

Bartales

Best of

N. 19 | FEBRUARY 2019

SUPPLEMENT OF BARTALES



**HOT SPIRIT / PUNI
CUBED WHISKY**



**LIQUID STORY / SARANDREA
IN THE LAND OF WILDCATS**



**FOCUS ON / GRAN CANARIA
WELCOME TO THE ATELIER**



**HOT SPIRIT / MAISON FERRAND
MADEMOISELLE'S TIME
STANDING STILL**



**BARTALES PROMOTION
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DRINKABLE STORIES

The news has piqued a certain interest: a *love bar* in the heart of the latest edition of Arte Fiera, the Bologna market fair, the first modern and contemporary art fair in Italy and one of the oldest in Europe. The idea comes from Alex Cecchetti, artist, performer, sculptor and choreographer, who imagined the “Love Bar” (a project that has actually been running since 2012) to be like a mirage, an apparition, a space containing “drinkable stories”. A place of interactions, essentially, that works like this: for each love story told, participants will receive a cocktail in return, an elixir or another love story, because every potion, every drink is always a story where the roles of player and audience are blurred in the artist’s performance. It is a platform that mimics what has always taken place in a bar, at the bar counter, which is nothing more than a proto-theatrical stage where the roles of barman and spectator flow and are interchangeable, in the magic of that special meeting, which is occasional or repeated over time; and where stories are always drinkable, almost always of love, happy or unhappy, to be enjoyed a sip at a time. We at BarTales and you, our readers, know this all too well. We like the fact that art too is attempting to crystallize that particular relationship, that ritual that withstands the test of time or trends, immortalizing it with a platform, a project that is making headlines.

Follow us



BarTales
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EXECUTIVE EDITOR

Melania Guida

(melaniaguida@bartales.it)

STAFF EDITOR

Fabio Bacchi

(fabiobacchi@bartales.it)

ART DIRECTOR

Cinzia Marotta

(grafica@bartales.it)

CONTRIBUTOR

Giulia Arseli, Ashley Pini

TRANSLATION BY

LMP International - Lonato (BS) Italy

DIGITAL EDITION BY

SKILL LAB srl

(assistenza@s-lab.it)

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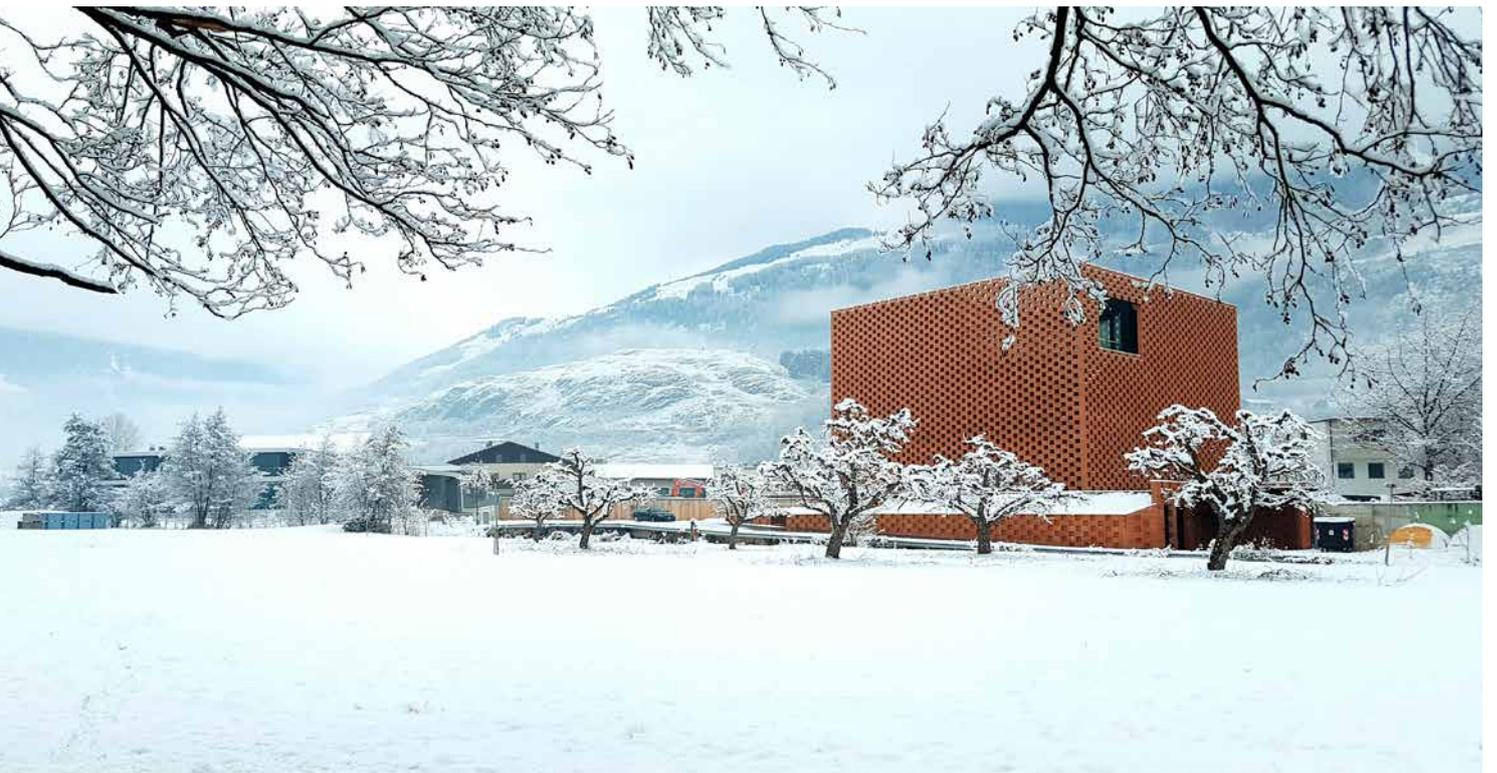
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DRINK RESPONSIBLY



CUBED WHISKY

In Val Venosta, the story of excellence
That of Albert Ebensperger
and Italian single malt

BY FABIO BACCHI

It's an all-Italian project, born from the fire of a passion that later became an entrepreneurial vision which, we are sure, will attract the attention of whisky lovers from all over the world. After the first years of waiting, those in which the spirit matures and refines, the results are coming.

This story is a beautiful one, from days of old, one of those stories in which cour-

age and logic, dedication and waiting make the difference. It is the story of Puniwhisky and Albert Ebensperger, of Italian whisky and we want to tell it. I remember when a few years ago I learned of a whisky born in Alto Adige, or South Tyrol if you want: I was sceptical. A judgement that over time would prove to be as wrong as ever. Historically it is not the first time that in Italy whiskies appear whose brands have



national roots, but the old bottles from local companies have always had more of a folkloristic value than anything, considered today to be collectible items.

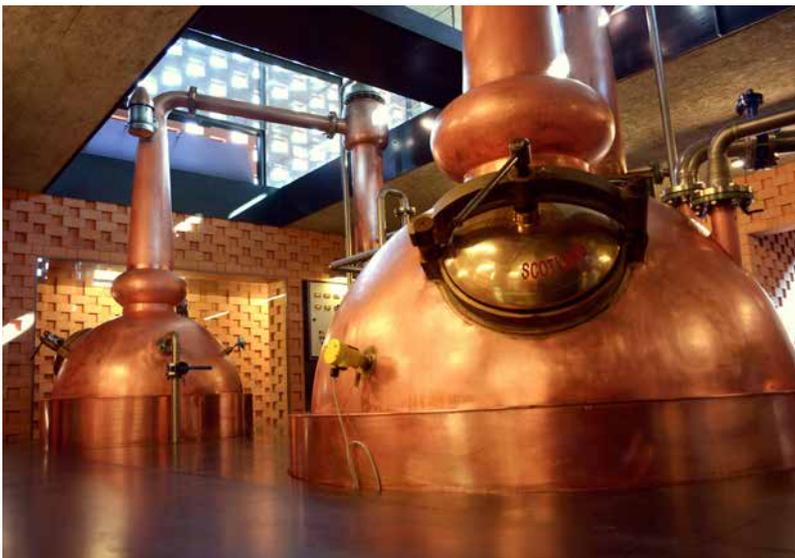
With Puni we are faced with a product that conceptually aims and aspires, and rightly so, to very important goals within the world whisky scene. Taiwan, Japan and India teach us that nothing is impossible. At our destination we are struck by a cube-shaped building. Welcome to the Puni distillery. This cube is 13 meters high, made with red concrete bricks offset from each other, and is the work of local architect, Werner Tscholl. Construction took 2 and a half years. The fittings are housed in the lower floor. However, do not be fooled by the flashy and modern style of the building that fades perfectly into the surrounding landscape. In fact, the style is linked to the region inspired by the windows of the typical barns of the area, a perfect combination of traditional and modern. This creative magnificence is reflected in



VAL VENOSTA
THE
EBENSPERGER
FAMILY AND
THE
COMPANY'S
LOCATION.

the sought-after packaging of the bottles created by designer Christian Zanotti. The modern and clean design of the Puni whisky bottles was awarded World's Best Design at the World Whisky Awards in London in 2016.

The cornerstone of the modern and first Italian whisky distillery was placed in Glenzenza (Glurns), in the heavenly Val Venosta, located in the Alps at the foot of the



Ortlerange. The choice of the name, Puni, winks at the Scottish custom of identifying a whisky by the name of its region. Puni is the name of the river that crosses the Val Venosta, its source 3,391 meters up in the Italian Alps. Given the fine cereal tradition of Val Venosta, which allows growing crops higher than 1,000 meters above sea level, one does not need to go very far.

The Abbey of Monte Maria, the highest Benedictine building in Europe, towers over a field where an ancient type of rye used by Puni is grown. The choice of the cereal base fell on a malted mixture of rye, wheat and barley, aromas and different profiles whose mixing balances the profile of the Italian malt whisky. Fermentation that lasts from 90 to 96 hours takes place in five vats of 10,000 litres. The stills are classic copper pots stills crafted by A. Forsyths & Sons in Rothes and whose design Ebensperger was also involved in.

