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**B. NARDINI**  
DISTILLERIA A VAPORE

BASSANO DEL GRAPPA - ITALIA



**PRODUCER PROFILE**

Owned by: The Nardini family  
Year founded: 1779  
Region: Veneto  
Country: Italy

**Amaro NV**

**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.

Today, Nardini owns two distilleries in the Veneto Region of Italy: one in Bassano del Grappa, in the Vicenza Province and the other in Monastier, in the Treviso Province. Combined, these distill 40,000 metric tons of DOC grape pomace which is wisely blended and carefully selected from the best wineries in the Alpine foothills of the Veneto and Friuli-Venezia Giulia. Today Nardini, with its two distilleries and state-of-the-art manufacturing system, makes grappas and grappa-based liqueurs that that evoke the rich traditions of this region.

**SPIRIT DESCRIPTION**

An infusion of alcohol, bitter orange, peppermint and the roots of the alpine yellow gentian.

**TASTING NOTES**

Amaro Nardini is a smooth digestive liqueur with a distinct licorice aftertaste. It has a well-balanced, herbal and fruity taste, with an intense chocolate brown color. Amaro can be served straight up, chilled or on the rocks.

**TECHNICAL DATA**

ABV: 29 %  
Mash Bill/Composition: Alcohol, bitter orange, gentian and peppermint aroma.

**PRODUCTION PROCESS**

Distillation: A traditional bittersweet mix of peppermint, gentian root, and bitter orange is infused in grain neutral spirit. Final alcohol content is 29% by vol.  
Sizes Available: 1L

**AWARDS**

2016 Wine Enthusiast 92 Score  
2014 Vanity Fair  
2013 The Somm Journal  
2013 Serious Eats  
2012 The Wall Street Journal  
2012 TIME Magazine