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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 Bitter Aperitivo 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

Traditional Italian aperitif with typical aromatics and a very smooth finish. Best enjoyed cold, with soda, or mixed in classic cocktails.

TASTING NOTES

Orange, gentian root and Roman absynthe are skillfully blended to create a liqueur with pleasantly bitter herbal notes. its bright red color ignites a passion for flavor a a love of sharing.

TECHNICAL DATA

Alcohol: 48%

PRODUCTION PROCESS

Recommended Applications:

Served very cold with soda and a lemon peel it represents the traditional Italian aperitif. Mix it with vermouth and gin for a very smooth Negroni - works very well for Americano, too.

Spirit Name Meaning:

Bitter is the classic name for this traditional aperitif recipe, based on typical bitter ingredients like orange, gentian, Roman absynthe.

ABV:

24%

Source of botanicals/aromatics:

maceration and infusion

Botanicals/aromatics Used:

bitter orange, gentian, roman absynthe, chinchona calissaya

Source of base ingredients:

grain alcohol and natural flavorings

Production Size:

6

Blending:

grain spirit with addition of natural flavors/macerations, cold filtered.

Bottling:

caramel color, FD&C Red #40

Sizes Available:

1L

AWARDS

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