

# Bartales

## Best of

N. 23 | NOVEMBER 2019

SUPPLEMENT OF BARTALES



EVENT / RBS  
**THE BIG (BAR) SHOW**



REPORT / ROCK THE FARM  
**SPIRIT OF POTATOES**



COCKTAIL STORY / CARUSO COCKTAIL  
**THE TENOR'S DRINK**

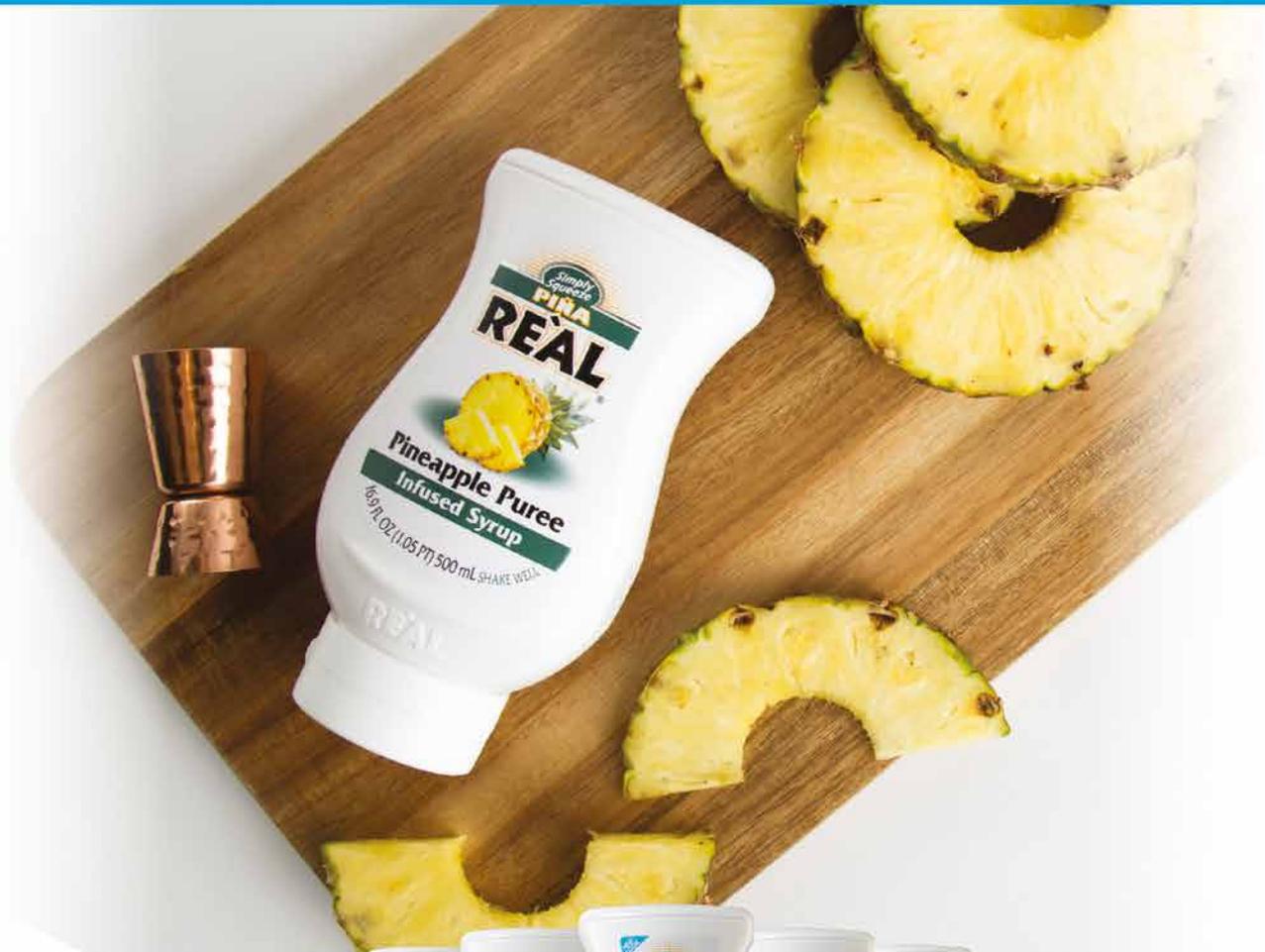


BAR STORY / CUBAN STYLE  
**THE GREAT MARAGATO**



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# UNITY IS STRENGTH

It won't have been "the greatest show since the Big Bang", but it certainly was a great one. The Roma Bar Show, in which *BarTales* is a partner, was a rather surprising Italian celebration that the sector had been waiting on for quite some time. The success is based on the numbers (more than 9000 guests, 150 exhibitors representing 8000 brands, international guests, talks, seminars and parties organised throughout Rome), the enthusiasm, and the joyful atmosphere that far exceeded expectations of the organizers, exhibitors and visitors for two long days. In short, as far as I'm concerned, it was a fantastic event. Giulia Arsellì will tell you about it on page 4. For the rest there is no limit to the advancement of gin. Like a silent and unstoppable platoon, it proceeds without fear of obstacles, without borders. Perhaps it is no longer even a trend (which like fashion has a time limit), that of the juniper distillate, but rather a growing phenomenon. Who knows if and when it will end? The latest discovery is a limited-edition Istrian gin – a *submarine* gin, yellowish in colour, which is an absolute innovation, resting under water, in oak barrels, among the currents of the narrow Linski kanal, between Porec and Rovinj, among the molluscs, among the oysters. Local gin, a bit like Venezuelan Canaima, with ten ingredients collected in the Amazon rainforest, or Nordes, a Galician that uses salicornia, or Vor, an Icelandic that favours the island's lichens. If juniper is the common essential denominator, it is clear that only botanicals can make the difference. Jared Brown, one of the most famous craft distillers and mixology gurus, has no doubts: gin is the distillate destined to reclaim the place it once held. As long as it is defined with the time of "simplicity", a word that like a mantra likes to repeat itself often. And how can you blame it? All evidence points to it being the way of the future. Subtract to add, more certain than ever that *less is more*.

