessandro Palanca



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GIN FROM THE BIG BOOT

New brands for new projects
A growing trend that is unrelenting
and reveals interesting discoveries

BY CECILIA MORETTI

For some time now we have been wondering how long the rise of gin, which started a decade ago already, will last or when this geological era in the world of spirits will end.

Despite the ascendancy of agave spirits, whisky and whiskey, hybrid spirits and alcohol-free products, “premiumisation”

and crises of various kinds, gin continues to do well, and how.

If the process of certifying terroirs seems impossible in any country in the world (with the exception of certain brands, but the overall reality remains), national markets tend to increasingly take on certain characteristics thanks to the use of lo-



cal botanicals and links to popular customs and traditions. This also applies to Italy, although in many cases we see projects that are born at dawn and die at dusk, regardless of the inherent quality of the product.

Certainly, the vast biodiversity of Italy contributes to the exuberance of local spirits. Among the nearly 350 Italian gin labels, some have an important story to tell, others are looking for theirs, while still others create theirs through fake storytelling.

In Italy, gin has an ancient history that takes us back to its birth at the Medical School of Salerno. Italian juniper identifies and is typical of the region, however, in our opinion that is not enough to create a

wholesale gin movement. We believe that in Italy there are examples of great spirits that use techniques and ingredients that lead to great results. Today even compound gins, often accused of being produced crudely and in a hurry, can be great examples and some represent excellent benchmarks.

Though in the past we presented others, what follows is our selection of gins that we believe deserve attention. They are all excellent in mixing, and some are also used in slow drinking. Several of these gins have been on the market for some time, others are new; some are well known, and still others less so. Be that as it may, we invite you to discover them.



CORRICELLA – MERCANTI DI SPIRITS

Corricella Gin (43% ABV) is a tribute to the island of Procida and the history of the Di Costanzo-Avallone family, who many years ago now opened the doors of the first liqueur workshop on the island.

Procida became known to the general public when it was chosen by Michael Redford and Massimo Troisi as the set for the movie “Il Postino”. This year it was voted Italian Cultural Capital. Marina di Corricella is the romantic postcard setting of the island of Procida – here fishermen’s nets mix with the spontaneous and colourful architecture of the seaside village. Staircases meet arches, domes, windows, steps... in authentic and original chaos.

This image is found on the treasured natural paper of its label, created by Neapolitan artist FeBe (Francesca Belmonte). The elegant and colourful bottle is decorated with other details, like a wooden stopper.

Corricella Gin is an original spirit born

from the combination of a London Dry Gin produced by the oldest distillery in England with a high-quality infusion of green citrus fruits from Procida, as well as other local botanicals. The result is an authentic, delicate and natural flavour.

Another variant is Corricella Tangerine Gin (43% ABV) where a very fragrant infusion of mandarins from Procida is used. A painting by Neapolitan artist FeBe features on this label too. This authentic, delicate and natural gin, which highlights the fragrances of Procida mandarins, is pale orange in colour.

Corricella Gin was officially presented at the latest edition of Roma Bar Show.

EMPORIA – GRUPPO CAFFO

On its business card Emporia Gin boasts the title of Best Italian Contemporary Gin at the World Gin Awards 2020, one of the most prestigious international competitions in the sector. Emporia Gin was born from years of research by Nuccio Caffo, master distiller of Gruppo Caffo, who has worked at length to create the ideal recipe.

A feature of Emporia Gin is Phoenician juniper, a variety that grows wild only in Calabria and which was probably imported by Phoenician navigators who colonised the coastal areas of the Mediterranean more than 3,000 years ago. The special features of this cultivar include the purple-red colour of its berries (Phoenix red, hence the name) and it has a delicate aroma compared to the more common varieties of juniper. The other botanicals too are of Calabrian origin, and include bergamot peels, lime and bergamot, liquorice root, sage, wormwood, elderberry and coriander.



The production process includes an infusion of juniper berries to which citrus peels and aromatic plants are added. Distillation follows and a year later a mixture of spices and water from the Tyrrhenian Sea is added. This water, which in ancient times was distilled by the Phoenicians, gives it a savoury flavour. At this point it is distilled for a second time, bringing all the ingredients into balance. Double distillation takes place in an ancient copper still, using the bain-marie and Egrot dephlegmator system, without rectification.

The bottle has a classic, slightly rounded shape, is decorated with vertical grooves on the glass, an ornamental stopper and on its label is an image of an ancient Phoenician ship.

Emporia Gin (45% ABV) has a complex flavour and is full but very smooth, sufficiently aromatic and with an interesting savoury note.



GIL – COMPAGNIA DEI CARAIBI

Authentic Rural Gin (43% ABV) is a distillate that uses the wild juniper of Rocca Imperiale known for its resinous aroma.

According to the story that inspires the distillate, Gil was a medical doctor on board a ship which sank in Calabria in 1871 and who was able to synthesise the venom of Rocca Imperiale's deadly vipers.

Gil uses four botanicals that are distilled separately in a pot still. Natural infusions of Calabrian botanicals are added, including Rocca Imperiale IGP lemons, sweet and bitter oranges from the family garden in Bisignano, Pellaro bergamots, Palombara oregano and lavender from Cozzo Carbonaro, all left in an infusion for a period of 3 to 4 months. The result

is coarsely filtered through a plain linen cloth to remove the impurities caused by distillation and in so doing maintain the original colour.

Gil Gin is yellowish in colour. It is complex on the nose, with bergamot and citrus coming through immediately followed by floral and herbaceous notes. On the palate, its full body appears immediately. It is fresh with a light savoury hint and the spices are balanced.

A variant of this gin is Gil Torbato Italiano (Gil Italian Peated) (43% ABV), characterised using peat coming from the Sila peat bogs.

Slightly cloudy in colour, the smoky hints provided by the peat accompany the juniper and wormwood for a very enveloping and pleasant finish.



HEMP – ROSSI D'ANGERA

With an essentially unconventional taste, Gin Hemp is the new Rossi d'Angera distillate that precedes fashions and trends by intercepting tastes and their evolution. Following Gin Latitudine 45, Gin Hemp (45% ABV) is a new tribute to the region, obtained by infusing hemp flowers from a small producer on Lake Maggiore and other traditional botanicals.

Rapid maceration is followed by distillation of 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, characterise Gin Hemp.

It is a bold recipe that expands the Rossi d'Angera range after the historic Gin Latitudine 45 was born in the 1930s. Gin Hemp is a pop twist of Gin Latitudine 45, which takes its name from the geographical coordinates of Lake Maggiore that the Rossi family has always drawn inspiration from for their products.

Latitudine 45 is an original recipe, sincere and faithful to tradition, with local spices and aromas added to it. 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 wish 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.