The first historical distillation in Puni took place on 24 February at 4.30pm. The wash still has a capacity of 3,000l, the spir-

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<i>Infused with premium Goldtraube Blueberries from the Pacific Northwest</i> | Peach Real
<i>Infused with Elegant, Summer & Rich Lady Peaches</i> | Mango Real
<i>Infused with Alfonso Mangos from India</i> | Raspberry Real
<i>Infused with Willamette and Glen Clove Raspberries from the Pacific Northwest</i> | Coco Real
<i>Contains real coconut meat from hand-picked tropical Coconuts</i> | Strawberry Real
<i>Infused with hand-picked Camarosa, Ventana and Albion Strawberries from California</i> | Pumpkin Real
<i>Infused with premium pureed Pumpkin and hints of cinnamon, ginger, nutmeg and clove</i> | Agave Real
<i>100% organic blue Agave Nectar from the Jalisco region of Mexico</i> | Ginger Real
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<i>Infused with premium Purple Passion Fruit from Vietnam</i> | Kiwi Real
<i>Infused with premium Kiwi from New Zealand</i> | Blackberry Real
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Flavorful

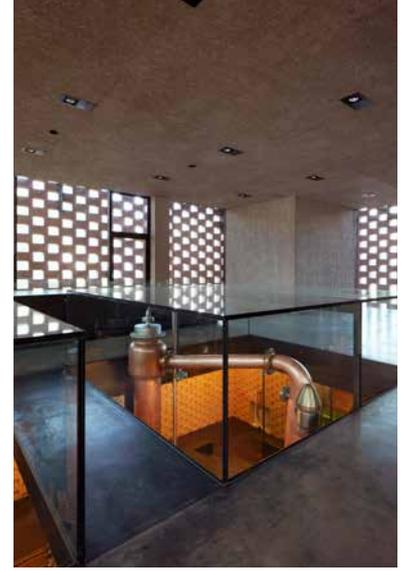


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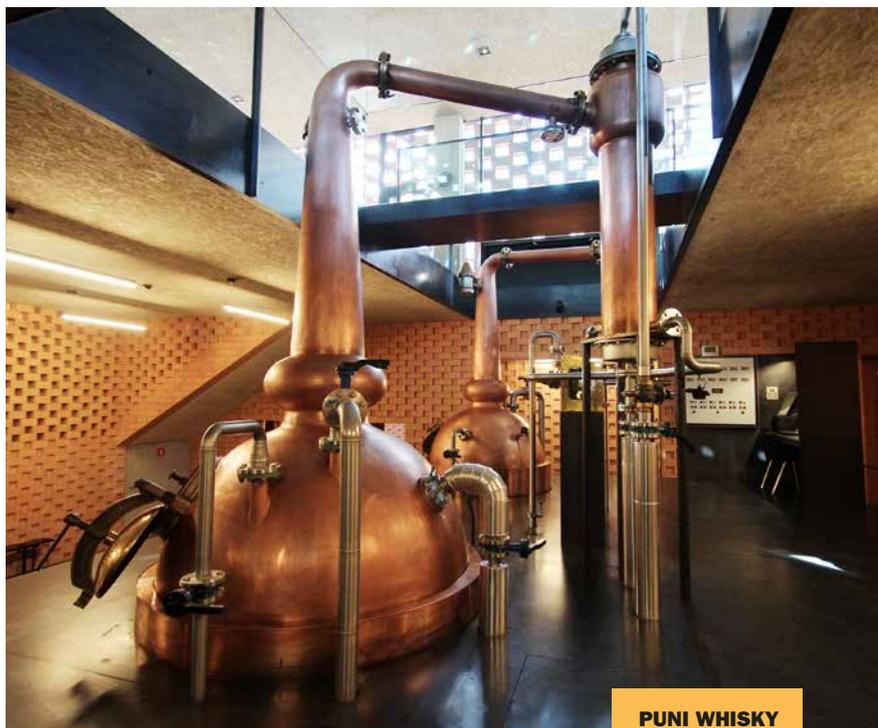
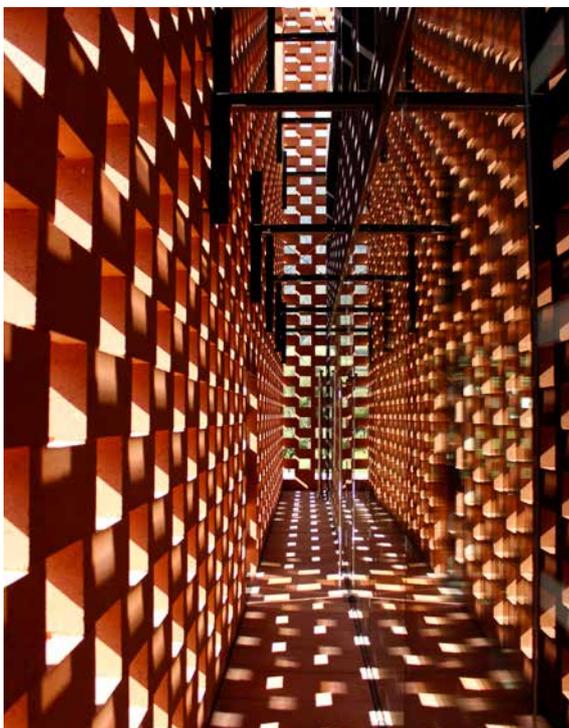


VAL VENOSTA

TOP, THE INSIDE OF THE DISTILLERY AND THE CELLAR. ABOVE, THE ABBEY OF MONTE MARIA

it still of 2,000l. For heating, no steam is used, but an innovative superheated water system that allows accurate temperature control. The first fermentation lasts about 6 hours, the second goes down to 3 hours for a total of 120,000 anhydrous liters per year. The typical climate of South Tyrol, characterised by hot summers and cold winters, accelerates the aging period of

the whisky contained in the barrels stored on the surface. The distillates subjected to longer aging are stored in barrels located in underground store rooms unique in their kind: the bunkers of the Second World War which, given the cool temperature, allow for less evaporation. Aging in ex-wine barrels, Pinot Noir and Marsala, which are typical at Puni, is interesting to note. Since Puni



Pure appeared, the first pure version of Italian single malt (if you have a bottle, keep it safe), designed to allow you to discover the new brandy at its youngest age, distilled twice and rested from 3 to 6 months in stainless steel tank, many beautiful things have happened.

Like the ones below. They deserve so much attention and respect because one day the Italian malt whisky will claim the place it deserves in world markets, alongside its Anglo-Saxon cousins. And then it will be great to say that we believed in it. The Italian spirit industry has reason to

be proud of this "alpinehighland" jewel, ambassador of that made in Italy quality that we like best.

PUNI GOLD

It is the classic style of Italian malt whisky. It is aged exclusively in first-fille-dex-bourbon casks and is a fragrant and elegant whisky with a bright gold colour and timeless style. Gold has been aged in traditional store rooms, taking advantage of the typical South Tyrolean climate with hot, dry summers and cold, wet winters. These contrasts in climates naturally ac-

PUNI WHISKY

TOP LEFT, THE BUNKER. TOP RIGHT, ALBRECHT AND JONAS EBENSPERGER. ABOVE AND RIGHT, SOME IMAGES FROM INSIDE THE DISTILLERY



PUNI WHISKY

BELOW, PUNI GOLD AND PUNI VINA MARSALA EDITION.

celerate the aging of whisky and allow Gold to develop an exquisite and soft profile, dominated by a rich and deep sweetness. It is a harmonious combination of summer fruit and sweet vanilla, complemented by a nice touch of spicy oak. ABV 43% – 5 years of aging in ex-bourbon barrels. Aromatic notes of vanilla, mango and pepper.

PUNI VINA MARSALA EDITION

Vina is part of the exclusive range of whisky aged in wine barrels. "Vina" is the Latin word for "wines" and each edition exhibits a variety of different aromas. In the Vina Marsala edition the aromas of nut cake are dominant. Creamy walnuts and sweet sultanas envelop the palate and aromas of cherry compote with cinnamon, prunes and orange peel complete the full-bodied character. ABV 43% – 5 years of aging in ex-Virgin Marsala barrels. Aromatic notes of raisins, cinnamon and walnuts.

PUNI NOVA

It is the new and pure expression of a whisky made in Italy. It represents the innovative approach to the production of whisky and it was aged for three years in American oak barrels before being refined in European oak barrels. Nova is a light-coloured whisky with fruity aromas of citrus and cereals. A delicate oak note counters a sweet pandoro and vanilla profile. The nose reveals notes of bananas and

beeswax that complete a body of great sophistication. Nova is a "summer" whisky: smooth, fresh and sweet at the same time. ABV 43%. Aromatic notes of honey, banana and vanilla.

PUNI ALBA

Alba means dawn in Italian, but it is also the old Gaelic name of Scotland. Alba has been aged for three years in sought-after barrels of Virgin Marsala from Sicily and refined in peaty whisky barrels from Scotland. Alba is the harmonious combination



of rich and fruity flavours and the peculiar, smoky character of the island of Islay. It is a “winter” whisky from an aromatic point of view. There are hints of Zelten, a sweetness of honey and cinnamon, enriched by winery and spicy aromas. There are also delicate hints of baked apples and cocoa, which add an extra dimension to the profile. Aromas of candied fruit and citrus fruits are combined with an elegant and light peaty note. ABV 43% - ex-Marsala barrels and Islay barrels. Aromatic notes of dark fruit, peat and cloves.

PUNI SOLE

Aged for two years in ex-Bourbon casks before being refined in Sherry Pedro Ximénez casks for two more. The taste is typically sweet with intense aromas of honey, melon and blood orange, which are opposed to creamy flavours of walnuts and a delicate hint of oak. The name Sole high-

lights two crucial moments in the production of Sherry. ABV 46% - 4 years of aging. Aromatic notes of forest honey, oak and blood orange.

