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



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## PRODUCER PROFILE

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

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## Nardini Virtù di Rabarbaro 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 evoke the rich traditions of this region.

### SPIRIT DESCRIPTION

Exotic, aromatic and intense. A flavor packed with exotic Oriental scents, a bitter rich in subtle flavors with a characteristic brown color. Its aromatic profile is unmistakable thanks to the herbal notes of rhubarb. A taste to discover, a story handed down from generation to generation.

### TASTING NOTES

Aromatic profile: intense fragrance with a strong botanical note, characteristic of the rhubarb rhizome.

### FOOD PAIRING

With soda and a lemon peel it is a typical Italian aperitivo, when served straight a wonderful digestif. Can also be served heated.

### TECHNICAL DATA

Alcohol: 19%

### PRODUCTION PROCESS

Botanicals/aromatics Used: Chinese Rhubarb rhizome