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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 Mandorla 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

Nardini Mandorla is a distilled-spirit specialty, created by blending a base of Nardini Grappa, double-distilled, with an infusion of almond oil and natural cherry distillate.

### TASTING NOTES

It is pale straw-yellow in color with golden reflections. Distinct almond nuances come through on the nose. Intense and dry on the palate with a slightly fruity aftertaste.

### PRODUCTION PROCESS

ABV:	50%
Mash Bill/Composition:	Grape pomace brandy and bitter almond aroma.
Distillation:	The grape pomace is collected within 24 hours of the winemaking process and it gets stored and sealed in underground vats during the period of time between September and October. The distillation process starts in October and lasts 24 hours a day until May. This basic grappa used for the Mandorla version is made in a discontinuous, vacuum-packed steam still. The grappa is thereafter transferred to the post-modern plant in Bassano del Grappa where it is brought to its final stage (alcoholic reduction to 50% and cold filtration) and bottled.
Sizes Available:	375ml, 1L

### AWARDS

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2017 Ultimate Spirits Challenge 87  
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