PUNI NERO LIMITED EDITION 2017

This is a limited edition of a rich and fruity whisky, aged in Pinot Noir barrels from the best local wineries. South Tyrol is a region famous for its wines and, given its climate, one of the few areas in Italy where the variety of Pinot Noir grapes grow. Only a few barrels were selected for bottling this limited edition. Puni Nero shows off the unique taste of South Tyrol by combining the long tradition of growing wheat and grapes. Just 3000 bottles were produced. ABV 46% - 4 years of aging in barrels of Pinot Noir. Aromatic notes of plums, berries and orange peel. There is also a 2016 edition of Puni Nero.

Fabio Bacchi



PUNI WHISKY
LEFT TO RIGHT,
PUNI NOVA,
PUNI ALBA,
PUNI SOLE,
PUNI NERO.

RECIPES PUNI WHISK



PHYSIS by Nicola Ruggiero **Katiuscia – Bari**

INGREDIENTS

- 40 ml PUNI Whisky GOLD
- 25 ml Nardini Acqua di cedro
- 2 dashes Leardini Orange bitters
- 20 ml pollen syrup
- 20 ml lime juice
- sprinkling of bitter liquorice powder

Method: shake and strain. Glass: Low tumbler. Guarnizione: pea shoots



PUNI'S NECK by Christopher Rovella **Genoa**

INGREDIENTS

- 50 ml PUNI Whisky ALBA
- Top with weirouge apple cider

Method: built. Glass: Highball. Garnish: slice of weirouge apple and lemon zest



DOLCE ITALIA by Diego Cesarato **Gineria – Mirano (VE)**

INGREDIENTS

- 40 ml PUNI Whisky NOVA
- 30 ml sweet red Vermouth
- 25 ml bitters infused with Sicilian blood orange peel
- 1 dash orange bitter

Method: stir and strain. Glass: coupette. Garnish: orange peel



ORTLES by Vincenzo Losappio – The Spirit – Milano

INGREDIENTS

- 40 ml PUNI PURE
- 20 ml mandarinsherbet
- 15 ml lemon juice
- 10 ml chestnut honey syrup e gum arabic
- 0.5 cl Still D'or - Acquavite di Pere Williams Marzadro
- 1 dash Delizia Cannella Varnelli

Method: shake. Glass: goblet. Garnish: ear of wheat



ANTOINE by Leonardo Romano Cocktail Lab & Design – Palermo

INGREDIENTS

- 50 ml PUNI Whisky SOLE
- 15 ml Sherry with addition of CO2
- 10 ml VarnelliAnice Secco
- carob sugar cubes
- 1 dash Peychaud's Bitters

Method: build. Glass: OF. Garnish: carob pod



PUNISHARE by Giuseppe Capuano Mag Cafè – Milano

INGREDIENTS

- 40 ml PUNI Whisky VINA
- 20 ml Vermouth del Professore Rosso
- 5 ml Old Sailor Coffee
- 10 ml Amaro LucanoAnniversario
- 5 dropswalnut Alchemiabitters

Method: Stir & Strain. Glass: skull glass. Garnish: lemon zest

ROMA BAR SHOW

PALAZZO DEI CONGRESSI | ROMA2019

ROMA BAR SHOW International Bar & Beverage Trade Show first edition

On **Monday 23 and Tuesday 24 September 2019**, at the Palazzo dei Congressi in Rome's EUR district (no. 1 Piazza John Kennedy), from 12:00 until 21:00, the first edition of "**ROMA BAR SHOW**" will be held, an international event exclusively dedicated to the beverage sector. The **ROMA BAR SHOW** project was born out of a need for the industry, its businesses and those working within it to meet and engage at an Italian event with international exposure, with the aim of raising the profile of the spirit industry and mixology in Italy.

The event aims to becoming the leading bar, beverage and hospitality sector exhibition in Italy. The **RO-MA BAR SHOW** will be a reference point for professionals, a high-profile marketplace for doing quality business and discovering the latest industry innovations in terms of products, cocktails, trends, raw materials, equipment and semi-finished products.

Starting from this, its first edition, the **ROMA BAR SHOW** will boast a packed programme that will engage Rome in an intense line-up of master classes, talks and conferences, side-line and out-of-expo events dedicated to the trade and the consumer that will involve visitors and the city for the duration of the event.

Speakers will include industry professionals and international guests, who will share their experiences and knowledge on trends and industry innovations. The **ROMA BAR SHOW** will not only be an exhibition space, but rather a stage where new experiences can be tried first-hand through the stories of the participating brands.

Among the dedicated spaces are the evocative Le Terrazze of the Palazzo dei Congressi with its splendid views that embrace the entire city of Rome, the prestigious open-air theatre and the hanging gardens that complete the outdoor spaces where the exhibiting companies will recreate new spaces with a different feel. The event as a whole will be enriched by the participation of a prestigious pool of international bar-tenders.

Every year the **ROMA BAR SHOW COCKTAIL BAR** will pay tribute to a classic of Italian mixing. In its first edition RBS will celebrate the centenary of Negroni represented in the interpretations of Italy's foremost bartenders.

Special attention will be paid to the world of food, pairings, and the use of coffee in mixing through tastings and performances with highly innovative and artistic content.

The artistic management of the **ROMA BAR SHOW** will release further news in due course.

For more information:

info@romabarshow.com

ROMA BAR SHOW

PALAZZO DEI CONGRESSI | ROMA2019

INTERNATIONAL BAR & BEVERAGE TRADE SHOW

23 - 24 SEPTEMBER 2019

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PALAZZO DEI CONGRESSI



ROMA BAR SHOW
PALAZZO DEI CONGRESSI | ROMA2019

MORE INFO: INFO@ROMABARSHOW.COM

IN THE LAND OF WILDCATS

A century of history for the Colleparado liqueur producer that invented Sambuca

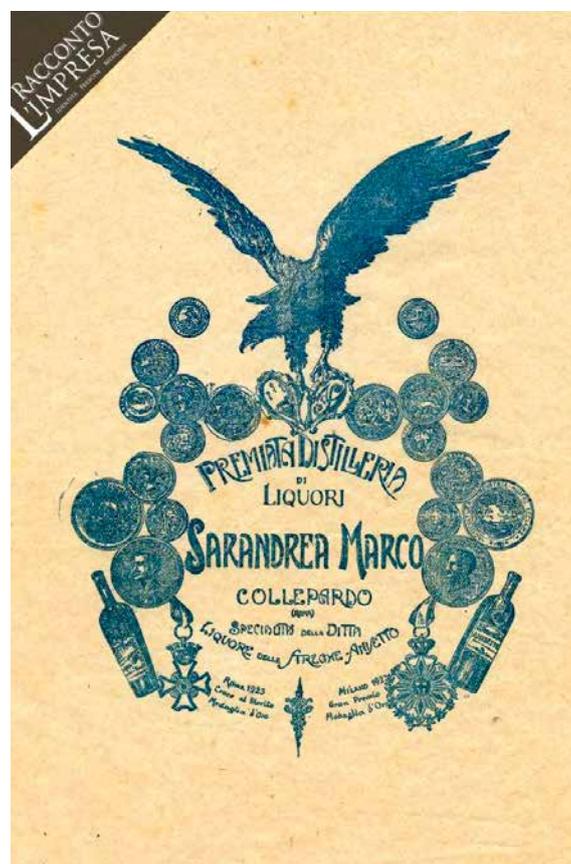
BY FABIO BACCHI

Colleparado is a small town in the province of Frosinone, with just under 1,000 inhabitants and an old liquor factory, the Marco Sarandrea liqueur producer and herbalist, a jewel of Italian liqueur that this year celebrates its 100th anniversary.

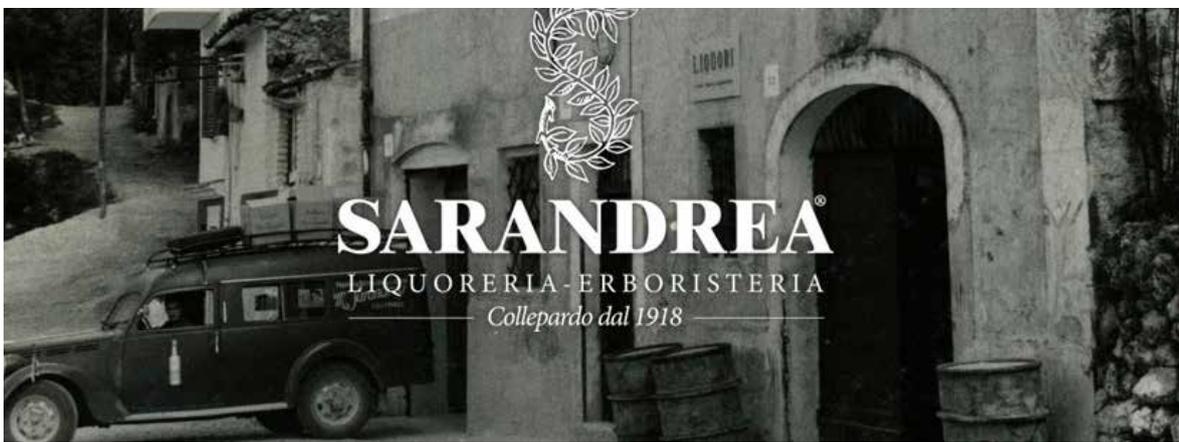
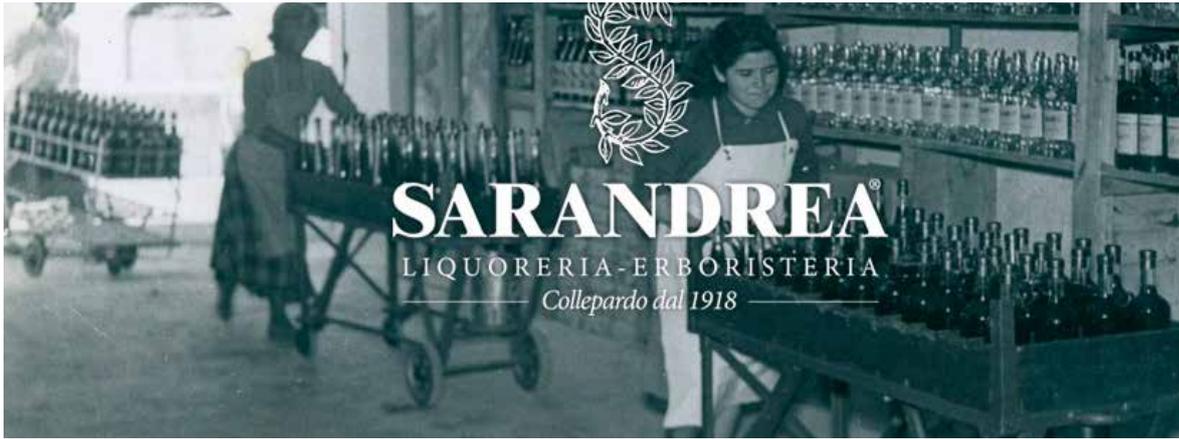
It would seem that the town is named after the wild cats in the area, ocelots, and in ancient times, perhaps, even lynxes. In fact, the municipal coat of arms shows a feline drinking from a stream.