Follow us



**BarTales**  
*Best of*

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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 Arsellì, Vittorio Brambilla, Alessandro Palanca, Luca Rapetti**

TRANSLATION BY

**LMP International - Lonato (BS) Italy**

DIGITAL EDITION BY

**SKILL LAB srl**

(assistenza@s-lab.it)

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**DRINK RESPONSIBLY**



# THE BIG (BAR) SHOW

In Rome, extraordinary success for the first edition of the festival dedicated to the spirit industry

BY GIULIA ARSELLI



It had to be big, with international presence and new, captivating content. It had to be the limelight for national and international producers of the sector, the stage from which to discuss, bring to life and present future themes and trends. The “Roma Bar Show” was all of this, but also a celebration that the Italian industry had been waiting for a long time; an opportunity to unite the whole sector in an occasion for systemic sharing. This is significant because it overcomes the alleged wave of “rivalry” that the ill-concealed commercial interests of some would like to ride between Rome and Milan, the other major stage for Italian bartending.

Milan, Rome, Naples, Genoa and Florence – all Italian cities responded generously to Rome’s call. Their bartending communities took part in the RBS, presenting ideas and seminars, creating a time for constructive and profitable sharing for all.

In its debut, the Roman event fully achieved its objective and raised Rome



Vermouth & Spirits  
**DEL PROFESSORE**

ITALIAN HERITAGE



*Vermouth di Torino Classico  
Del Professore*

VERMOUTH COCKTAIL

- 5 cl di Vermouth Classico Del Professore,
- 2 dashes angostura,
- 2 dashes curaçao.

Mix with ice, serve in a “coupette  
glass” and garnish with lemon  
and orange zest.

*Tradition, terroir, people*  
delprofessore.it

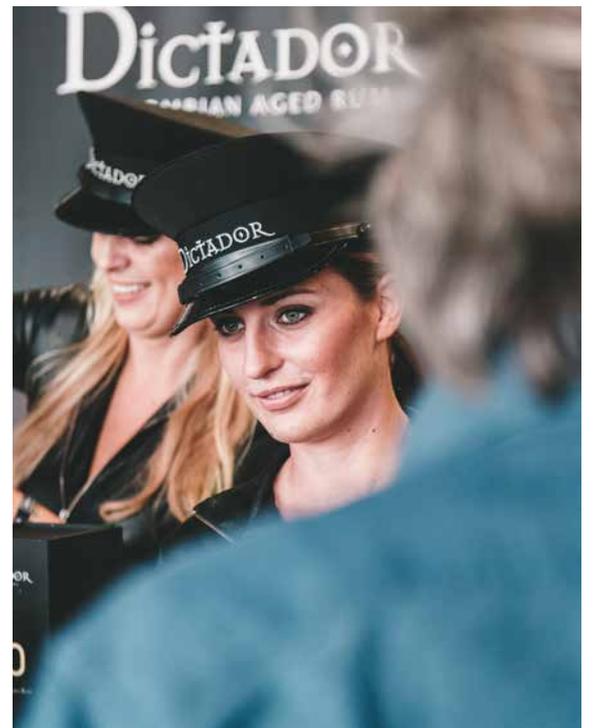


to the status of capital of the national bar industry. Rome joins Berlin, London, Athens, Moscow, Lisbon, Paris and other world capitals, establishing itself as one of the world stages in the sector that must not be overlooked. Possibly no other Bar Show was preceded by such a media frenzy as the Roman one.

For the records: on 23 and 24 September more than 150 companies representing around 8,000 brands filled the 6,000 square meters of the imposing Palazzo dei Congressi in Rome's EUR district.



In the year of Negroni's centenary, the Roman event represented the extensive global production and those traditional Italian liqueur niches that make up the



history of the spirit industry, opening for them a door to the general public. Fiume, Chinzari, Baciamaio, Riccardi, Cardamaro, Leardini, About Ten, Meletti and many other small and medium-sized companies got the chance to introduce themselves

to the international public.

More than 100 stands brought together those small Italian companies that are the foundation of the Italian liqueur industry. No one wanted to be left out of the event organised by Leonardo Leuci

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ITALIAN HERITAGE



*Negroni Del Professore*

- 4 cl di Vermouth Rosso Del Professore,
- 2 cl Bitter Del Professore,
- 2 cl Gin Monsieur,
- ice-cold soda at taste.

Serve in an "old fashioned" glass filled with ice,  
mix and garnish with lemon and orange zest.

*Tradition, terroir, people*  
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**THE EVENT**  
 TOP, THE COMPAGNIA DEI CARAIBI STAND. OTHER PHOTOS, A FEW MOMENTS FROM THE EVENT. ON THE RIGHT, FRANCESCO LISCO FROM LIQUORIFICIO FIUME. IN THE BACKGROUND, MAURO LEARDINI FROM THE SAME LIQUEUR PRODUCER.



