

Centoventi anni della Famiglia Nonino

bargiornale

Amaro Nonino Quintessentia®

Nonino Distilleries

Liqueur (al. 35%) characterized by a scent of herbs, ennobled by *ÙE Grape Distillate*® aged in barriques of different wood essences. To the palate it has a nice bitter sour mix, with notes of pepper and licorice and an aftertaste of cacao. It can be served at room temperature, but also used in mixing.

Capacity: 50, 100, 350, 500, 700, 2000, 63000 ml. **Recipe:** Aperitivo Nonino Giannola Style.

Ingredients: 5 cl. Amaro Nonino Quintessentia®, 1 slice of blonde orange, 1.5 cl. of sparkling wine.

Preparation: put the orange in a glass with ice, pour the amaro making it flow on the orange slice, add the sparkling wine and stir.

www.grappanonino.it

Images:

3484 registered professional visitors, 10% of whom students of hotel and restaurant schools, coming from everywhere in the South of Italy to attend the master-classes scheduled: from left, in front, Jad Ballout and Diego Ferrari, the overcrowded seminar held by Luca Cinalli for Lucano, a taste at the counter, and Nico De Soto, judge of Baritalia and the protagonist of the inaugural event.