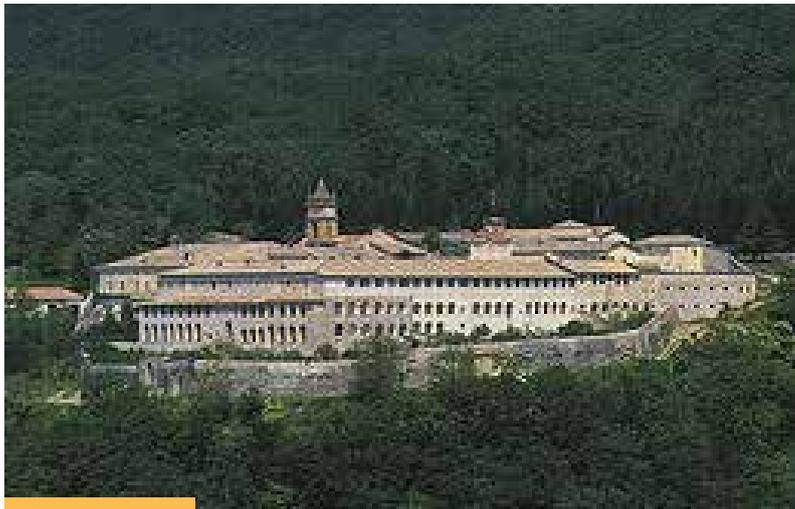
Due to its position, the Colleparado area is influenced by the Mediterranean and continental Apennine climates. This explains the lush vegetation that alternates mountain species with other Mediterranean ones. The 1,400 plant species present point to the legend of the centaur Chiron's garden, the mythical creature that would have as students Achilles and the forerunner of medicine, Aesculapius.

Colleparado has long since had a significant herbal tradition, as testified by the ancient Carthusian pharmacy of the 14th century Trisulti monastery. The Sarandrea liqueur factory today is one of the centres of Italian medicinal herb production. Still today in the ancient Trisulti Charterhouse liqueur production that has always



characterised the productivity of Italian monasteries continues. On the road that leads from Colleparado to the Trisulti Charterhouse, founded in 1204 by Pope Innocent III, there is a botanical garden called "Flora Ernica", unique in its kind in Lazio and among the very few Apennine gardens with about 700 wild species. Its significance has made it the honoured location





FROSINONE

TOP, SOME SARANDREA BOTTLES. ABOVE, THE TRISULTI CHARTERHOUSE. RIGHT, MARCO SARANDREA

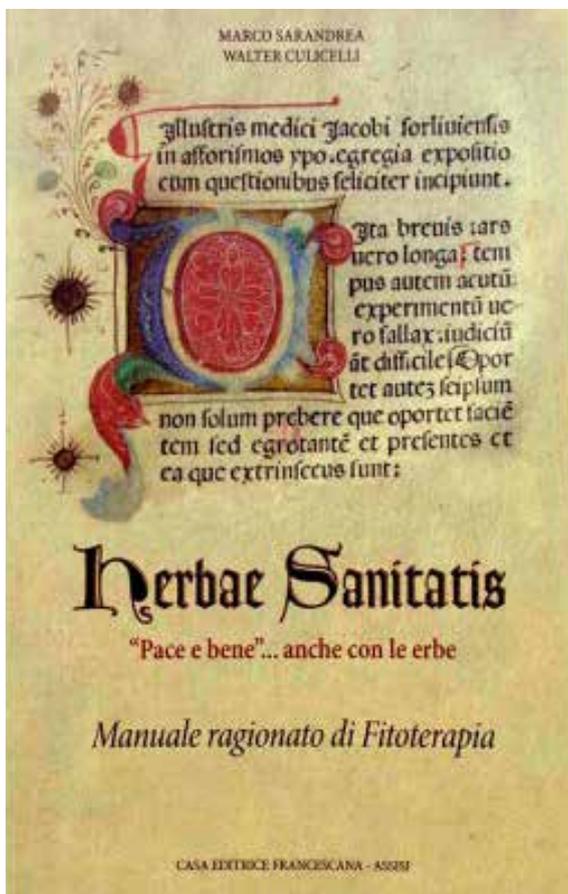
of the annual convention of experts known as the Botanic Deepening Course.

Established in 1991 to preserve and pass on the vast herbal culture of the area, the course is organised in collaboration with the Chemistry Department of the La Sapienza University of Rome, the Hortus Hernicus Association and the “Orto del Centauro” (Centaur’s Garden) Ecomuseum. The introductory course on Recognition and Use of (Medicinal) Plants combines promoting knowledge of the material with teaching how to correctly use natural remedies; students come from all over Italy and abroad. The course lasts

four weeks and is held every year between the end of May and the beginning of July.

This story begins in 1918 at the end of the Great War. After leaving his position as military chaplain, Capuchin monk Paolo Sarandrea resumed his studies of medicinal herbs to apply them to liqueurs for therapeutic purposes. Later, brothers Marco and Bernardo joined Paolo. Together they worked on a range of medicinal liqueurs, the first of which was the Biosfero, which later became Amaro San Marco.

It was Marco who brought an entrepreneurial dimension to the small liqueur factory. From a small establishment, with



Dal 1918, una storia naturale.

Nel Paese delle Erbe, Colleparado, immerso in una rigogliosa vegetazione nel cuore della Ciociaria ed ai piedi dei Monti Ernici, Marco Sarandrea nel 1918 fonda l'Antica Liquoreria Sarandrea. La tradizione dello studio delle virtù delle piante officinali è ancora oggi alla base delle nostre produzioni.

www.sarandrea.it

SARANDREA®
LIQUORERIA - ERBORISTERIA
Colleparado dal 1918

time, effort and initiative, the Sarandrea liqueur factory increased in fame and prestige. They were the first in the world within the liqueur sector to infuse anise into Sambuca. It is very likely that sambuca was born right in Colleparado in the Trisulti Charterhouse. Defined as “Vecchia” (Old) because it still uses the ancient Carthusian formula, Sarandrea Sambuca is made from elderflower distillate. The recipe comes from the knowledge of a Carthusian monk who studied the “Podestas Herbarum et Usum Medendi”. In 1961 Pope Giovanni XXIII authorised the Sarandrea liqueur factory to bear the title of Vatican supplier.

Today the production line of the old liqueur factory Marco Sarandrea is made up of a range of extracts obtained from the Mediterranean flora that grows spontaneously in areas that are pollution free. The liqueurs are prepared by macerating fresh plants in a hydro alcoholic solution. The water used is the spring water coming from the unpolluted surrounds of the



LE BOTTI IN CERAMICA UTILIZZATE PER L'INFUSIONE DELLE PIANTE OFFICINALI NELL'IMMEDIATO DOPOGUERRA (1945/1950 circa)

Monti Ernici in high Ciociaria, while the alcohol is obtained from distilling fruit and marc. The name of the liqueur, which turns out to be a type of Chartreuse, halfway between the classic yellow and green but with lower alcohol content, is unique.

The Niente (Nothing) is a delicate aromatic and fragrant herb liqueur, 40% ABV, with the addition of citrus peels and vanilla. The origin of the liqueur's name is



CHARACTERS

ABOVE, HYPOCLAS LIQUOR. RIGHT, ISABELLA DE MEDICI ORSINI. BELOW, THE LETTER FROM POPE JOHN XXIII.

linked to the ancient pilgrims. Stopping in taverns they found along the way, they were people of meagre means and when asked what they would like, they simply replied “nothing”. That liqueur was therefore offered to them so as not to make them feel uncomfortable and it took on the name Niente. Today, with this liqueur,

ironically, we respond to the age-old problem of customers who reply “nothing” to the bartenders’ ritualistic question.

Niente is a delicate herbal liqueur with added vanilla and citrus peels

During the Middle Ages, Spanish doctor Armando de Villanova promoted the medicinal, sustaining and healing qualities of hippocras, one of the oldest Hippocratic wines. Sarandrea produces Hypoclas, a spicy wine attributed to Isabella de’ Medici Orsini (1542-1576), Duchess of Bracciano, descendant of Lorenzo the Magnificent and Caterina Sforza, and wife of Paolo Giordano Orsini. She

died at the young age of 34. The recipe has reached the present day thanks to the noblewoman’s apothecary who added it to a manuscript of 1593.

Sociologist, sommelier and expert historian in wine and food traditions, Sandra Ianni, was able to cast light once again

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PRODUCTION

TWO HISTORICAL BOTTLES FROM THE SARANDREA LIQUEUR FACTORY. BELOW, ADVERTISING FROM THE 60S WITH A LIST OF REWARDS RECEIVED

on this ancient elixir. The specialist knowledge of Marco Sarandrea, head of the company along with his son, was added to the researcher's findings, and the result was the creation of Hypoclas. This herbal and spicy liqueur, with 20% ABV is a real journey back in time through ethnobotany, herbal medicine, holistic techniques and integrated medicine; it's an ancient elixir but with an absolutely contemporary flavour.

