

VANITY FAIR

A Trip into Taste

CHOCOLATE MEETS DISTILLATES

After espresso coffee and red wine, this is the time of grappa and amaro that surrender to the seduction of **Lindt Excellence** dark chocolate among the smoking stills of Borgo Nonino, near Udine. Also in this case, an extraordinary union born from the passion and devotion of the protagonists involved: the ***Maître Chocolatier Lindt*** Lorenzo and Antonella Nonino, representing the family that has been creating distillates with artisanal method for more than a century, and today leads a successful company with 5 distilleries, each with 12 stills, and 5 ageing cellars under seal.

We start from the most intense meeting, with **Grappa Vendemmia Riserva** aged 18 months in small casks and the **bar Excellence 70%**. «It is the first step in the world of tasting together with the high percentages of Lindt cocoa. The distillate does not dominate it in spite of its aromatic richness, on the contrary it completes it», the *Maître Chocolatier* invites to taste.

A totally different effect is obtained tasting the **bar 78%** with **Amaro Nonino Quintessentia®**. «It is theoretically unconceivable eating dark chocolate sipping amaro. However, in this case, the result is delicate, elaborate, and confirms the enveloping versatility of Excellence 78%». Antonella continues: «...Even with the taste of our herb based amaro ennobled by **ÙE®** Aged Grape Distillate, with an elegant bouquet: it is really an unexpected surprise ». Even if the *Maître Chocolatier* always suggests tasting chocolate with clean mouth, this time he recognizes the sweetness of the pairing at the end of the meal, and better he suggests it passionately. «We have potentially endless pairings of Lindt Excellence dark chocolate with sweet, savory, alcoholic and spicy but until they are explored one by one it isn't possible to judge them thoroughly. It is necessary to taste them», he concludes.

As showed by the **Trip into Taste** that Lindt Excellence has taken across Italy, from South to North. Leaving from Naples, stopping in the hills of Chianti and then in the Friulian countryside, chocolate has met some of the many Italian excellences, creating unexpected discoveries and extraordinary chances for moments of intense pleasure.

www.lindt.it