PH FEDERICO CARNEVALE



PH VALERIO QUATTRUCCI

and The Jerry Thomas Project, Andrea Fofi and Roma Whiskey Festival, Fabio Bacchi and Bartales Magazine, Giuseppe Gallo and Italspirits. But don't think that the RBS was an occasion for those who work

in the industry only. In the days before and during the evenings of the show, the bars of the capital hosted themed events supported by the brands, inviting guest bartenders from four continents to spread



PH FEDERICO CARNEVALE



PH VALERIO QUATTRUCCI



PH VALERIO QUATTRUCCI

**PERFORMANCES**  
 IN THESE PHOTOS, THE PERFORMANCES OF THE ARTISTS ON THE TERRACE OF THE PALAZZO DEI CONGRESSI DURING THE ROMA BAR SHOW. AT THE BOTTOM, ANGELO CANESSA.

a responsible cocktail culture of quality.

In the city the event was publicised in an advertising campaign that even reached public transport, local radio and TV and side lifestyle events. The work done by the RBS press and communication office was impressive, involving 250 accredited journalists from all over the world, organisers of other European bar shows, international presenters and





Vermouth & Spirits  
**DEL PROFESSORE**



— ITALIAN HERITAGE —

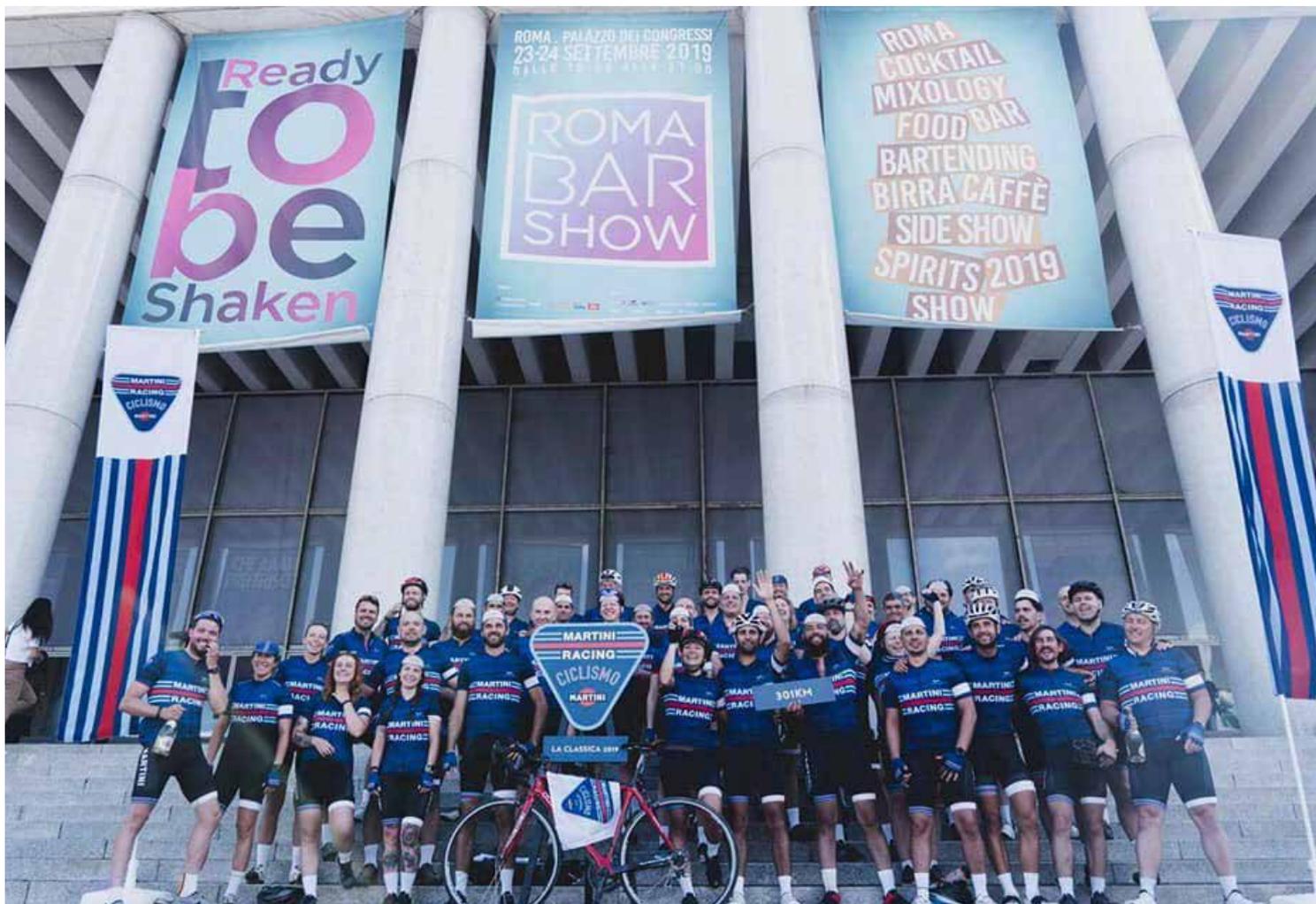


*Terroir*

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good, natural ingredients,  
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**SPORT**  
TWO IMAGES OF THE 'CLASSICA' BY MARTINI RACING CICLISMO. THE RACE STARTED IN TUSCANY AND FINISHED AT THE ROMA BAR SHOW.

speakers, and promoting the event and its key participants throughout the year.