LUXARDO DRY – LUXARDO 1821

The iconic Italian house with over 200 years of history has strong ties to gin. Already in 1800 in Zadar, Dalmatia, it was producing a juniper-based spirit. In 1900 its 'Ginepro di Dalmazia' had nothing to envy English gins. Dalmatia has always been a region known for the quality of its juniper.

Riding the wave of the new Gin Craze, in 2016 Luxardo represented its ancient recipe in an elegant bottle that was suggestive of the original one. The rounded and elongated packaging, and the elegant label full of information in white and blue, remind us of the aesthetics of its origins.

Luxardo London Dry Gin is born from nine carefully selected botanicals: juniper, coriander, iris, angelica, cinchona, li-

quorice, cinnamon, cardamom and bitter orange.

After distillation and the required resting period of around three weeks, the spirit takes on the fragrance of a classic London Dry Gin, warm and intense, with the juniper bringing out its full personality.

The palate and the nose are perfectly balanced. The notes of juniper come through strongly, followed by warmer and more fragrant spices, and a pleasant freshness provided by the citrus fruit. The body, which is supported by its 43% ABV, is full and the finish is decidedly long and persistent.

A variant of this spirit, Sour Cherry gin, is very interesting. It is the same gin that in this case is flavoured by the addition of morello cherry juice and has a reduced ABV of 37.5%.



MACCHIA – ONESTI GROUP

Sardinia is evoked in this spirit that comes from distilling juniper berries from the island: common and cade juniper.

The botanicals of this gin, born out of the passion of bartender Emilio Rocchino, express a unique and suggestive region, immersed in the Mediterranean maquis, or macchia. Its main botanicals are juniper, myrtle, oregano and pompia.

Macchia Gin is bright and crystal clear. On the nose it releases characteristic resinous notes, together with soft floral scents and myrtle leaves. It is surprisingly fresh with fragrances of wild oregano and citrus. Thanks to an ABV of 45.5%, Macchia Gin is balanced and distinct on the palate, and perfectly balanced on the nose.



MARCONI GIN – MEREGALLI SPIRITS

This spirit comes from the distilling tradition of one of the most iconic Italian grappa distilleries, Poli 1898 of Schiavon, close to Bassano del Grappa in the heart of Veneto.

Gin Marconi 46 is an Italian gin that is craft distilled in small batches by Jacopo Poli using a Crysopea still.

Poli is an historical business with plants that are both traditional and innovative. Crysopea is the name of a system using two bain-marie vacuum boilers, installed in 2009 after years of research. Used for distilling white grape pomace, it is considered one of the most innovative systems for producing grappa in operation today.

The substantial 46% ABV highlights a bright and transparent spirit with an



intense juniper fragrance that is fresh and balsamic. The palate is balanced with the nose, fresh and aromatic, with elegant and marked notes of cardamom and coriander.

A variant of Marconi 46 is Marconi 42 Mediterranean Gin. In this case too, the creators are Jacopo Poli and Crysopea, who present a gin where the botanicals of juniper, rosemary, thyme, mint and basil come through, typical Mediterranean botanicals that are a feature of the spirit. Marconi Mediterranean Gin has an ABV of 42%.

On the nose we have an explosion of aromatic plants, while the palate is complex and evolves with a plant-based fragrance and long finish.



OCCITAN BIO – BORDIGA 1888

Bordiga 188 is a historical distillery with a great tradition. The strength of its distillates are the medicinal Alpine herbs which still today are collected by hand with utmost care of the environment and dried at high altitude by those living there in uncontaminated surroundings.

The wild herbs are obviously organic since they are free from pesticides, fertilisers and fungicides. Bordiga distills the juniper harvested in the Occitan valleys to produce what it considers one of the oldest recipes of Italian gin: Occitan Gin.

Given its natural botanicals, each batch is totally conditioned by the seasons and variations in climate. Occitan Gin (45%) is a London Dry that is crystal

clear, with juniper, angelica, cardamom and coriander coming through in its botanicals.

On the nose notes of undergrowth and resin come through strongly before those of juniper and citrus fruit. When tasted at room temperature and neat, the palate is enveloping but bold, with strong spices and resin, and the citrus supporting the flavour with freshness. Its body provides length and a persistent flavour. The packaging is very attractive.

The label with green foil points to its organic nature and is perfectly eye catching. The word “Biologico” or “Organic” is highlighted and then followed by a note that characterises this special edition with only a limited number of 3,000 bottles produced: “Juniper harvested during the Juniper Harvest festival on 2 October 2021 in Montemале, Cuneo, organised by the Bordiga distillery and the Rerum Natura Association”.

ORIGINARIO – DORECA

Proto-gins were born in Italy, in Salerno at the Schola Medica Salernitana that used to make these spirits for medicinal purposes.

Unknowingly, those religious were the forerunners of one of the most famous alcoholic drinks in history. This gin also wants to tell its story through the origins of its typical ingredients from Italian Mediterranean regions, and from there comes the name OriGinario.

The Italian juniper berries are vacuum distilled to best preserve their fragrances and aromas. Its botanicals include: oregano leaves, thyme, bay leaves and rosemary, all from Sicily and dried lemon and bitter orange peels from Calabria.



There are two versions of Gin OriGinario. The 40% ABV is characterised by a typical ingredient from Sicilian cuisine: capers. The buds of the caper plant are harvested within five days of life when they are full and round without having yet turned into fruit or caper berries.

The second, with an ABV of 50%, is a tribute to a Calabrian specialty, the chilli pepper, which gives the spirit a sweet and savoury aroma and mild spiciness on the palate. Overall, Gin OriGinario has a distinctive personality of floral and herbaceous notes of spices that are typical of the Mediterranean maquis.



PANAREA – SAGNA SPA

Since it was founded in 1823, the Distillers & Distributors company has always specialised in producing grappa and liqueurs.

Panarea Island Gin (44%) is produced by the Inga family, originally from Sicily. In addition to being the name chosen for this spirit, it is also one of the seven islands of the Aeolian archipelago. Panarea means sun, sea, salt and vast biodiversity. Thanks to the wide range of botanicals available, from citrus fruits to aromatic plants, the island is the perfect place to experiment with nuances of flavour and aromas.

Panarea Gin is defined as a botanical gin. Its ingredients include grain alcohol, juniper and lemon distillate, strengthened by another concentrated juniper distillate

and enriched in turn by other botanicals including coriander. It is crystal-clear in colour with characteristic and persistent aromas, aromatic and fruity tones, and marked notes of juniper, citrus and myrtle. On the palate it is appreciated for its intense, rounded and well-structured flavour. This gin sets itself apart from the classic London Dry Gin due to its unique flavour with great balance and softness. 44% ABV.

Another botanical gin is Panarea Sunset Gin, inspired by the romantic sunsets on the sea of Panarea, with strong notes of basil and grapefruit. It is a mix of carefully chosen and expertly blended Mediterranean botanicals providing a new sensory experience that is intriguing and refreshing.

These two gins are a Mediterranean alternative to the classic London Dry Gin style.

