



20 Aprile 2021

**10 cose**

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*Small bowls and trays full of appetizers, savory snacks and assorted delicacies, colored and iced glasses, a desire to relax and lighten up. It is aperitif time, or rather, spritz time. Preparing it at home offers an undeniable advantage: we can choose the bitter we like best as the base of our orange drink. A choice that defines the character of our happy hour.*



Three parts Prosecco, two parts bitter, a splash of seltzer or soda and ice cubes. We all know the recipe for spritz by now. And we all (or almost all) love it for the light-heartedness it seems to fill the glass with. But which bitter should be used to prepare it? There are many, apparently all similar, but in reality all different, in color, aroma, intensity. Infusions in alcohol of herbs, spices and officinal plants have existed for centuries, mainly used as medicinal remedies for the properties contained in the ingredients used. Bitter in the modern sense, however, was invented in Milan in the nineteenth century thanks to Gaspare Campari. It is made of herbs and aromatic substances, including a variety of rhubarb, which are infused in a hydro alcoholic solution. Bitter is generally red or orange in color, more or less intense, transparent, and ample aroma, sweet taste in which there is a characteristic bitter note. It is this note that gives the beverage the name amaro: bitter in English means amaro. The different botanic species differentiate every single bitter and characterize in a decisive way the cocktails prepared with them. Finding the right bitter for everyone's taste means preparing the perfect spritz, tailor made for our aperitifs.

## Nonino

Aperitivo Nonino Giannola Style is a spritz prepared with Amaro Nonino Quintessentia, a bitter ennobled by the use of  $\text{UE}^{\circledR}$  Grape Distillate aged over 12 months in barriques and small casks. The recipe is Antonio nonino's ancient and original one, the peculiarity is that it is a 100% vegetable product, completely without additives. Hence the amber color of the spritz prepared with this bitter. Those who want a more classic and light spritz can instead choose the Aperitivo Nonino BotanicalDrink, a 100% vegetable infusion of botanicals including flowers, roots and fruits selected and dried at low temperature, to promote the intensity of fragrances, flavors and colors. Fresh and scented with berries, it has a sun yellow color, the result of the infusion alone, which makes it unmistakable. For true connoisseurs.