Topics covered by the RBS were educational, informative and fun. The latter is what made the difference. The terraces of the majestic Palazzo dei Congressi in Rome hosted parties organised by Singita Miracle Beach. The Singita team brought

the outdoor terraces on the third floor of the Palazzo to life with DJ sets, acrobats, mimes, themed furnishings and an engaging atmosphere for all visitors. The square in front of the Palazzo hosted the Red Bull paddock with two F1 GP simulators, and was the finish line for 50 bartender cyclists led by Roberta Mari-



As many as three cocktail competitions took place in the capital in different locations. The finals of Montenegro's The Vero Bartender, Art of Italicus and Patron Perfectionist were held respectively at Chorus, Drink Kong and in the Mexican Village organised by Roberto Artusio and Christian Bugiada within the RBS. The latter was the themed area dedicated to agave, once again enlivened with musical performances by Mariachis, typical food and drink, and a captivating Mexican atmosphere that also included a delegation of mezcaleros and tequileros producers.

The other major themed area was the Gin House by Gin.it organised by Marco Bertoncini with his network. Many artisanal gin producers took their place there, confirming the success that the distillate continues to gain in terms of growth. The presence of importers and distributors belonging to Club Excellence was also invaluable. About 9,600 people flocked to

**GUESTS**

IN THE TOP PHOTO, SIMONE CAPORALE ON STAGE. ABOVE MICAELA PALLINI AND MAX D'ADDEZIO (PH VALERIO QUATTRUCCI). TOP RIGHT, JIM MEEHAN (PH FRANCESCO DI BENEDETTO).

ani, Global BA of the Martini group, who participated in the 2019 edition of the Classica, a fun event organised by Martini Racing Ciclismo that started in Tuscany and ended at the Roma Bar Show. Then there was the Barback Games organised by Nicola Olianias and Chiara Barisone of Branca Distillerie, one of the most engaging and entertaining events at the RBS, which generated a stadium cheer from the audience supporting the participants.

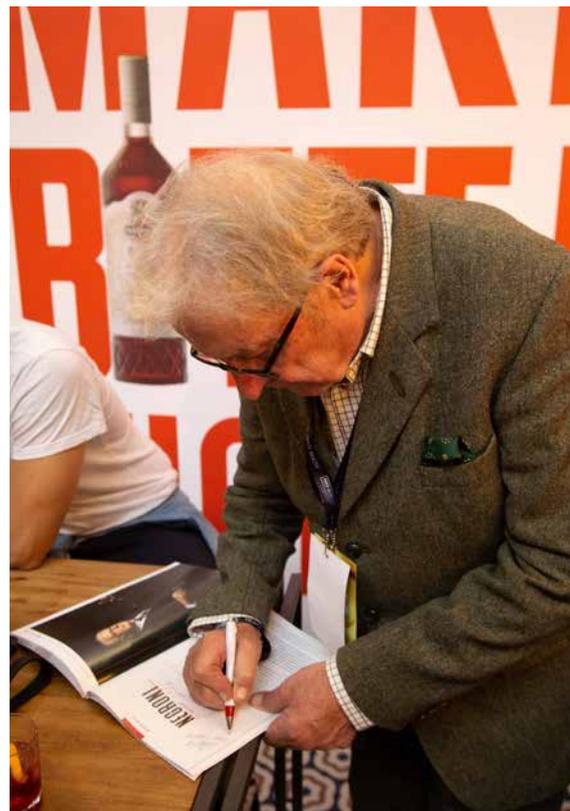


**GUESTS**  
 TOP LEFT, DESMOND PAYNE (PH VALERIO QUATTRUCCI). TOP RIGHT (FROM LEFT TO RIGHT) NICOLA OLIANAS, PETER DORELLI, SALVATORE CALABRESE. ABOVE, IAN BURRELL AND LUCA GARGANO (ALSO IN THE PHOTO ON THE LEFT).

the corridors of the Palazzo dei Congressi, lined by welcoming, lavish, extremely elegant stands, which in some cases were enormous. All the majors of the sector were there, with the welcomed return of Stock Spirits Group to major sector events.

The rich program of talks and seminars was ambitious and noteworthy. The theatre in the Palazzo dei Congressi holds 797 seats, an impressive expanse of armchairs; and even more so when all the rows are filled to listen to Simone Caporale and Marian Beke, who talked about cocktail trends and innovation. The volcanic and charismatic Luca “Ruruiki” Gargano, together with Ian Burrell, ex-

plored the world of sugar cane and rum in mixing. Inside the large Velier space, Luca Gargano set up a sensory and experiential journey that taught the public about the most disparate and unknown exotic fruits and spices brought in directly from their areas of origin. Desmond Payne and Anistatia Miler talked about gin of the past, present and future. And then too, the Italian edition of “Meehan’s Bartender Manual” was launched, with Jim Meehan himself in attendance. Still on the topic of publishing, Giacomo Casoni and Sharla Ault of Distilleria Bortolo Nardini presented the book that celebrates 240 years of history of the oldest Italian distillery in operation.



rio Oriente, who discussed innovation in classic drinks; Francesco Lafranconi and Toby Cecchini described the American cocktail culture; Italians Flavio Angiolillo and Patrick Pistolesi spoke on bar strategies; Pietro Collina, Davide Segat and Daniele Liberati described the rebirth of hotel bars. Simon Difford of Difford's Guide was also there.