PILZ GIN – RINALDI 1957

The story of the Pilzer distillery begins with an idea by Vincenzo Pilzer who in 1956 decided to establish a distillery in Faver in the heart of the Cembra Valley, known as the valley of more or less conventional distillers. Today the distillery is run by two masters of distilling, Vincenzo's sons, Bruno and Ivano Pilzer.

Bruno Pilzer chose to depict the game of curling on the label, where preparation, training, passion, patience, focus, and a pinch of luck are needed to win the game; exactly what is also needed to make Pilz Gin. Juniper berries and other botanical components include hops, woodruff, gentian root, blueberry resin, chamomile, rose petals and lavender, as well as citrus fruits such as lemon and bergamot.

This gin releases a lovely juniper fragrance, followed by a series of different



scents where lemon and orange are very recognisable. The other herbs present also make an excellent contribution, creating a complex and more persistent fragrance. The flavour of Pilz Gin (40% ABV) is equally pleasant, harmonious, persistent, dry, certainly complex but captivating.

PIÙCINQUE – THREE SPIRITS

This gin was launched in 2015 by a company created by three friends who shared a passion for gin that they gained during their university years in Milan. This was certainly one of the first Italian gins to appear on the market and the three friends collaborated with sector experts to create a spirit that reflected their taste in gin.



Once the company known as Three Spirits, the owner of the brand, was formed, production was entrusted to the Antica Distilleria Quaglia. The packaging highlights the clarity of the spirit and the botanicals used are screen printed onto the bottle. The name comes from the version of the spirit that the friends enjoyed most while testing the recipe.

PiùCinque is a distilled gin whose aromatic body is composed of ten botanicals that are individually distilled. Sage and bergamot are the two botanicals that characterise the product the most, giving it a typically Italian identity. The other plant-based components are juniper, wormwood, angelica, almond, ginger, citrus fruits, zedoary and iris.



PiùCinque is impactful and fresh on the nose. The citrus tones that precede the wormwood and almond come through immediately, a complexity that tends to evolve constantly. The palate and the nose are balanced, the mix of warm spices lengthens the enveloping and bold flavour with floral and resinous hints. Overall, it is a bold gin – dry and persistent.

TABAR – CASONI LIQUORI FOR PASSION SINCE 1814

This gin comes across as a spirit with strong aromas, the result of mixing nine different botanicals and an ancient technique belonging to the Casoni craft distillery in Finale Emilia, one of the oldest Italian liquor houses. It takes three months to create this spirit which is considered a compound gin.

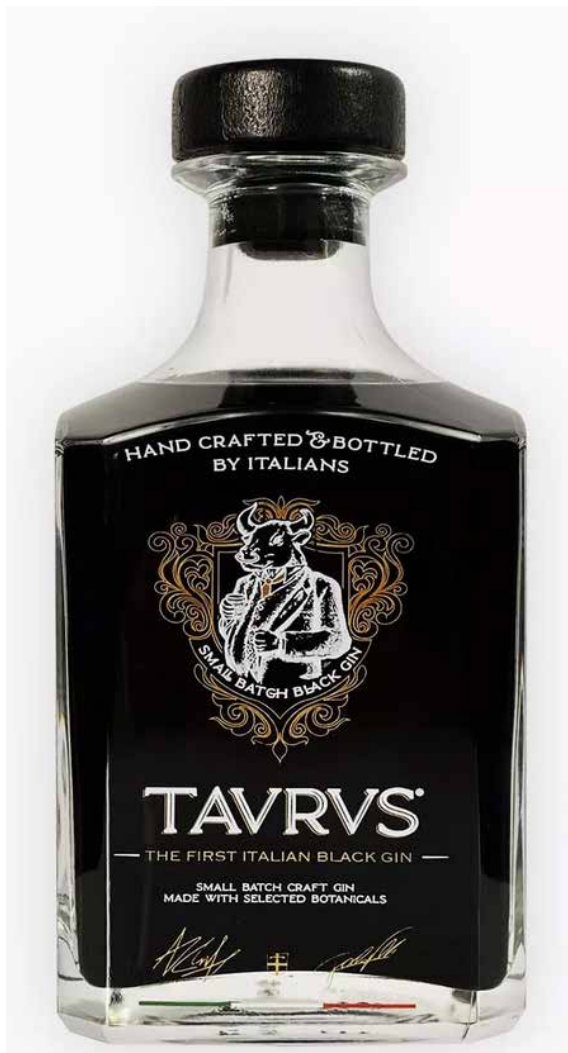
The mixture of juniper berries is heated up to 60°C and allowed to rest for three days. It is then distilled and left to rest in a steel tank for three months.

The juniper spirit makes up the heart of Tabar Gin. The same method is used for the other botanicals. Thereafter, the various botanical spirits are mixed with the alcohol and the resulting mixture rests for another 30 days to perfect the aromas.

In addition to juniper, the botanicals of Tabar Gin (45% ABV) include angelica, green anise seeds, rosemary, coriander, bitter orange, sweet orange, chamomile and cardamom.

The name, Tabar, comes from the Italian word “tabarro”, a term used for the heavy cloth cloak typically used by inhabitants of the Po Valley. It was worn by placing one end on the opposite shoulder, then wrapping it around fully to shelter the wearer from the cold humidity of the area.

The marked aroma of the juniper comes through on the nose, followed by citrus and spices with a feint note of anise, which is one of the characteristic aromas of Tabar Gin. It is full-bodied thanks to its ABV, with bold tones that are however very well balanced.



TAURUS – JGASCO

Legend tells of a bull that after having drunk a mysterious and potent elixir was able to defeat a dragon that was spreading fear and destruction in the city of Turin. Today that bull is found on the city's standard as a symbol of courage and the strength of its inhabitants.

This legend is the inspiration of a gin that recalls the strength and courage of that bull: a strong and pungent flavour, and the black colour that makes it distinctive. The botanical body of Taurus Gin (42% ABV) includes seven botanicals: juniper, cardamom, angelica, coriander, ginger, a type of round peppercorn, as well as a long peppercorn – seven botanicals that make it a premium gin, unique in its kind. The majority of these botanicals are harvested in the Occitan valleys, in the Alps of western Piedmont, from which the water used to dilute the gin also comes.



The gin comes in an elegant, screen-printed decanter bottle.

This compound gin is very striking to the eye because of its black colour and on the nose, it is very aromatic with herbaceous hints. It is very distinctive on the palate due to the strong notes of pepper and ginger which are expressed with astringency and spiciness. Overall, Taurus Gin is a very structured distillate that is rich and elegant.

ULIA – LIQUORERIA ESSENTIAE DEL SALENTO

The Liquoreria Essentiae del Salento was born in 2007 in Ugento, Lecce, founded by Emanuele De Gaetani who wished to produce typical Salento elixirs that strictly followed traditional recipes and procedures observed since ancient times.