Colleparado and its historic herbalist shop deserve a visit, perhaps during the traditional Night of Saint John, between 23 and 24 June. It is an ancient ritual that was meant to protect houses from devils and the evil eye. Somewhere between pagan belief and religious rite a fire is lit and the baptism of the "Friends of St John" is celebrated with "heavy dew", a solution of water infused with flowers collected at the time. The traditional "Baptism of the Friend" takes place with the heavy dew. Holding a bouquet of flowers, each person "baptizes" someone, who from that moment, becomes his or her "Friend of Saint John". The heroes of the event are



Liquore Niente

Liquore Niente 70 cl - 40 gradi



PUBBLICITA' DEGLI ANNI '60 CON LA DESCRIZIONE DEI PREMI RICEVUTI E LO STEMMA DI FORNITORE DELLO STATO VATICANO, AUTORIZZATO CON BOLLA PAPAIE FIRMATA DA PAPA GIOVANNI XXIII NEL 1963

the Artemisia plant and flowers, hypericum in particular, also known as "Erba di San Giovanni" (St John's wort) or "Scacciadiavoli" (devil chasers).

Fabio Bacchi



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ORIGINI, TRADIZIONI,
SPIRITO ITALIANO.



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RECIPES SARANDREA



PROFUMO by CIOCIARIA di Beatrice Marri Caffè Chieli – Sansepolcro (AR)

INGREDIENTS

- 15 ml Dom Benedictine
- 30 ml Vecchio Amaro Ciociaria
- 2 drops lavender bitters
- orange and mandarin slices
- 2 bsp muscovado sugar
- Top tonic water

Method: build up. Glass: low tumbler with crushed ice. Garnish: low tumbler with crushed ice



E... NIENTE by Giuseppe Capotosto Loud Bar – Terracina (LT)

INGREDIENTS

- 45 ml Ron Santiago de Cuba Anejo
- 30 ml Vermouth di Torino Belle Epoque
- 10 ml Luxardo Maraschino
- 20 ml Sarandrea Niente
- 2 dashes Amaro St Hubertus Bordiga 1888

Method: mix & strain- Glass: coupette. Garnish: orange zest



PILGRIM COCKTAIL by Emanuele Bruni Les Maudits – Valmontone (RM)

INGREDIENTS

- 50 ml Gin del Professore Monsieur
- 30 ml Sarandrea Niente
- 10 ml Sarandrea Ratafià

Method: stir & strain. Glass: vintage coupe. Garnish: lemon peel



BACK TO THE ROOTS by Mario Farulla
Baccano – Roma

INGREDIENTS

- 50 ml Laphroaig Lore lemon leaf infused
- 15 ml Sarandrea Liquirizia
- 5 ml mandarin syrup
- 2 drops Aphrodite bitters

Method: stir & strain. Glass: OF with ice cubes. Garnish: lemon leaf and liquorice root



IL GIARDINO DELL'EGIDIO by Gianfranco Sciacca
Bacio Bar – Bagheria (PA)

INGREDIENTS

- 30 ml Genepy Savio
- 15 ml El Jolgorio Espadin Mezcal
- 20 ml Braulio
- 15 ml Indian Chai tea
- 30 ml lime juice
- 2 dashes cardamom bitters
- Cortese Ginger Beer top up

Method: shake. Glass: Highball Hobstar. Garnish: juniper berries, lemon thyme, tea leaves



CHIRONE by Sabina Yausheva
Pantheon Iconic Hotel – Roma

INGREDIENTS

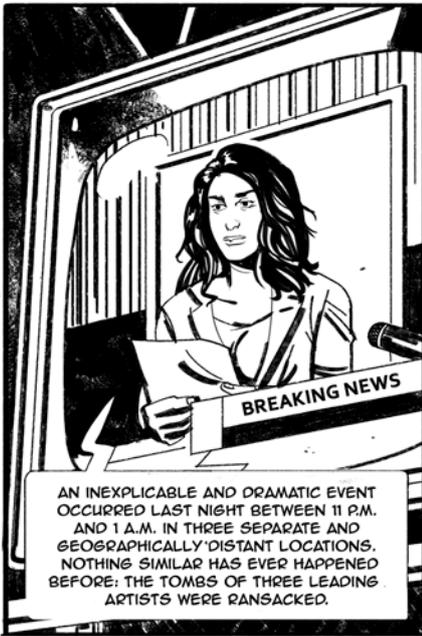
- 45 ml Rowan's Creek Bourbon Whiskey
- 30 ml Chestnut infused vermouth
- 15 ml Sarandrea Genziana
- 2 dashes orange bitters

Method: stir & strain. Glass: coupette. Garnish: orange peel

WHAT ABOUT SOME VODKA?



MIDNIGHT IN JERRY THOMAS



AN INEXPLICABLE AND DRAMATIC EVENT OCCURRED LAST NIGHT BETWEEN 11 P.M. AND 1 A.M. IN THREE SEPARATE AND GEOGRAPHICALLY DISTANT LOCATIONS. NOTHING SIMILAR HAS EVER HAPPENED BEFORE: THE TOMBS OF THREE LEADING ARTISTS WERE RANSACKED.



THE BODY OF THE GREAT WRITER ERNEST HEMINGWAY HAS DISAPPEARED FROM KETCHUM CEMETERY, IDAHO, USA. THE SAME DRAMATIC FATE BEFELL THE REMAINS OF THE WELL-KNOWN SURREALIST PAINTER SALVADOR DALI AND OF THE RENOWNED SINGER AND TROMBONIST LUIS ARMSTRONG. FANS FROM AROUND THE WORLD ARE CRYING OUT FOR THEIR RETURN...

INVESTIGATORS ARE STILL IN THE DARK, BUT IT SEEMS CERTAIN THAT THERE IS A CONNECTION BETWEEN THE THREE CRIMES. THE WORLD WAITS WITH BAITED BREATH WHILE THE POLICE SEEK TO SOLVE THE MYSTERY AND BRING HOME THE REMAINS OF THE THREE GREAT ARTISTS FROM THE 1920S...



MEANWHILE, IN ROME...



POLICE.



SORRY, SOME PEOPLE JUST HAVE NOTHING BETTER TO DO IN THE EVENING, SO, DID YOU WANT TO HAVE ANOTHER?



WRITTEN BY GRAMS





WELCOME TO THE ATELIER

Among scenery of untamed beauty
a “tailor-made” cocktail bar

BY GIULIA ARSELLI

The island of Gran Canaria, the most important of the Spanish archipelago of the Canary Islands in the Atlantic Ocean, enjoys one of the best climates in the world, with more than 300 days of sunshine and little rain.

Gran Canaria is a meeting place for travellers from all backgrounds, a mix of aromas and colours, and the last European port before crossing the ocean. The kilometre-long stretch of sand that makes up the renowned Maspalomas beach makes for a spectacular and unique landscape of dunes. Every day a fiery sunset

dominates this enchanted sand kissed by the ocean, mesmerising the lucky tourists.

Right in front of Maspalomas is the Bohemia Suites & Spa boutique hotel, awarded in 2017 and 2018 by Condé Nast Johansens for “Best service” and “Most romantic hotel”, and recently by “InnoBankia” as the best tourist company for innovative projects in hospitality.

This oasis of design combines luxury with multi-purpose spaces, as well as being a hidden and isolated corner where one can enjoy total serenity and privacy.

On the eighth floor of the Bohemia is a



continental gem of Iberian cocktail culture, the “Atelier Cocktail Bar”, run by Neapolitan bartender Raimondo Palombato together with Beatriz Diaz, who with this project have gained the trust of Bohemia General Manager Fernando Calvo. What initially was an ambitious consultancy project due to last six months became a continuous professional relationship cemented by re-





ATELIER
ABOVE,
RAIMONDO
PALOMBA, THE
NEAPOLETAN
BARTENDER
WHO MANAGES
THE BAR.

sults. Today Atelier is a benchmark for international hotel bartending.

Atelier's philosophy revolves around the concept of Latin hospitality where the human factor is key. The name of the bar sums up that tailor-made concept that emerges from personalised service and attention given to the drinks which are celebrated in a delicate balance. By reading the recipes of "Atelier" you pick up on the grammar of taste written with local flavours, fresh and in season that make authenticity and freshness an international trend summarised in "local is global", the motto that now permeates the international cocktail culture and its players

as a whole: bartenders, small producers, ingredients of the highest quality. Cocktails categorise people and help to identify them. Cocktails are stories of places and people, stories that are sometimes old but always new when retold.

Music is a fundamental component of the atmosphere of "Atelier", it is the setting that brings to life the cocktail lover's experience. The Atelier's new menu, "Diary of a Bartender, vol. II", is the sequel to the first volume, but with an introspective and emotional edge. Raimondo tries to place the cocktail within our emotional frame of reference, taking inspiration from travelling, locations, music, movies,

Vermouth & Spirits
DEL PROFESSORE
— ITALIAN HERITAGE —



Vermouth Chinato Del Professore

Respecting ancient Piedmontese tradition,
Del Professore Chinato is the marriage of a sweet aromatic base
with a hint of bitterness.

delprofessore.it

DRINK RESPONSIBLY





books, art, people, everything that fills our lives and leaves an enduring mark.

*The Atelier
has positioned
itself
in the top ten
among
the best
hotel bars*

This year “Atelier cocktail bar” has been counted among the top 10 “Best Hotel Bars” in Europe within the regional list of Tales Of The Cocktail. Alongside the sanctuaries of European cocktail capitals, it has turned the attention of world cocktail culture to the

Canary Islands.

Raimondo is justifiably proud: “This prestigious award comes after three years of hard work and passion. We have recreated the atmosphere of the cocktail bars of big cities in a natural setting of un-

tamed beauty”. The contrast with the rest of the Canary offering is inevitable, from the product to the service, to the training of its staff who know how to share the philosophy of the project.

