

# Centoventi anni della Famiglia Nonino

## Gentleman

### MIXOLOGY

Mixology, which is being able to wisely mix precious primary products, has become a true art. Here are the cocktails to be tasted based on rum, gin, Champagne, vodka, vermouth, herb bitter...

#### The art of alchemy

#### The bitter everyone likes

*«ALCOHOL IS A PRECIOUS LIQUID: IT PRESERVES EVERYTHING, BUT SECRETS».*

CARY GRANT

Actor

### AMARO NONINO

Elegant and with great personality, with an extraordinary scent of herbs, ennobled by aquavita, obtained from the union between Antonio **Nonino**'s ancient recipe and the experience in the art of distillation of the **Nonino** family, an Italian excellence with 120 years of history.

This is the way Amaro **Nonino** Quintessentia introduces itself; it is one of the three best herb bitters in the world according to Falstaff, the gourmet magazine, thanks to the «fragrance of bitter orange peel, thyme, bitter orange marmalade, menthol and exotic notes like mango; on the palate a beautiful combination of bitter and sweet». Thanks to its versatility, it is now the protagonist of very many cocktails made by mixologists of international reputation. A part of the success is due also to Sam Ross, mixologist in New York, who, in 2007, created the Paper Plane, a cocktail that later, in 2016, was chosen by The New York Times to represent the category of Equal-parts cocktails, the drinks made with a maximum of five ingredients in equal parts. Today the Paper Plane, after enchanting cocktail bars all over the world, is considered an inalienable Classic-Modern.

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## PAPER PLANE

Ingredients:

4.5 cl. of Amaro **Nonino** Quintessentia,

4.5 cl. of Aperol,

4.5 cl. of bourbon,

4.5 cl. of fresh lemon.

Preparation:

Mix the Aperol, the Bourbon and the Amaro **Nonino** Quintessentia in the same quantity with the juice of a just squeezed lemon and filter. Shake with ice and filter.

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