Among the products of this liqueur

factory, we have Ulià Mediterranean Gin (40% ABV), whose botanical body includes cold-infused spices and olive leaves, a feature of the region. It is then diluted with aloe vera, herbal teas and honey and is aged for three years in olive wood. This gin was born thanks to inspiration received by Emanuele De Gaetani while he was walking in the woods, collecting pine twigs and juniper for floral arrangements.

In 2002 Ulià introduced itself to an international audience by taking part in the prestigious “Gin Guide Awards” in London which featured hundreds of gins from all over the world. Ulià ranked among the top 6 aged gins and among the top 8 for packaging. Mahogany in colour, elegant and clear, the 40% ABV of Ulià is expressed on the palate reflecting the tone of the juniper, the sweetness of the aloe and a delicate savoury note, balanced on the nose and with a long finish in which the delicate spicy complexity provided by ten botanicals emerges, persistent with a pleasant retronasal effect. It is a very interesting gin that also lends itself to slow drinking with surprising food pairing options.

VILLA UGO – GHILARDI SELEZIONI

Another innovation from Sabatini that, following its well-known Sabatini Gin, presents Villa Ugo, a London Dry Gin born out of the passion and experience that the Sabatini family has lavished on its project.

The beautiful Villa Ugo, located in Cortona in Val di Chiana, is the family’s century-old Tuscan property that inspired the name and aromas of this spirit. The Sabatini family grows its own botanicals on the properties it owns in southern Tuscany.

The botanical body of Villa Ugo (40.4%



ABV) is composed of eleven elements: juniper, cardamom, coriander, Florentine iris, rosemary, cypress, bay leaf, lavender, wild fennel, sage and olive leaves, which underline the Tuscan expression of this London Dry Gin. The processing of botanicals and the whole production take place following artisanal processes guaranteed by high quality standards certified through the Genuine Way blockchain technology.

On the nose, Villa Ugo has balsamic intensity and plant-based hints from the Tuscan countryside. On the palate, it is full and rounded, perfectly balanced by the balsamic notes of cypress, rosemary and wild fennel. The finish is long and persistent. Overall, Villa Ugo is a sophisticated gin with a pleasantly long and evocative memory. Another peculiarity of this spirit is that it is packaged in a one-litre bottle.

Cecilia Moretti

Shaking perspectives



Drink responsibly



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GAMONDI
1890

NOT ONLY PASSITO

Vermouths, wines and spirits: the other face of ancient Trinacria

BY VALENTINA RIZZI

Diamond of the Mediterranean, the joy of its people, few lands are the result of a centuries-old fusion of cultures, traditions and souls. There are so many legends surrounding the birth of Sicily, all imbued with a mythological aura that has grown over the centuries in stories handed down from generation to generation.

One of these tells that the island was born from the creativity of three nymphs

who, wandering the seas, collected pieces of fertile soil mixed with stones. One day, after much wandering, they decided to stop under the clearest and bluest sky in the world and from the three points where they had stopped, each of them threw their handful of soil into the sea. Together with the soil, it is said that flowers and fruit fell from their veils to make their creation even more beautiful. The sea was dressed in all the colours of the



rainbow and a colourful and fragrant land emerged from the waves, full of all the seduction of nature.

From the three points of the triangle, the beautiful nymphs began a magical dance from which the three extreme cliffs of the new island arose, later called Capo Peloro from the Messina side, Capo Passero (Pachino) from the Syracuse side, and Capo Lilibeo from the Palermo side. From this configuration the name of Triquetra or Trinacria was given to ancient Sicily which in the Hellenistic era assumed that strange and characteristic representation of a three-legged Gorgonic figure, also reproduced on ancient coins and that later became the official symbol of the island.

Sicily is a land rich in culture, flavours and aromas, that wins us over with incredible ingredients, wines and specialties prepared with simplicity. A land of disarming uniqueness that allowed me to visit vermouth, wine and spirits producers.



The first product, the most "classic" that immediately refers to the island itself is Passito. When in the North of Italy you say Passito, you invariably mean Sicily.

From Pantelleria to the Aeolian Islands, the nuances of this sweet wine are unique and varied; ranging from the note of dried fruit to the fresh, savoury and decidedly Mediterranean note of aromatic herbs.

Of all the wineries, I deliberately chose Marco de Bartoli as the representative of the Sicilian Passito. It is a winery with a beautiful story, that of a wine made as it





PRODUCERS
FROM THE LEFT,
GIUSEPPINA,
MARCO AND
SEBASTIANO
DE BARTOLI.

once was, by hand.

The winery was born in 1978, when young Marco De Bartoli, a graduate in agronomy and with a passion for racing cars, took over managing the Baglio Sarnepri from his mother Josephine, the estate where for over two centuries grapes for making Marsala were grown. In those years the denomination was in decline, like the ancient family property, but Marco

managed in a short time to make his vineyards the heart of a new way of producing wine in Sicily, based on quality and on ancient and virtuous traditions.

Today the new generation has taken over the reins of the company, continuing what their father had taught and handed down. The wines of the cellar are of very high quality and the family estate remains unchanged like an ancient jewel. Wines

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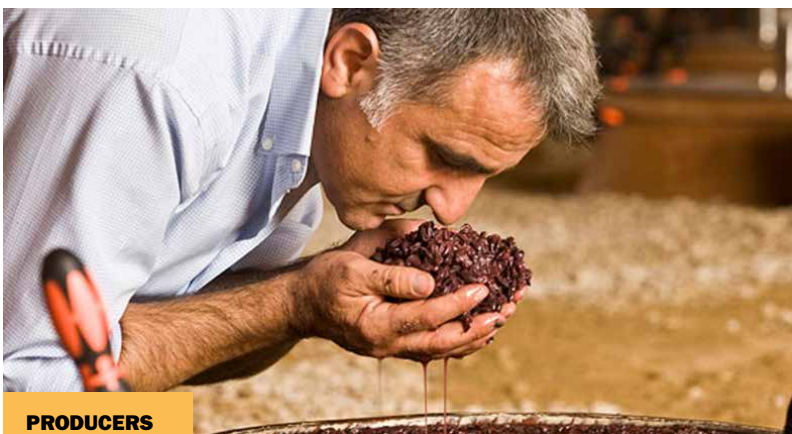


that are the expression of a generous and evocative region, in which the Samperi vineyards stand out, located on an alluvial basin, as well as the Bukkuram vineyards, illuminated by the African sun.

Over the years the vineyards spread further south. Acquiring vineyards in Pantelleria has allowed the De Bartoli family to try its hand at producing new wines, including the well-known Passito, while maintaining stylistic rigour and evocative power intact. Passito Bukkuram is obtained from 100% Zibibbo grapes, coming from 35 to 50-year-old vines, with a very low yield, grown as bush vines. In the vineyard the environment and plants are respected, proceeding with natural drying in the sun for 50% of the grapes, while the remainder

stays on the plant. When fermentation, which is strictly spontaneous, is already at an advanced stage, the previously dried grapes are added and left to macerate for about 3 months. Then follows ageing of about 30 months in barriques and 6 months in steel before being bottled.