Raimondo Palomba is one of those guys who made himself up from nothing. His story is one of many, in truth like those who have become the greats in this profession. High school studies on educational psychology in the morning, bartending in the evening. Bartending is often a spark that ignites a fire that must be fed. His first courses, thenot-to-be-missedLondon experience, which in his case was at the cocktail bar of the “Viajante” restaurant by starred chef Nuno Mendes of the Town Hall Hotel;virtually a shock to the system. Class service, customer service, high-profile cocktails – an imprint that would leave a mark. Then the Gray Goose Sky Lounge

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ITALIAN HERITAGE



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born from passion and devotion”

The Tasting commission of the Merano Wine Festival



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Vermouth di Torino Superiore

· THE WINEHUNTER AWARD 2018 ·

“...for the outstanding quality of the artisanal production,
born from passion and devotion”

The Tasting commission of the Merano Wine Festival

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of Virgin Atlantic at Heathrow and Beatriz Diaz, a graduate in the audio-visual sector, with whom Raimondo then moved to Spain. Raimondo founded a consulting company together with Beatriz, where the professional skills of both were merged. Many projects throughout Spain followed and after three years, Gran Canaria where the couple has settled.

The continuous flow of tourists, the fa-

vourable climate, the absence of a real cocktail bar in the vicinity and meeting Fernando Calvo have all created the “Atelier Cocktail Bar” where today Raimondo is full-time bar manager and Beatriz the marketing & communication manager. Raimondo has gone far since leaving his home town. And we bet he has not stopped yet.

Giulia Arselli

RECIPES ATELIER



PIRATE MARTINEZ

INGREDIENTS

- 1 1/4 oz Rhum Trois Rivières Cuvée de l'Océan
- 3/4 oz Dolin Blanc Vermouth
- 1/4 oz Luxardo Maraschino
- 2 drops orange bitter

Method: throwing. Garnish: lime twist.

Glassware: Martini vintage

Side: artisanal citrus and mint granita with gold and silver sugar.



YANKEE

INGREDIENTS

- 2 oz Maker's Mark Bourbon Whiskey fat washed with peanut butter
- 2 bsp maple syrup infused with toasted corn
- 8 drops BBQ bitter

Method: Old Fashioned. Glassware: Rock.

Garnish: twist of burnt orange

Side: artisanal bacon marshmallows.



GAELIC ROOTS

INGREDIENTS

- 1 1/4 oz Ardbeg 10yo Whisky infused with toasted pine nuts
- 3/4 oz La Bota Sherry Fino
- 1/4 hm pine, ginger and eucalyptus cordial
- 5 drops bitter marino hm

Method: stir & strain. Glassware: Rock su ramo Garnish: eucalyptus leaf

Side: shimeji mushrooms in rice vinegar brine and soy sauce on a rock of smoked sponge cake and salicornia.



SHAKA

INGREDIENTS

- 1/2 oz Spiced Ron Atelier
- 1/2 oz Rum Plantation 3 Stars
- 1/2 oz Gosling's Black Seal Rum
- 1/2 oz hm pistachio orgeat
- 1 1/2 oz guava juice
- 1/2 oz succo di lime
- 1/4 oz tunoindio* grenadine*
- 3 drops Bitter Angostura

Method: shake & Strain. Glassware: Shaka glass Atelier. Garnish: mint, powdered sugar, dried orange, pollen, alfalfa buds, begonia flowers. Side: handmade white chocolate corals with fruit salt, on sand made from crushed biscuits.

*bright red indigenous Canarian prickly pear.



GALA

INGREDIENTS

- 1 oz Grappa bianca di Amarone Of Bonollo infused with hibiscus
- 1/2 oz hm beet shrub
- 1/2 Graham's Tawny Port 10yo
- 1/2 oz lemon juice
- 1/2 oz egg white
- top with Champagne Moet &Chandon brut

Method: shake & strain. Glassware: vintage Flute. Garnish: draw with red, blue and green bitters, Alyssum flower. Side: edible canvas and liqueur paints.

MADemoiselle's TIME STANDING STILL

In Henriette's manor house,
a museum and a foundation
dedicated to the history of cognac

BY MELANIA GUIDA

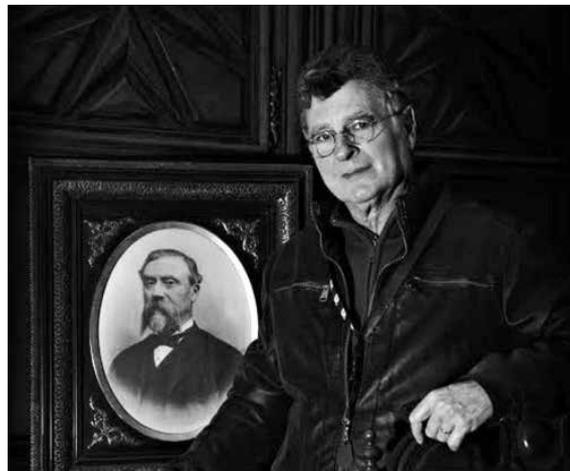
Crossing the heart of Grande Champagne, between narrow streets and endless chalky terrain, I reach Segonzac on a cold and grey afternoon. Beyond the wide open gate, the only buzz is from worker quickly passing by who has now finished his shift. I stand before the house

that Elie Ferrand, Elie the seventh, built around 1860. Surrounded by a magnificent garden, once inhabited by exotic plants and animals, it was the home of Henriette Ranson, great-granddaughter of the great Elie, the cognac producer whose ambition it was to produce the best brandy in the world. It is Mademoiselle's maison, as they called the last descendant of the Ferrand family line.

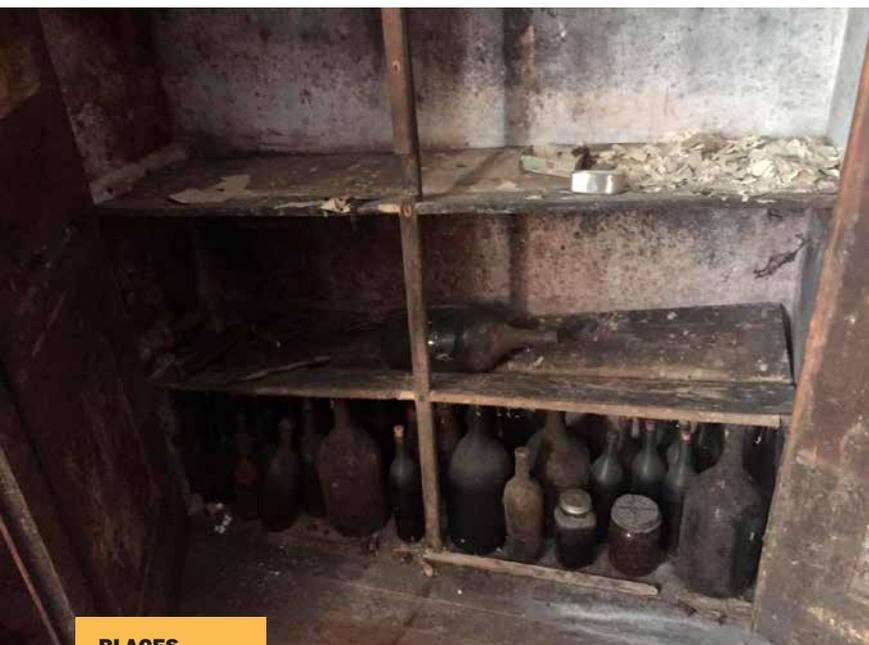
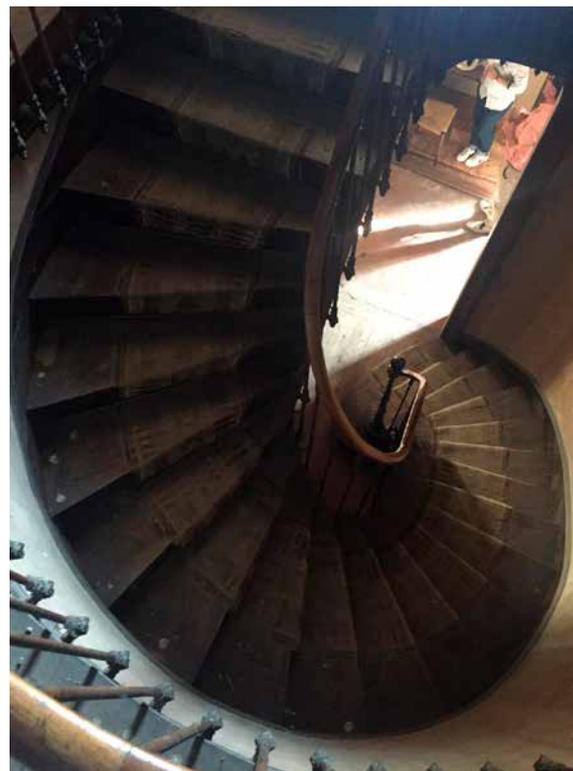
There is an unreal silence, sealed by time that is frozen by the falling balustrade, the torn wall paper, the cast iron hearth left almost intact. And that black fur muff left on her bed with embroidered white sheets. "In the last years of her life, Mademoiselle used only two rooms," Jacques Blanc, a historian of Maison Ferrand, explains wistfully "the kitchen with its stoves and the bedroom."

I climb up the creaky spiral staircase. In the wardrobes there are still evening dresses and crinolines, Elie's decorated





MAIN CHARACTERS
TOP, CHATEAU DE BONBONNET. ABOVE, ALEXANDRE GABRIEL AND MADEMOISELLE HENRIETTE RANSON. LEFT, ALEXANDRE GABRIEL ONCE AGAIN. BOTTOM LEFT, JACQUES BLANC IN FRONT OF A PORTRAIT OF ELIE FERRAND.



PLACES

THE EXTERIOR AND SOME INTERIORS OF THE HOUSE OF MADMOISELLE FERRAND.

uniforms, the long black cloaks. It's like going back at least a century and a half. "It will all remain this way", Jacques assures me, "and even if the house requires a lot of work, we will restore the wallpaper in the same style of the time and redo the main entrance with the same balustrades and the roof with the same tiles, in order to restore to the home the splendour it has lost over

time". Because Mademoiselle's maison is to become a museum; the museum of Maison Ferrand.