A noteworthy appearance was made by Mauro Lotti, who in the "Fascino segreto del lusso" (Secret Charm of Luxury) entertained his audience, talking about the fundamental relationship with the customer. The presentation by Camille Vidal and Roberta Mariani on the topic of Wellness & Moderation was very popular, an aspect which the industry is becoming increasingly aware of.

Bar Academy was a space with a programme consisting of eight workshops held by well-known bartenders. Among these was Filippo Sisti, who spoke of the

#### GUESTS

TOP PHOTO, ULISES TORRENTERA (ON THE RIGHT). ABOVE, RICCARDO ROSSI - THE PISCO TASTING. TOP RIGHT, MAURO LOTTI (PH VALERIO QUATTRUCCI).

In "Mexican Spirit Culture", two of the world's leading agave experts spoke, Hipocrates Nolasco Concino, President of the Consejo Regulador del Mezcal and Ulises Torrentera, author of the bible on agave distillates, moderated by Roberto Artusio; and then Dre Masso and Paolo Guasco represented the Tahona society.

Mixing was covered by the team from the Savoy in London, consisting of Stefano Filardi, Angelo Sparvoli and Grego-

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synergy between bar and kitchen, Gabriele Manfredi, Tony Pescatori who discussed the dynamics of aromas, Remy Savage on the concept of minimalism in mixing, Gregory Camillo, who presented the Buchi Lab to the world for the first time, speaking of food technology and the secrets of the Rotavapor® and lyophilizer, patents of the company. Add 28 tasting rooms to all this and you have a hive of activity.

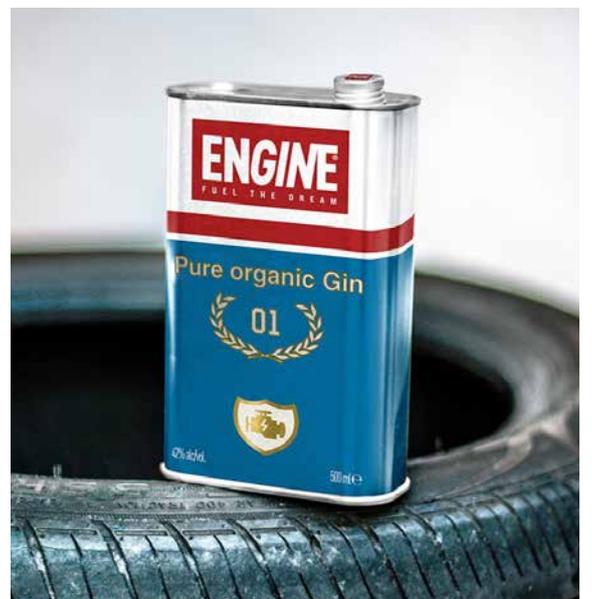
Among the innovations that were tasted at the RBS was Vermut Sospeso, an interesting variant flavoured with coffee and presented by Bespoke Distillery. Branca announced the arrival of Nicholson Gin, currently the oldest English gin, while Rinaldi Importatori did the same with Ramsbury, a farm gin, which will soon be available in Italy.

The Piedmont-based Engine gin and its creative packaging received acclaim. Varnelli brought its latest liqueur release to Rome, “Il Calzolaro”, an anise and



coffee-based rosolio. The Sicilian liqueur company, Giardini d'Amore, presented “Femmes”, a mandarin rosolio, which is the latest creation of the three enterprising guys from Rocca Lumera. Jameson Whiskey presented Caskmates IPA Edi-

**SPEECHES**  
AT THE TOP, THE AUDITORIUM. ABOVE, SIMON DIFFORD OF DIFFORD'S GUIDE.



**RBS**

AT THE TOP, A VIEW OF THE HALL ON THE FIRST FLOOR OF THE PALAZZO DEI CONGRESSI. ABOVE, FRANCESCO LAFRANCONI AND TOBY CECCHINI.

tion, the first whiskey aged in IPA beer barrels.

The Vino&Design stand was also very popular. Among its innovations were By the Dutch, the Casoni Savoury Liqueur range born from a collaboration between Casoni 1814 and Marian Beke, and Amaro Santoni. There truly was so much on offer.

This event, which is destined to grow, has all the credentials to establish itself among the industry's 'best-ofs'. The 51-100 ranking list of the World's Best Bars

was released at the same time as the Roma Bar Show. Two new Roman bars made it onto the prestigious list, Baccano came in 70th and Drink Kong was ranked 82nd. The stars are shining in the sky of Rome, which has been noticed by the global industry. If the Roman bartending community plays its card right on a path of quality, it can be said that the best is yet to come. Meanwhile, the RBS team is already planning the next edition in September 2020. A beautiful year awaits us.

**Giulia Arselli**

# 1821

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**LUXARDO**

Drink responsibly

# SPIRIT OF POTATOES

King Edward, Lady Claire and Lady Rosetta; three tubers used in vodka and gin  
Signed by Chase

BY LUCA RAPETTI



“**F**ield to Bottle” – a clear and simple expression that perfectly identifies the soul and innovative spirit of the

Chase family and their company in the heart of Herefordshire; a business run over the years by the head of the family, William, who saw in a crop as common and abundant as the potato (which is widely grown in the English countryside) the starting point for making a range of high-quality products that today are distributed to more than 50 countries around the world.

The concept of “Field to Bottle” is clear when taking a tour of all the production phases of the distillery. It starts with the harvesting of 3 types of potatoes – King Edward, Lady Claire and Lady Rosetta – grown in the surrounding land and then taken to the storage area, located at the back of the distillery.