The “Bukkuram” Passito of Pantelleria has an intense and brilliant amber colour, with hints of sultanas, orange blossom, apricot, honey and white chocolate. If you close your eyes you can imagine being in Pantelleria, surrounded by the same aromas and flavours. On the palate it is full-bodied, with a pleasant soft, velvety and enveloping sensation. The finish is long and persistent with hints that recall fruity notes. A true masterpiece.



Neolithic origin, capital of an ancient and powerful county, which boasts a rich repertoire of gastronomic specialties including its famous chocolate. Among the most celebrated chocolate brands of Modica is Sabadì, a historic company founded by Simone Sabadì with Giusto Occhipinti, who are now also experimenting with "Naturale", the new Sicilian organic vermouth. It is called "Naturale" to highlight a unique feature: that of being produced only with organic wine.

Three blends were chosen by Simone and Giusto: Vermouth Naturale Rosso (18%) only with Nero d'Avola, Vermouth Naturale Orange (18%) with Moscato Passito and Bitter Naturale (21%) from Cerasuolo di Vittoria. All the wines used are produced and selected directly by the Azienda Agricola COS founded in 1980 by three friends: Gianbattista Cilia, Ciriano Strano and again, Giusto Occhipinti. The acronym of their surnames is what makes up the company name.

In the extreme south-eastern tip of Sicily, the vine enjoys a dream climate, hot during the day and cold at night, the perfect temperature range for the bunches to express all their flavour. Two vermouths

PRODUCERS
 AT THE TOP,
 SIMONE
 SABADI.
 ABOVE, GIUSTO
 OCCHIPINTI.

It takes just a quick jump from Pantelleria to Modica, where we will tell you about another Sicily. Modica, a UNESCO World Heritage Site since 2002, is located in the south-east of the island. It is a city of



and a bitters, three distinct souls which, coming together in the "natural" denomination, want to best represent all that is good about this sunny Sicily.

Vermouth Rosso Naturale is produced from organic grapes that grow on calcareous and silicate soils, clay and tuff. They are harvested by hand, vinified using natural methods with spontaneous fermentation on the skins, using indigenous yeasts. The aromatic character of this vermouth releases scents of wild herbs from the Hyblaean countryside and Sicilian citrus peel.

Naturale Orange is a vermouth with aromatic notes of jasmine and apricot. The Moscato grape is dried, then vinified in a natural style to be used as a base for this vermouth. It is an interesting product that can be used in a number of ways since it is not only a base for mixing but also an excellent after meal drink, neat or on the rocks, and is excellent in food-wine pairings.

Finally, the Bitter Naturale that brings together the grapes of Frappato di Vittoria and those of Nero d'Avola. A magnificent blend as the base for this bitters. The





starting wine is produced according to the rules of nature, respecting the vineyard and the bunches; daily manual pressing and pumping over with spontaneous fermentation activated by indigenous yeasts.

Products made with love and passion for the real Sicily, the one that is beautiful and natural. But Sicily is also about spirits.

Insulae (42%) is the name of the first gin produced on the island. It is a truly unique small batch that wants to express all of Sicily. Insulae is produced with botanicals grown on the island; sweet and bitter oranges from the province of Catania, Syracuse lemon, late mandarin of Ciaculli, Bronte pistachio, Noto almond, Ispica sesame seed, Ragusa carob, juniper and jasmine. Cultivated and harvested at their best, the botanicals are taken to the company to start production. After being infused in a hydroalcoholic solution, Insulae Sicilian Gin is distilled in a bain-marie, with ancient flame-powered copper stills. So was born the gin created by two Sicil-

ian youngsters, Alfredo Mineo and Marco Nicosia, who were able to represent their land of origin in a single product.

The idea of producing a gin came to them during their university years in Milan. There the two friends frequented a well-known gin bar which sparked their love for the spirit. Alfredo was the first to become passionate to the point of going on several trips to discover the world of gin. A trip to London was the clincher. Here Alfredo met the manager of City Of London Distillery, a Trapanese living in grey London. Thus began a series of friendly exchanges of advice and suggestions concerning gin production, techniques and raw materials.

Back in Sicily, Alfredo brought the idea of the project to his friend Marco. Having done the appropriate market research and collected the data, the business plan was ready in mid-2017. All that was left to do was choosing the distillery. Several meetings with certain distilleries led to the final choice of Bordiga, a distillery with a long



PRODUCERS
 FROM THE LEFT,
 ALFREDO
 MINEO AND
 MARCO
 NICOSIA.



history and a wonderful 18th-century open flame alembic.

It was not easy to find the right balance between the chosen botanicals. Carob had never been used in distillation but, having great potential, it was the first of the ingredients to be analysed. The main difficulty was managing the floral note of the jasmine. The first samples were too fragrant and covered the rest of the botanicals. After a few months of testing the "favourite child" finally arrived, which went into distribution in May 2019.

Insulae is a gin with a unique, surprising and constantly evolving fragrance. The

nose plays between the scents of citrus fruits and the floral jasmine. Already from the first sip you realise its uniqueness: balsamic, fresh and persistent, the pistachio is the master and releases notes that are rarely encountered. Finally, the jasmine comes through which with its perfume is capable of transforming this gin from the nose to the palate.

A mix of truly characteristic aromas, fragrance and sensations; an unexpected journey in just one sip. This is the "new" Sicily, which has a desperate desire to redeem itself.

Valentina Rizzi



A FAMILY ARMAGNAC

An age-old tradition of artisanal expertise, respecting best quality

BY ANTONELLA PAOLINO

The Dartigalongue Armagnac maison was founded in Nogaro, France, by Pascal Dartigalongue in 1838 during the reign of Louis Philippe. Handed down from father to son to grandson over six generations, today

it's the oldest producer of Bas Armagnac.