The house was bought by Alexandre Gabriel, owner, president and master distiller of Cognac Ferrand, and with the appropriate restorations will return



to be as it was in memory of the main line of the Ferrand family and as a tribute to Mademoiselle. It will also serve to celebrate in the best and most representative way, an extraordinary story; that of a family, whose name is bound to the oldest cognac tradition, and the story of a special meeting, that of Alexandre Gabriel, an enlightened entrepreneur and owner of Maison Ferrand, with Mademoiselle and her charming manor.

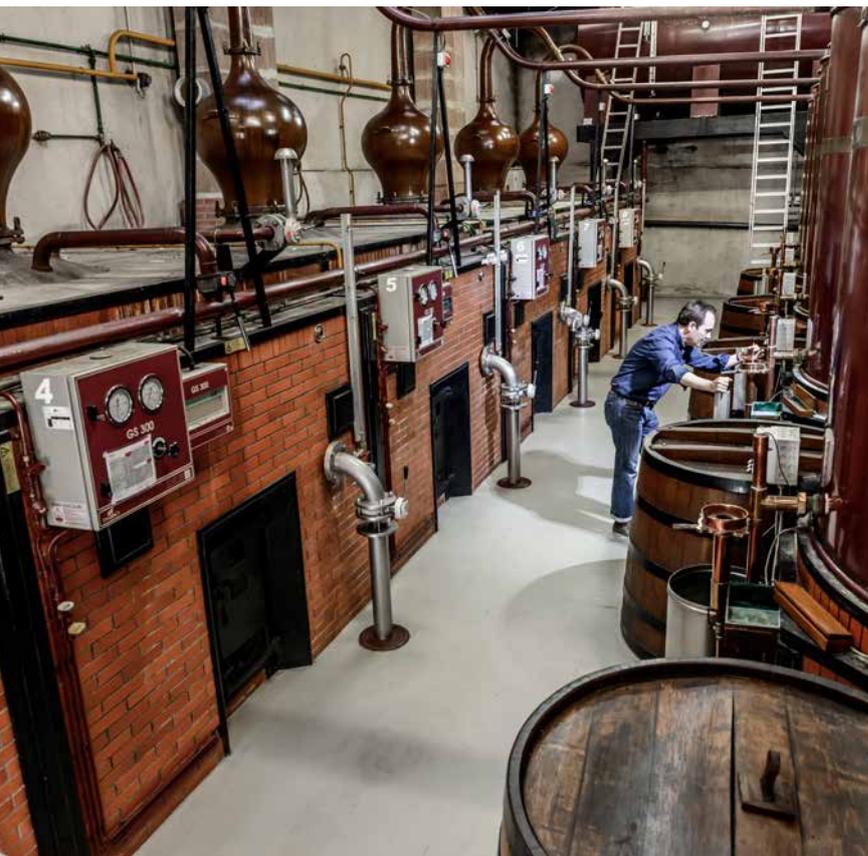
It all began in 1630, when Patriarch Elie settled in the heart of the Grande Champagne region. From father to son, from generation to generation, ten to be precise, until 1930, so flows the surprising adventure of those who, through the centuries, season after season, harvest after harvest, worked to produce the best possible cognac. First by beating phylloxera, thereafter refining aging and distillation techniques and then, winning titles and honours in national and international competitions, including a gold

medal at the Paris Universal Exposition in 1900.

“The house was bought by Alexandre Gabriel”, continues Blanc, “who is also president and master distiller of Cognac

Ferrand, and besides becoming a museum soon, it will also be a foundation. We are in the heart of the Grande Champagne. It is the terroir in which we create the finest and most delicate eaux-de-vie, the one that ages the longest. It is from this terroir that all the Maison Ferrand Cognacs come. The foundation will fund research on old cognac production techniques. Let us not forget that we started creating cognac at the beginning of the seventeenth century. What was the shape of

It all starts in 1630, when patriarch Elie starts on an adventure to produce the best cognac possible



the stills, the shape of the collars? We must find documents on the techniques of that time, with the help of people who may come to work here, students and historians who are interested in this field”.

Mademoseille, who passed away at the age of 95 a few years ago, would have been proud.

Proud that Gabriel, with the same passion, the same dedication to his extraordinary ancestors, has been able to blend at best passion, research and craftsmanship to enhance the territorial expression not only of cognac but also of high-end gin and rum.

Extraordinary spirits since 1779.



B.º NARDINI DISTILLERIA A VAPORE

— dal 1779 —

CITADELLE GIN ORIGINAL

Created in 1996, its aromatic blend is made up of 19 botanicals infused into groups according to their profile, from one to four days. The still used is a 25hl charentais type, powered by open flame, the same still in which the Ferrand cognacs are distilled. The distillation of Citadelle Original takes place only between March and November when distillation of cognac stops. Aromatic characteristics: the classic notes of juniper are followed by citrus and exotic spices such as pepper, cinnamon, and nutmeg. ABV: 44%.

CITADELLE GIN RESERVE

Created in 2008, to the 19 botanicals of Citadelle Original yuzu, g n pi and cornflower are added. The still and production times are also identical. The aging process involves passing into 5 different barrels (acacia, cherry, chestnut, French oak, mulberry) for 5 months. Thereafter Citadelle Reserve rests further inside a wooden egg-shaped "barrel" for better composition. This technique is unique in the restricted

world of aged gin. Aromatic characteristics: herbaceous and dried fruit notes, followed by citric and spicy flavours. ABV 45.2%.

PLANTATION STIGGINS' FANCY PINEAPPLE RUM

This rum is a tribute to one of the best-known characters in the stories of Charles Dickens, Reverend Stiggins of "Pickwick Papers" who used to drink "pineapple rum". When developing the recipe, Alexandre Gabriel turned to David Wondrich's contribution. "Victoria" pineapples from Madagascar are used. The peels are infused in Plantation 3 Stars (Jamaica, Barbados and Trinidad rum blend) and then distillation takes place. The pulp remains infused in the Plantation Original Dark (blend of Jamaica and Barbados) for three months. The alcohol solution is then filtered and assembled with the previous distillate. The result is Plantation Stiggins' Fancy Pineapple. This product was awarded to "Tales of the Cocktail" and at BCB as "Best New Product". Aromatic characteristics: intense pineapple aromas



and flavours, balanced with plant and tropical notes with a light smoky finish. ABV 40%.

PLANTATION XAYMACA SPECIAL DRY

Xaymaca is the name given to the island of Jamaica by its first inhabitants, the Arawaks. Xaymaca Special Dry was awarded the “Best European Spirit” award during the BCB 2018. This product goes back to the origins of Jamaican rum in all its complexity and intensity. Fruit of the last investment in the Caribbean, Plantation is co-owner of the legendary “Clarendon” and “Long Pond” distilleries, thanks to which Alexander Gabriel realised his dream of creating a 100% Jamaican pot still blend. Xaymaca is a blend of rum distilled in the old “John Dore” pot still in Long Pond and in “Vendome” at Clarendon. Obtained from molasses fermented from 1 to 3 weeks, the rum undergoes a tropical aging of 3 years in ex-bourbon barrels and one year of continental aging in ex-cognac barrels. Aromatic characteristics: very complex, slightly smoky with herbaceous and

citric aromas initially, followed by vanilla. It has a dry, broad floral profile, with fruit such as pear, white grape, apricot. Subsequently some notes of coconut milk, allspice and hazelnut emerge. ABV 43%.

COGNAC FERRAND 10TH GENERATION

All Ferrand cognacs come from the “Grande Champagne - 1er Cru De Cognac” region. The classic disciplined production process is that of cognac. Given the distinct indication for use in blending, also in this case Alexander Gabriel collaborated with David Wondrich. A celebratory product from the 10th generation of the Ferrand family, 10th Generation is a blend of cognac from different ages in French oak barrels and 20% of barrels that previously contained Sauternes wine. The base wine is obtained exclusively from Ugni Blanc grapes. Aromatic characteristics: intense wine, dried fruit, caramel and vanilla. At certain times there are hints of bourbon; then also tannins, black pepper and citric notes. ABV 46%.

Melania Guida



COGNAC RECIPES



YELLOW NEGRONI by Francesco Pirineo **Brand Ambassador Maison Ferrand – Compagnia dei Caraibi**

INGREDIENTS

- 40 ml Citadelle GIn Reserve
- 20 ml Vermouth Carlo Alberto Bianco
- 20 ml Bitter Rouge Bianco
- 10 ml Ferrand Dry Curacao
- 1 dash Fee Brothers Bitter Orange

Method: build o stir & strain. Glass: OF. Garnish: lemon zest



RUM ROOTS by Giorgio Vicario **Beere Mangiare & Co – Roma**

INGREDIENTS

- 35 ml Plantation 3 Stars Rum
- 22,5 ml Plantation Stiggins' Fancy Pineapple Rum
- 22,5 ml almond milk
- 15 ml chinotto rosolio
- 15 ml coffee syrup
- 22,5 ml lime juice

Method: shake & strain: Glass: cocktail glass. Garnish: lemon zest



DA GIOCONDO by Giuseppe Suriano **Borgo Antico – Rende (CS)**

INGREDIENTS

- 30 ml Cognac Pierre Ferrand 1840
- 30 ml Madame Milù Rosolio
- 15 ml Dry Curaçao Pierre Ferrand
- 15 ml Vermouth Riserva Carlo Alberto Extra Dry
- 2 dash Orange Bitter Dashfire

Method: stir & strain. Glass: cocktail glass: Garnish: lemon zest

1821

CHERRY

Unique.