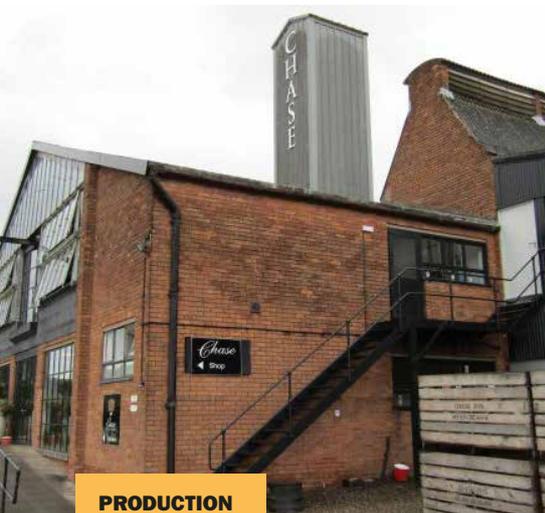
Cleaning and peeling of the potatoes then begins. They are cooked at high temperature in special pressure vessels, and following the addition of specific enzymes, starches are converted



into simple sugars, useful for alcoholic fermentation, which takes place in large steel tanks.

The potatoes are turned into a liquid mash and selected yeasts are added to the mixture to activate alcoholic fermentation. This lasts between 36 and 48

hours, resulting in a 9% AVB fermented potato mash, which is distilled to increase alcohol concentration. The solid waste from the fermentation process is used as a natural fertiliser for crops. Using a column still, the first distillation product, called "low wine", is produced,



**PRODUCTION**

TOP LEFT, DISTILLING IN STILLS. ON THE RIGHT, A POTATO HARVEST AT CHASE. IN THE PHOTOS ABOVE, THE EXTERIOR OF THE CHASE DISTILLERY.

containing little alcohol; a second distillation follows, delivering the final product which is balanced and ready to be bottled as Chase Potato Vodka.

There are aromatic versions including Chase Marmalade. This is an infusion of alcohol with orange marmalade, redistilled with Seville orange peel. The result is a very aromatic product, which is ideal for mixing. Other specialties include English Rhubarb, Oak Smoked flavoured vodka and elderflower liqueur.

As for the gin, the hero of the distillery is Ginny, a copper still used exclusively to create Chase GB Extra Dry Gin, which includes 10 botanicals and a profile that

is very similar to the London Dry style, and William Elegant 48 Gin, bottled at 48% ABV. The botanicals used for the latter include locally-grown Bramley apples, hops, juniper, rhubarb, angelica root, lemon and orange peel, as well as a secret mix of herbs grown in the surrounding areas that give a final signature to this elegant distillate.

Of quality and very versatile in their use are the Sloe & Mulberry, Pink Grapefruit & Pomelo, Seville Marmalade and Rhubarb & Bramley Apple gins.

From 4 and 6 June this year the Chase farm distillery was the beating heart of one of the most anticipated events of



the year: Rock The Farm. After 4 years from its last edition, Rock The Farm kept its promise of being the link between the world of mixability and music festivals, where thousands of young people gathered to spend two days surrounded by music and street food and of course celebrating Chase in all its forms.

From a logistical point of view, the event was impeccably organised. On the spacious flat area in front of the distillery, the stage and sound system were set up, worthy of a real live concert. To the sides of the welcoming area were various street-food stands, alternated by small Chase vans, where guests could order cocktails created specifically for the event, all of which were based on Chase products.

A country spirit and living in nature were the theme of Rock The Farm. The rich programme of all-day live music was the background to various events focused on educating those present about what goes on at the distillery. Tours on special tractors took visitors around the property where crops are lost in the beauty of



the landscape, and visits to the distillery highlighted the magical transformation of a simple tuber into a quality distillate.



**CHASE**  
 AT THE TOP, A SELECTION OF GIN PRODUCED BY CHASE. ON THE RIGHT, WILLIAM CHASE.



“Sustainability” is an area that has always been important to Chase and is well identified in this family business. This was also one of the main themes of The Chase Cup Global Cocktail Competition, which brought together 13 experts and talented bartenders, each winners in their respective countries: Australia, the Netherlands, Italy, Spain, the United States of America, the United Arab Emirates, Hong Kong, Germany and of course England, which was represented by 5 competitors, who had won their respective regional finals there at home.

The official presenter of the event was none other than James Chase, son of founder William, and head of the company’s global marketing, who did the honours and kept the audience engaged for the duration of the event. Nicolò Rapezzi, winner of the Italian final organised by the Meregalli Group as the official distributor in Italy, prepared and served his “Farm Holidays” cocktail, inspired by the classic Apple Martini that Nicolò reinterpreted in Mediterranean style, with centrifuged and filtered Granny Smith apple juice, Manzanilla sherry, a touch of sugar



**ROCK THE FARM**

IMAGES FROM THE 'ROCK THE FARM' EVENT.



and of course Chase GB Extra Dry Gin, previously “washed” with extra-virgin olive oil from Ragusa.

The competition was tough for the panel of judges, which included Simon Difford (Difford’s Guide), Sandrae Lawrence (The Cocktail Lovers), Merlin Griffiths and Tim Etherington (Healthy Hospo). The level of quality and skill of the competitors and their respective cocktails was very high and contributed to keeping the audience intrigued and entertained.

The first elimination round saw the USA, Hong Kong and Australia come out tops.