In 1817, Pascal Dartigalongue was born into a family from Saint-Lanne, a tiny town in Occitania (today it only has about 130 inhabitants) near Madiran, who already owned some vineyards. With 10,000



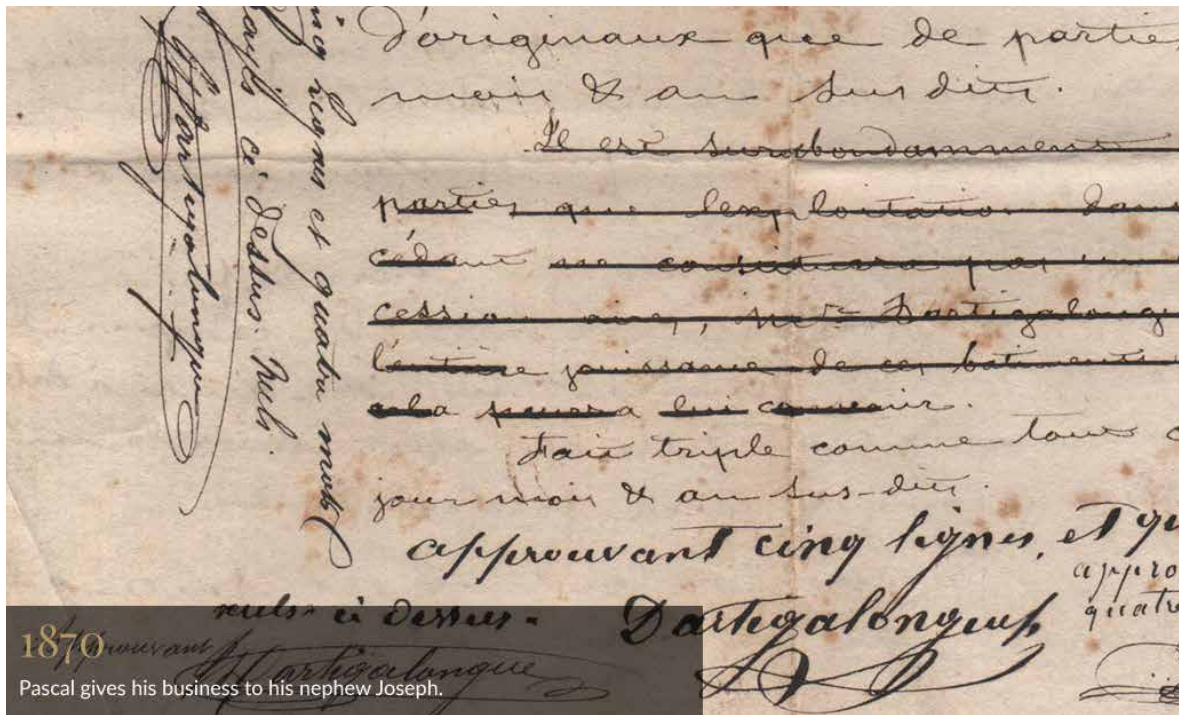
francs as a gift from his father, Pascal moved to Nogaro in Place du Four and this is where a beautiful and family-oriented story begins.

The first Armagnacs produced in the cellar founded by Pascal were sold under the name of Croix de Salles. In fact, Pascal bought a vineyard in Salles d'Armagnac in the area of La Crousse (La Croix). The name Croix de Salle was to remain for almost a century on the bottles of Armagnac produced by the Dartigalongue family.

In 1870, grandson Joseph entered the business. It was he who really focused on the family's Armagnacs and who created the cellar still in use today.

Between 1860 and 1880, phylloxera destroyed a large portion of European





vineyards, especially those in France, and in the region of Gascony it was particularly aggressive. During the disaster, Joseph adapted and started importing wine from Algeria to resell in France.

Thanks to the many documents and accounting ledgers carefully preserved by many generations of Dartigalongues, today we can trace the history of the business. In this way, we know that during

the phylloxera crisis, wine was imported from Spain, too. At the dawn of the 20th century, Joseph, whose health was poor, passed the business down to his two sons, Andrè and Henri. Andrè settled in Paris and opened an agency that looked after the company's interests. Henri remained in Nogaro and worked at the distillery.

The development of the railways boost-

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Grande Eau-de-Vie d'Armagnac



1909

Price list for the mail order sales.

PRIX-COURANT

Récolte 1900 . La Bouteille 4 fr. 25

Réserve 1884 . — 7

Réserve 1865 . — 12

par caisse de 6 bouteilles composée au gré du Client, franco à Paris, droits compris.

Adresser les Commandes :

au Pressoir du Domaine de la Croix de Salles

NOGARO (Gers)



1910

The 3 DARTIGALONGUE generations pose proudly in front of their new car « PORTHOS » Delescole, photo

ed the Armagnac trade significantly, as up until that time, it was transported in barrels on wagons that departed from Nogaro to arrive at the river port of Mont-de-Marsan. From there they travelled by river to the city of Bayonne and were then shipped by sea to the wealthy markets of England and the Netherlands. Due to the various production areas and markets, this was the commercial route of Bas Armagnac. Armagnac Ténarèze, which at that time was the most sold type of Arma-

gnac, departed from the town of Condom, the nerve centre of production within the Ténarèze region, across the Baïse river to reach Garonne and then Bordeaux.

In 1914 André and Henri were conscripted to the war so their father Joseph took over management of the business once again. At the end of the war, in 1918, André was seriously wounded, and Henri contracted a lung disease that significantly affected his ability to work. So came the turn of Pierre, Henri's son. In 1930, Pierre



1910

Shipment of Armagnac barrels from the Place du Four



1911

The cellar master admires a glass of Armagnac.

was only 20 years old when he was called to replace his father. He was studying law and had to interrupt his studies.

Pierre Dartigalongue, married to Yvonne Dupuis, led the family business from 1920 to 1980. He was an excellent businessman. It was he who developed the bottle, and in the 1950s he crossed the Atlantic to win over the American market with his spirits. In 1978, Pierre also opened the company museum.

In the 1980s, Jean-Pierre and Françoise,

Pierre's children, took over. His daughter took the company reins. Thanks to her, the spirit was no longer known as Croix de Salles, but finally became Dartigalongue. Françoise, in fact, wanted to develop the image of a brand that highlighted family tradition and its resulting craftsmanship. What is more, Françoise understood the importance of new business channels, such as distribution into restaurants and wine bars and grew the visibility of Armagnac Dartigalongue in these locations.



1912

Henri at a croquet party .



1920

Joseph Dartigalongue proudly posing in front of his country house.

In 2010, with no children of her own, Françoise asked her niece, Virginia, and her husband, Benoît Hillion, to take over the company that she and her family had dedicated their lives to. The couple accepted the prestigious and generous offer, left their jobs in horticulture in Paris and today they represent the sixth generation leading the maison.

Benoît Hillion has taken the brand into new markets such as Japan and China and continues to promote the Dartiga-

longues' story across the world. Together with Ghislain Laffargue, cellar master at Dartigalongue since 1990, Benoît Hillion creates the blends of his Armagnacs. Today, thanks to expert tradition passed down the generations, the maison has remained faithful to its age-old mission: to distill white wines that are rigorously selected to produce Bas Armagnacs of great personality and quality that can be exported to the whole world.

The wine region of Armagnac is sit-

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1937
Souvenir card from the liner « Normandie » on which Pierre Dartigalongue travelled.



1950
Preparation of an order for the United States .

uated in the heart of Gascony in South West France. The area that has the right to use the controlled designation of origin includes most of the Gers department and part of the neighbouring Lot-Et-Garonne and Landes. The Armagnac region is divided into three parts: Bas Armagnac, Ténarèze and Haut Armagnac. The Dartigalongue Maison, in the heart of Bas Armagnac, usually distills wines from this region, and is the most reputed because of the sophistication of its crus.

