



ALLIED WINE GROUP

# NARDINI AMARO

Pure Harmony  
29% alc./vol. – 1L



**DISTILLERY DESCRIPTION** Bortolo Nardini, an ingenious and enterprising man, was an expert in the art of distillation and possessed a unique knowledge of its process, when he descended to Bassano from his native Trentino region, in order to produce and commercialize his "Grappa." In 1779, he founded a distillery in Bassano. This location was a strategic one for its ample water supply and the ease of reaching principal markets by boat. Bortolo Nardini revolutionized Italian distillation, quickly establishing himself as the leading producer of Grappa in Italy. Subsequently, as the distillery was handed down from father to son, each generation made a progressive contribution toward refining the distillation process, allowing the firm to achieve the prestige of which Bortolo Nardini only dreamt.

**SPIRIT DESCRIPTION** This aperitif is balanced, citrusy, intense. An award winning product that is the perfect balance of flavours. It has hints of licorice from the gentian root, peppermint and orange. There's a minty taste and then a licorice/bitter orange after taste.

## TASTING NOTE

Amaro is traditionally made by infusing grape brandy with a (usually secret) mix of herbs, flowers, aromatic bark, citrus peel and spices—a blend that can include anything from cardamom to elderberry flowers. Then it's sweetened with sugar syrup and aged, sometimes for years. It's silky, like a liqueur; bitter and sweet in varying degrees; aromatically complex; and, as far as I'm concerned, both delicious and fascinating. Perfect after meals, served straight, cold or with crushed ice and a slice of orange. Excellent mixed in a sour or julep.

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