The competitors proceeded to the final mystery box challenge, in a location within the distillery where they had no contact with the outside world. After a few hours of closed-door competition, George Cook from Dinner by Heston, in Melbourne, Australia, was officially crowned winner of the “Chase Cup”, which in some ways remains on English soil, since George was born and raised in Hampshire. “Wax Apples” was the cocktail that brought George, in a sense, back home and that represents the search for apple culture in Australia, particularly in Melbourne.



In 2004, during a trip to the United States, William Chase visited a distillery that produced potato-based vodka. William had already set up business farming this tuber, but it no longer gave him professional satisfaction. So, he decided to start producing potato vodka as his new business.

More than ten years have passed and today Chase has received numerous awards for the quality of its products. What makes Chase special is the family atmosphere that can be felt when you arrive for the first time at the distillery, an example of sustainable operations that take care of the resources its region offers.

**Luca Rapetti**

**PEOPLE**

TOP LEFT, THE FINALISTS. ABOVE, THE JUDGES. TOP RIGHT, NICOLÒ RAPEZZI, THE ITALIAN CONTESTANT AND BELOW, GEORGE COOK THE WINNER.

Regarding the sustainable approach to everyday work, George explained how at Dinner by Heston in Melbourne they have recently put together a menu that is based on reusing everything that is usually discarded, especially when prepping in the kitchen.



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# THE TENOR'S DRINK

Gin, mint cream and dry vermouth  
Simple and tasty  
A classic of mixing

BY LUCA RAPETTI

**E**nrico Caruso is considered the most famous tenor in history – a twenty-five-year career, between 1895 and 1920, made him a celebrity.

Born on 25 February 1873 in Naples with the original name Errico, Caruso grew up in a family that struggled financially. At

a very young age he was forced to leave school and help his father in his mechanical workshop.

Caruso didn't receive any musical instruction until he was eighteen, when he began working with singing teacher Guglielmo Vergine. His first performances took place in cafés and small local the-





atres, then on a national level. Later the great theatres arrived.

Caruso made his debut at La Scala in Milan in 1900 with *La Bohème* and the following year in Naples with *L'elisir d'amore*. Due to the lack of success and the criticism received on his Neapolitan performance, Caruso, emotionally scarred by the incident, decided that he would no longer perform in his hometown.

Already well-known internationally, having performed in Buenos Aires, Moscow, Monte Carlo and London, in 1902 he decided to move permanently to the United States where his success was consolidated. In fact, the most significant part of Caruso's career was the seventeen years he spent in New York, starting on 23 November 1903 when he debuted in



“Rigoletto” on the opening night of the Metropolitan Opera. From then on, Caruso spent the rest of his life mainly in the United States, performing throughout the country and earning the respect and admiration of the public and his peers.

**LEGENDS**  
TOP TWO  
PHOTOS FROM  
THE TIME OF  
ENRICO  
CARUSO.  
ABOVE, A  
POSTCARD  
FROM 1902:  
MILAN, THE  
PIAZZA AND  
TEATRO DELLA  
SCALA.



**PLACES**

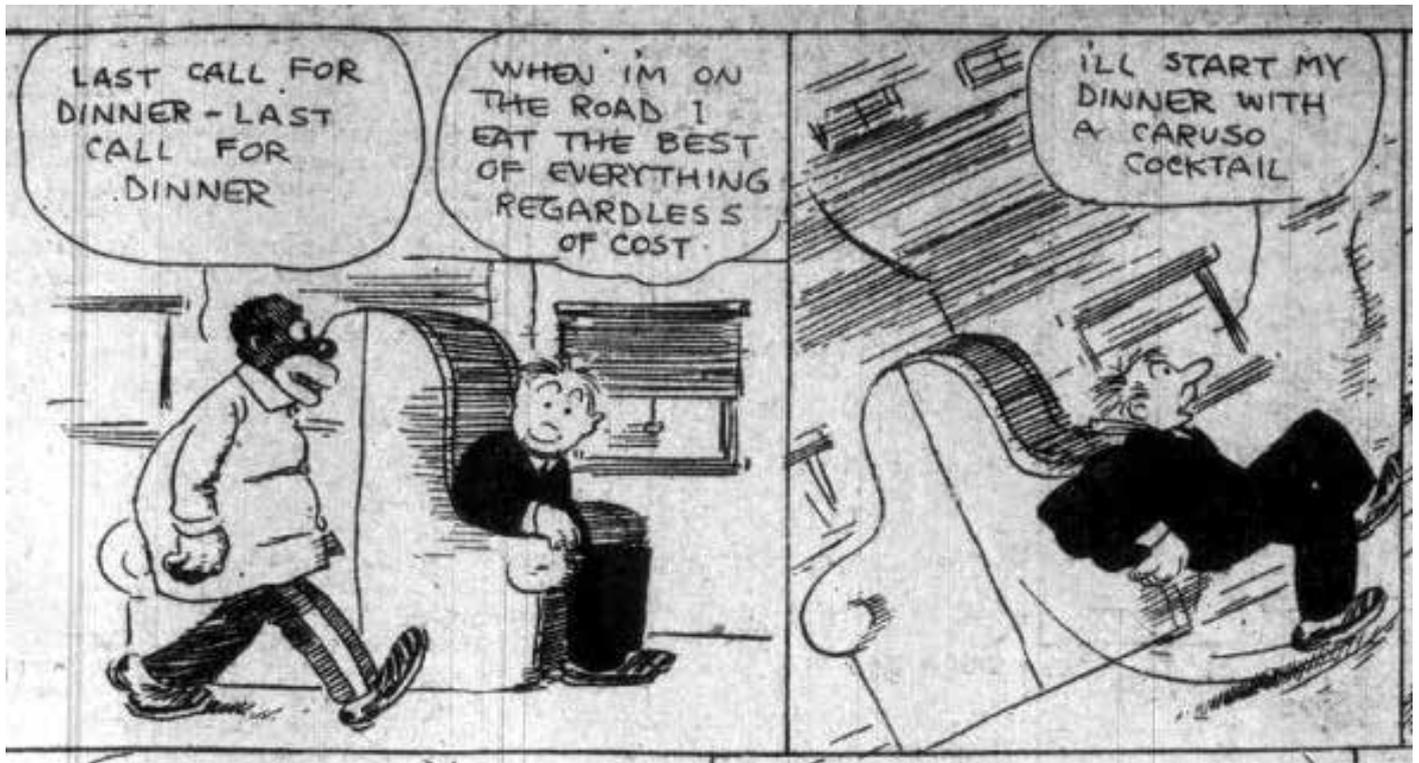
TOP, A POSTCARD THAT CELEBRATES A PERFORMANCE BY ENRICO CARUSO AT LA SCALA. ABOVE, THE METROPOLITAN OPERA, 1905. TOP RIGHT, THE CARUSO COCKTAIL WITH BÉNÉDICTINE. BELOW, A BUST OF CARUSO AT LA SCALA.