Compared to brandies obtained from traditional continuous stills, Dartigalongue has for some time already been using the “Charentais” distilling system, which results in a more refined and elegant brandy, as permitted and recognised by a decree of 1972. The aging required for refining the spirit takes place in 400l oak barrels. Long years of waiting are required for the Armagnac to soften its excessive vigour and acquire its colour, fragrance and finesse. Faithful to the philosophy that



1952

Family photo- from right: Pierre and his wife Jeanne, in front of them Jean-Pierre and Françoise.



1955

Henri Dartigalongue and his son Pierre in the armagnac vineyard.

inspired it, Dartigalongue only distills Bas Armagnacs for long ageing and of the highest quality, selected from great vintages and reserves.

The standard regulating Armagnacs partly mirrors that for cognacs, allowing for different categories of aging: Three Star (V.S.) - V.S.O.P - E.O. Imported by Sagna in Italy, the following are available: Bas Armagnac Dartigalongue Hors D'age and Bas Armagnac Dartigalongue Millesimés 1995, 1985, 1974, 1964, 1960.

The Sagna company was founded in 1928 by Baron Amerigo Sagna and since its early days it specialised in importing and distributing very high-quality wine, liqueurs and spirits.

Bas Armagnac Dartigalongue Hors D'age: aged for at least 10 years, the quality of Hors d'Age Dartigalongue comes from distillation that is in part "continuous" and in part uses the "Charentais" method. It combines great elegance and



refinement with characteristic bouquets of the best Bas Armagnacs. Its aromas include vanilla, plums, burnt oak and yellow fruit. It is long on the palate, ending with tasty and spicy notes, making it an Armagnac that is easy to drink. 40% ABV.

Vintage Bas Armagnac Dartigalongue: the vintage Armagnacs represent the epitome of the maison's products, made from historic and prestigious vintages that require very long periods of ageing. On the palate it is bold and unforgettable, and it is among the best that Armagnac has to offer. These great vintages are selected according to their availability and sensorial characteristics to best typify the finest qualities of Bas Armagnac of various ages.

Bas Armagnac 15 Ans: a blend of various vintages all exceeding 15 years of ageing in Gascony oak barrels. Ugni Blanc, Baco and Folle Blanche grapes are used, which have grown in sandy and loamy soil. Its assemblage is superbly complex. Notes of vanilla pastry, glazed orange, raisins and sandalwood come through. This blend is well rounded, generous, fruity and



is superbly complex for its age. 40% ABV.

Bas Armagnac 25 Ans: a blend of various vintages all exceeding 25 years



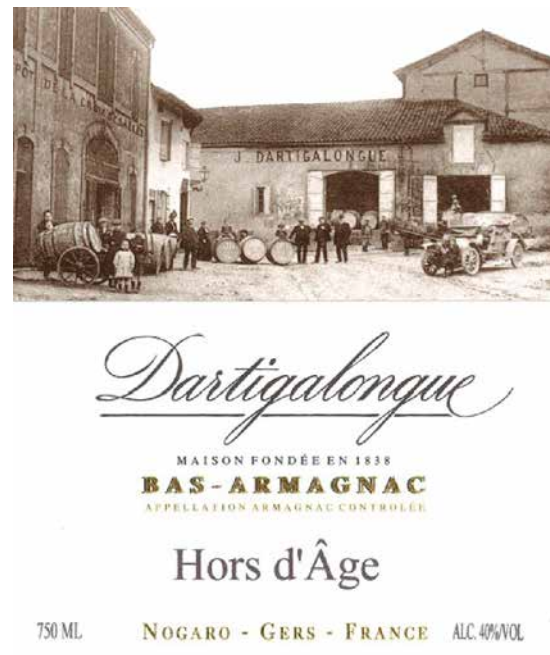
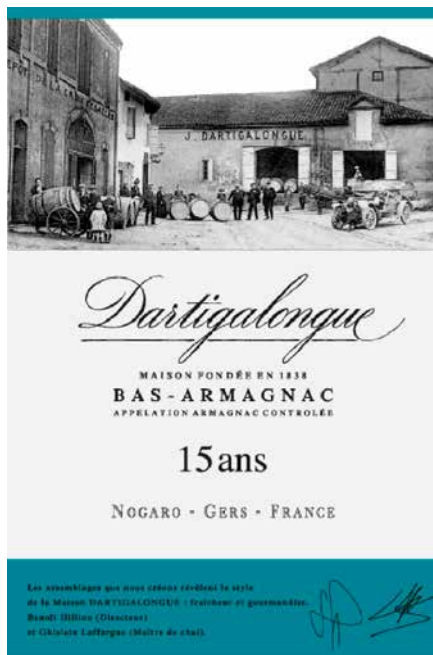
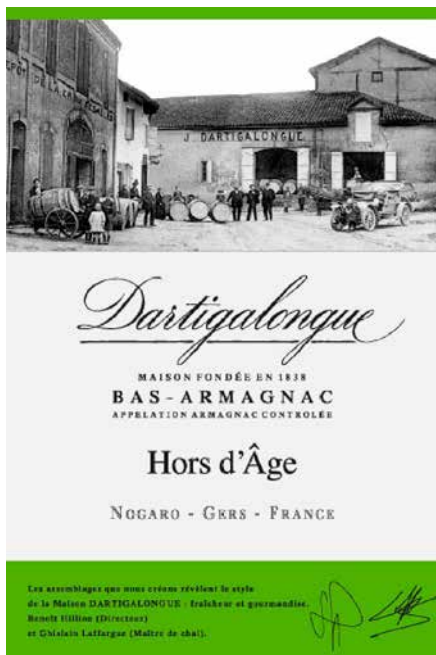
of ageing in Gascony oak barrels. Ugni Blanc, Baco and Folle Blanche grapes are used, grown in sandy and loamy soil. Its aromas include spices, caramel and liquorice. The assemblage is very sweet and the alcohol is well integrated. It has aromas of dried fruit, spices, caramel and a liquorice finish. This blend is smooth and very tasty. The alcohol is quite moderate

and well-integrated – a real dessert all on its own. 40% ABV.

Bas Armagnac Xo: an assemblage of brandies aged in oak barrels for 10 to 20 years. Structured and noticeably broad, it is rich with aromas of pastries and citrus fruits.

Bas Armagnac 30 years: A bold assemblage of over-30-year-old Bas Armagnacs (70% Bas Armagnac from 1974 and 30% from 1976). It is rounded and balanced for a sip that is full of fragrance. It presents aromas of dried fruit, spices, white flowers, cocoa and oak barrels. This old blend sets itself apart thanks to its sophistication, elegance and considerable persistence on the palate. 40% ABV.

