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**NARDINI**  
DISTILLERIA A VAPORE  
BASSANO DEL GRAPPA - ITALIA



PRODUCER PROFILE

Owned by: The Nardini family  
Year founded: 1779  
Region: Veneto  
Country: Italy

## Nardini Acqua di Cedro N/V

### DISTILLERY DESCRIPTION

Bortolo Nardini, an ingenious and enterprising man, was an expert in the art of distillation and possessed a unique knowledge of its process, when he descended to Bassano from his native Trentino region, in order to produce and commercialize his "Grappa." In 1779, he founded a distillery in Bassano. This location was a strategic one for its ample water supply and the ease of reaching principal markets by boat. Bortolo Nardini revolutionized Italian distillation, quickly establishing himself as the leading producer of Grappa in Italy. Subsequently, as the distillery was handed down from father to son, each generation made a progressive contribution toward refining the distillation process, allowing the firm to achieve the prestige of which Bortolo Nardini only dreamt.

Today, Nardini owns two distilleries in the Veneto Region of Italy: one in Bassano del Grappa, in the Vicenza Province and the other in Monastier, in the Treviso Province. Combined, these distill 40,000 metric tons of DOC grape pomace which is wisely blended and carefully selected from the best wineries in the Alpine foothills of the Veneto and Friuli-Venezia Giulia. Today Nardini, with its two distilleries and state-of-the-art manufacturing system, makes grappas and liqueurs that that evoke the rich traditions of this region.

### SPIRIT DESCRIPTION

"The noble cousin of Limoncello" is the term that best describes this traditional citrus-flavored liqueur. Named after Citrus Medica, a lemon-like variety of citrus that contains very little juice and grows abundantly around Lake Garda in northern Italy, its essential oil aroma is obtained by steeping the thick peel of the fruit in Italian grain alcohol.

### TASTING NOTES

It is transparent and crystalline with distinct lemon citrus aromas and flavors. Although Acqua di Cedro is sweet and richly full-bodied on the palate, it manages to maintain an attractive delicacy into the finish. A versatile and delicious liqueur.

### PRODUCTION PROCESS

ABV:	29%
Mash Bill/Composition:	Alcohol and acqua di cedro aroma.
Distillation:	The base of this liqueur is Italian grain neutral spirit, to which Acqua di Cedro natural extracted essential oils and sugar are added. The final alcohol content is 29% by volume.
Sizes Available:	375ml, 1L