

Centoventi anni della Famiglia Nonino



The new food pairing loves cocktails

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BITTER

Amaro Nonino Quintessentia, for creative cocktails

Famous for grappa, Nonino has a long story also with Amaro. A story that starts in 1933 when Antonio Nonino develops infusions based on grappa and herbs from Carnia. Amaro Carnia is born. Then, in 1984 Giannola and Benito Nonino create *ÙE*, Grape Distillate. In 1987 the aging of *ÙE* Grape Distillate starts in barriques made of essences of different kinds of wood, finally, in 1992 the Grappa of Giannola and Benito blends with the experience of Antonio Nonino. The result is Amaro Nonino Quintessentia ennobled with *ÙE* aged in barriques and small casks with an extraordinary scent of herbs and enriched with the fragrance of *ÙE*: straight or with ice it is now a classic. But it also finds its space as a base and trendy ingredient in international mixology, thanks also to the fabulous bartender Salvatore Calabrese in the "Aperitivo de Il Maestro". Amaro Quintessentia also enters the cocktail recipes which have become Classic new Modern, like the Paper Plane by Sam Ross (4.5 cl. Amaro Nonino Quintessentia, 4.5 cl. Aperol, 4.5 cl. Bourbon, 4.5 cl. fresh lemon; mix Amaro Nonino Quintessentia, Aperol and Bourbon in equal parts with freshly squeezed and filtered lemon juice; shake with ice and filter in a balloon glass). "One of the most elegant expressions of Amaro", this is its definition by Brad Thomas Parson, one of the top experts of Bitters who, with Amaro Nonino, opens his book *The Spirited World of Bittersweet, Herbal Liqueurs*. It is an elegant bitter excellent also as an aperitif with a few ice cubes and a slice of orange, even better in the Giannola Style version with sparkling wine at pleasure (5 cl. Amaro Nonino Quintessentia, ice cubes, 1 slice of blonde orange, 4 cl. sparkling wine). To be tasted also fresh in purity with a mint leaf, pairing it with dark chocolate: an unexpected surprise. It is perfect served at room temperature, to complete a meal, as a digestive, but also served hot as the NoninoPunch.