Cuvée Louis-Philippe: it was created to celebrate the 180th anniversary of the



maison. It is an assemblage of 5 vintages: 1979, 1983, 1986, 1992 and 1994, selected because of their quality and complementarity. It develops subtle aromas of flowers, honey, legato tobacco and spices.

This blend surprises us with its roundness, length on the palate, freshness and indulgence factor: a signature of the Dartigalongue maison. 42% ABV.

The Dartigalongue Maison is an example that time preserves and enriches, thanks to the work of those who every day pay due attention to the quality of the fruits from a generous region.

The Dartigalongue Armagnac museum, which in the past was only open to sector operators and professionals, is now open to the public from July to September.

Thanks to the vastness of the archives that have reach us today, the history of the Dartigalongue Armagnac will be documented in a book that the faculty of Pau is assisting with. It will be the story of the strength of a family, a story that deserves to be told to future generations.

Antonella Paolino





PETRUS BOONEKAMP BLOOD BITTER

Full of secret formulas and recipes, and handed down from generation to generation, in the pages of an ancient manuscript by Dutch

Petrus Boonekamp the aromatic and persuasive flavour of a red bitters comes back to life.

The history of this special formula be-



gins in the Netherlands at the end of the 1700s in Leidshendam, in a small shop at the heart of one of the hubs of the international sea trade. It was there that spices unknown to Europe arrived daily from all over the world, ready to be selected by a skilled distiller, liqueur producer and trader who was ahead of his time.

An expert in plants and herbs with unique properties, Boonekamp is regarded by everyone as a brilliant blender, the father of bitters, famous for having created the “maag bitter” (stomach bitters), with a strong and definite flavour that is among the most popular in the world.

It was in fact during one of his many experiments while he was working on a





new drink that was less aggressive and to be enjoyed before meals, that he created what would become “the aperitif to the use of Holland”: a bitters that was the colour of passion, in which selected natural herbs that stimulated the appetite were mixed with bitter orange from the Dutch colonies (Curacao) and the strong flavour of prized, strictly Italian citrus fruits.

Designed to reveal its main ingredient, orange, in its appearance, luck and skill made it so that because cochineal was among the ingredients, the bitters took on an intense and warm colour, similar to blood. “A bitter blood”, as Boonekamp defined it, no doubt among the first products in the aperitif category.

Thanks to the meticulous research of its liquor “heirs”, that extraordinary discovery, which has survived three centuries, comes back to life in “Blood Bitter, a drink that is capable of being liked by everyone, and which, like an essence, brings together all the ardour, experience and innovation of its creator.

APPEARANCE: carmine red, dark red tones similar to blood (hence the name Blood Bitter).



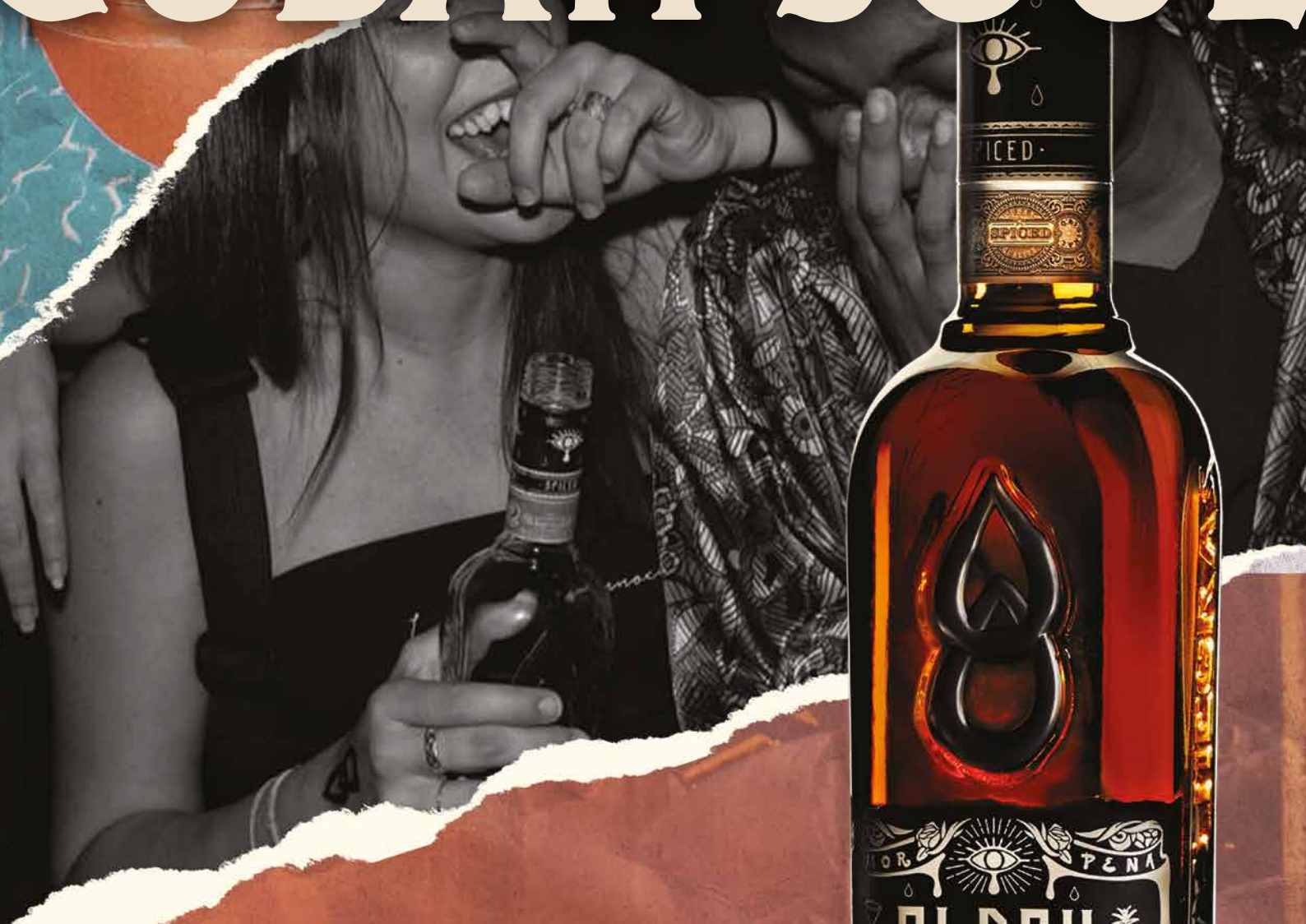
NOSE: intense and pleasant bitter orange fragrance, herbaceous fullness and light floral notes (of rose and cloves).

PALATE: dry and very bitter, with an intense citrus flavour (from both sweet and bitter oranges), herbaceous and spicy.

Blood Bitter is excellent with ice and soda and is enhanced in classic mixing as well as in more distinguished recipes.

Distributed by the Caffo group.

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