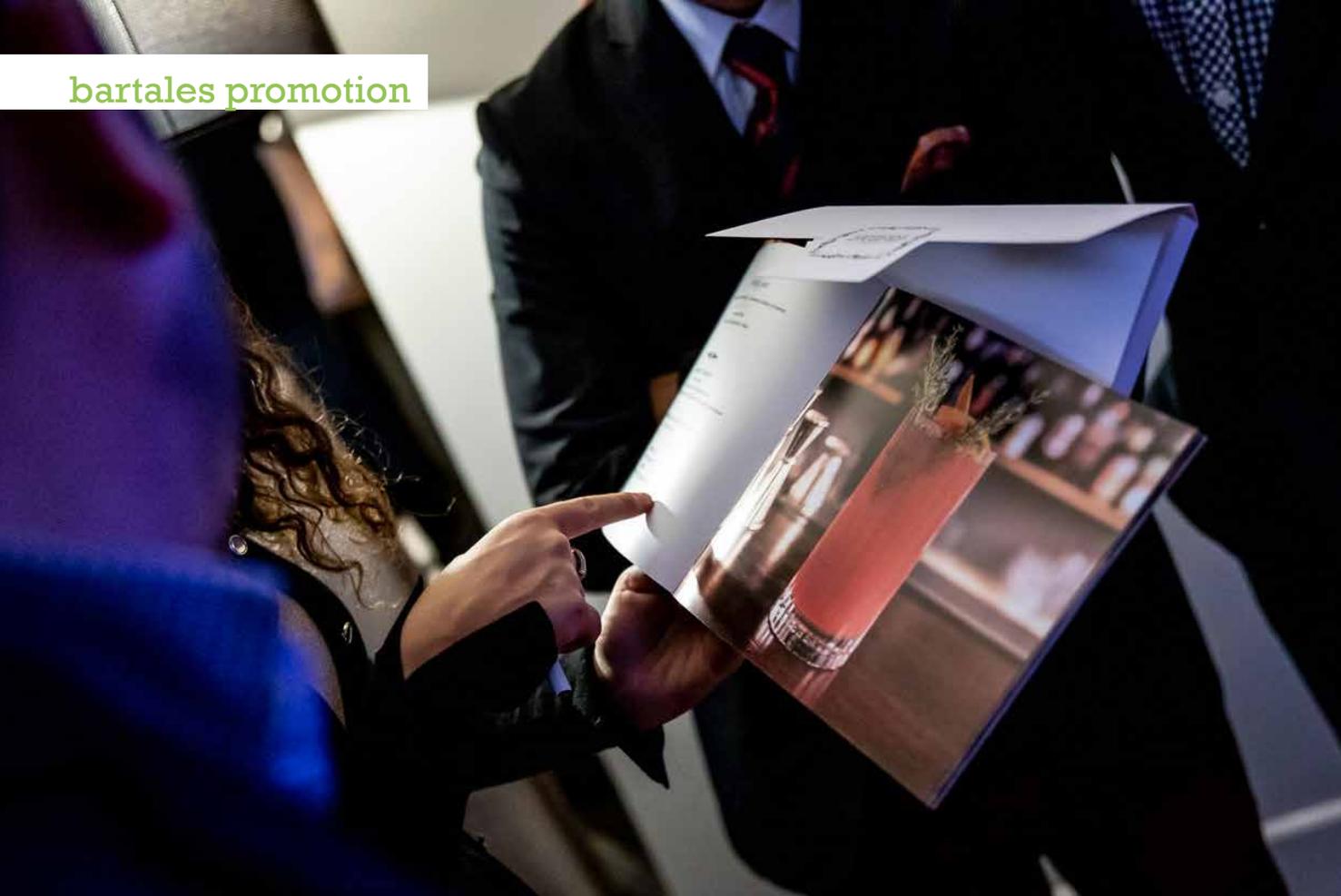
Let this unique liqueur obtained by the marasca cherries sourced from the Luxardo orchards seduce you with its intense aroma. Enjoy its inebriating perfume of marasca neat, in famous cocktails or with pure dark chocolate. Luxardo Cherry Liqueur Sangue Morlacco: taste the inimitable.



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LUXARDO

Drink responsibly



AN ITALIAN LIQUEUR'S LEADING ROLE IN HIGH-END MIXOLOGY

On top of the beautiful terrace of the A.Roma Lifestyle Hotel's Sky Stars Bar, Sicilian liqueur company Giardini d'Amore, a brand of high-end artisan liqueurs, presented its cocktail list, the outcome of its collaboration with a pool of 10 Italian bartenders.

Just three years after inception, the young brand from Messina can already be found on spirits and drink menus of high profile restaurants, hotels and bars.

The event turned out to be a celebration of that art form of Italian liqueur which Caterina de Medici highlighted beyond Italian borders when, in marrying King Henry II of France, she took to the French court cooks, confectioners and those liqueur producers, who brought with them recipes that would represent the birth of the Italian spirit industry in centuries to come.

The event was attended by Italian and international journalists, bartenders and



restaurateurs who did not want to miss out on being introduced to this original project that puts a new spotlight on the Italian tradition of artisanal rosolios.

The evening's mixing was marked by the creativity of Alessandro Antonelli's signature cocktails, Bar and Restaurant Manager of the A.Roma Lifestyle Hotel in Rome, and Luciano Ferlito, Bar Manager of the Romano Palace Luxury Hotel in Catania.

The quality of the Giardini d'Amorerosoliorange is embellished by its elegant packaging. It was not just about mixology, however, because the liqueurritual, traditionally drunk at the end of a meal, may in fact havenew and interesting uses. The bartenders who allowed themselves each to be inspired by a different Giardini d'Amore liqueur, are:

Alessandro Antonelli ARoma Lifestyle Hotel – Rome

Massimo d'Addezio Chorus Café – Rome

Luciano Ferlito Romano Palace Luxury



Hotel – Catania

Diego Ferrari Rotonda Bistro – Milan

Alfio Liotta Taormina

Alessandro Melis Pandenus Milan

Michele Salerno Kajiki Japanese Restaurant – Messina

Paolo Sanna Banana Republic – Rome

SaviniCaffè – Milan



MAIN CHARACTERS

IN THE PHOTO ABOVE FROM THE LEFT: KATIA CONSENTINO, EMANUELA RUSSO, GIUSEPPE PICCOLO. ABOVE: ALESSANDRO ANTONELLI, LUCIANO FERLITO, GIARDINI D'AMORE LIQUORI COCKTAIL LIST".

Cocktail Masters

"We are very happy to host this event," says Alessandro Antonelli, Bar and Restaurant Manager of the ARoma Lifestyle Hotel in Rome. "I believe in this project and I am very pleased to be part of it. Fortunately, over the last few years there has been growing focus on quality, even in mixing: customers are starting to be aware of how important it is to drink well, just like eating well and for us barmen it is essential to be able to take advantage of opportunities that look to excellence."

Luciano Ferlito, Bar Manager of the Romano Palace Luxury Hotel in Catania, added: "Sicily ties me to Giardini d'Amore – it is a land rich in precious raw materials that this company manages to transform into liqueurs that really pay homage to our region. I believe that cocktails, as well as being well made, should also tell stories and what stories are more fascinating than the stories of our artisans, our Italian liqueur producers, and the raw materials that are part of the excellence of our country?"

"Presenting the Giardini d'Amore Cocktail List," concludes Emanuela Russo, Marketing Manager of Giardini d'AmoreLiquori, "is a very important step for us. Since the launch of our liqueur range three years ago, we immediately focused on the use of liqueur in high-end mixing. When you create a natural and at the same time very intense product, its range of use is in fact broad. And along our journey we have had the good fortune of working with many professionals who, like us, focus on quality. Thanks go to all of them, for their daily efforts, and for contributing to the development of this important project of ours."



PALLINI
- ITALIA -

DRINK RESPONSIBLY

JOERG MEYER & 1914 ONE OF HEERING'S 200 YEARS

BY ASHLEY PINI



«**W**hen it comes to bartenders, you often can divide them into two teams: The ones who hunt down flavours and love the idea of putting many of them in a glass, and the ones who love the idea of using as few ingredients as possible. Both ways can create awesome drinks. It is more a question of personal style», explained Joerg.

«Next to some basil affairs, I am more the second type of bartender», Joerg continued.

«I love classic cocktails, and for me a truly perfect drink has as few ingredients as possible. If you ask someone for a drink, and he or she serves you a two ingredients drink, this person has courage».

Examples of such drinks are The Rusty Nail: «A famous two-part drink, often terribly sweet, sometimes executed by a master as a perfect drink», Joerg continued.

The Padovani is the modern version of this idea, a drink that Joerg mixes a

lot of in his Cinchona Bar in Zurich. He also enjoys playing around with dozens of versions of Gin & Tonics: «I have fallen in love with this kind of strong, two ingredients player».

«You learn over time that in a two ingredients drinks, there is no place to hide cheap or weak ingredients. Two ingredient drinks are very honest; they tell you everything about the bartender and the ingredients».

Regaling a story from a few years ago, Joerg recounts that he invited Hidetsuego Ueno to attend as a guest at Le Lion-Bar de Paris, a masterclass on Japanese ice handling: «I talked to him about my love for simple drinks, and I knew that he agreed with me».

Joerg continued: «I will never forget the first time I met him on the Cocktail & Spirit Stage in Paris, where he served us all the Bamboo Cocktail. His White Ladies are legendary. From then I knew, this was the right person to talk to about perfect and simple drinks».

It was during an afternoon playing around behind Le Lion Bar with Ueno that Joerg was introduced to Cherry Heering: «He introduced me to a simple yet difficult Cherry Heering drink, the Hunter Cocktail».

«He mixed me about two parts of a strong Noah's Mill Bourbon with one part of Cherry Heering, and served it with his well-known smile. BOOM. I loved it. Bourbon and Cherry Heering. That's it. You do not need anything more to create the perfect drink».

Following this encounter, Joerg began to practice mixing to perfect the ratio: «After that first perfect sip of a Hunter mixed by Ueno, I started to search my library for this drink and I found a few old recipes. The oldest I could find was from 1914».



«Jacques Straub calls in his book Drinks, for a one to two ratio with Rye Whiskey. Ueno explained to me that he had changed it because Bourbon was a perfect match, and I agreed».

On this note, Joerg started to play around with «different, younger and elegant Ryes», finally settling on Vulson Old Rye for the perfect Hunter, with a modern twist.

Ashley Pini

LA RICETTA

THE HUNTER

INGREDIENTS

- 50 ml Vulson Old Rye Whisky
- 20 ml Cherry Heering

Method: fill a stirring glass with extra cold ice, stir and strain.

Glassware: rocks

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— RARE PROOF 20 YEARS OLD —



— RARE PROOF 18 YEARS OLD —



— RARE PROOF 13 YEARS OLD —



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