



ALLIED WINE GROUP

NARDINI ACQUA DI CEDRO

A sip of pure freshness



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 The noble cousin of Limoncello" is the term that best describes this traditional citrus-flavored liqueur. Named after Citrus Medica, a lemon-like variety of citrus that contains very little juice and grows abundantly around Lake Garda in northern Italy, its essential oil aroma is obtained by steeping the thick peel of the fruit in Italian grain alcohol.

TASTING NOTE It is transparent and crystalline with distinct lemon citrus aromas and flavors. Although Acqua di Cedro is sweet and richly full-bodied on the palate, it manages to maintain an attractive delicacy into the finish. A versatile and delicious liqueur.

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