He was a real star, who also frequented the most famous and luxurious places in New York at the beginning of the 20th century: Knickerbocker Hotel, Plaza, Vanderbilt Hotel, as well as numerous clubs and places where he went after a performance. Caruso became so popular that in those same years a drink dedicated to him could be found in certain cocktail recipe books: the Caruso Cocktail. Although there is no definitive information regarding who created it and when it was served for the first time, there are some historical traces of this cocktail that allow us to create a more complete picture of this

mixing classic.

On 23 May 2009, “The Wall Street Journal” published an article by Eric Felten that put forward an interesting version on the origins of this cocktail. According to Felten, the cocktail was created around 1906, the year in which Caruso was fined for annoying a woman near the Central Park Zoo. The recipe, consisting of gin, green mint cream and dry vermouth, has reached our days thanks to its inclusion in the “Savoy Cocktail Book” by Harry Craddock of 1930, a book considered a “must read” for every bartender.

Felten also explained that in 1907 a



certain Red Asher worked as a mixologist at Webster Hall, a building located in New York between 3rd and 4th street, home to musical performances and more recently a nightclub, opened in 1886.

Asher was an active member of the Bartenders' International League, and sent a letter to the association's headquarters with the intention of presenting his recipe "for a new and popular drink: Caruso Cocktail". The ingredients were brandy, red vermouth and a few drops of Bénédictine, garnished with a cherry. However, this cocktail first appeared in bartending newspapers and manuals after the first decade of 1900.

A humorous cartoon published in the "Philadelphia Inquirer" of 1912 depicted a gentleman on a train ordering his dinner, trying to remain firmly seated in his seat because of the strong rocking motion of the moving carriage; the first order he placed was for a Caruso Cocktail, without any mention of the ingredients. A few years later, Hugo Ensslin in "Recipes for Mixed Drinks" of 1916 presented the Caruso Cocktail as follows: "1/3 El Bart



Gin, 1/3 French Vermouth, 1/3 Crème de Menthe (green). Stir well in a mixing glass with cracked ice, strain and serve." The choice of these ingredients had no official reason, however one might think that they were simply chosen as the result of a twist on a dry Martini cocktail, which was very popular in the American city, and to which was added an ingredient that was also widely used by the bartenders of the time. Ensslin worked as head bartender at the Wallick Hotel in New York, one of

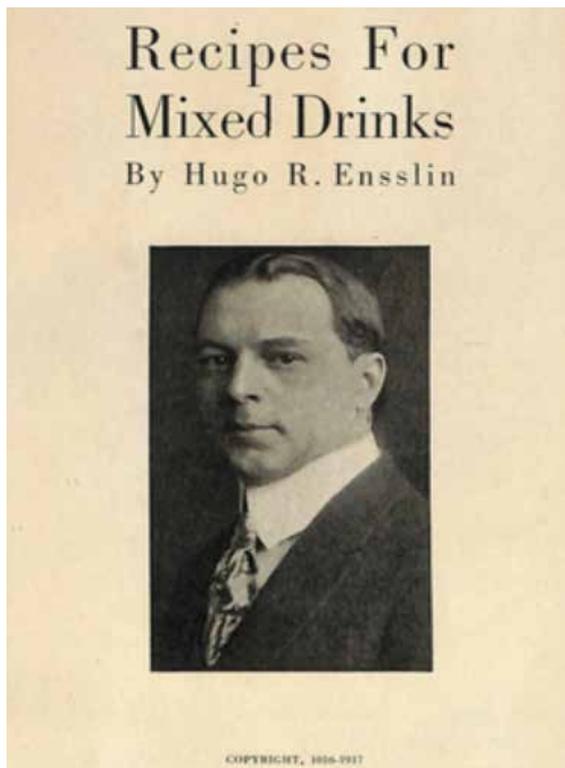
**PRINT**  
TOP, THE  
CARTOON IN  
THE  
PHILADELPHIA  
INQUIRER,  
1912. ABOVE,  
ENRICO  
CARUSO IN  
"PAGLIACCI".



It was customary to have "Aida" on the opening night and Caruso usually sang. There were many ways to hear opera. One was to sell librettos; another was to carry a spear. There were many ways to live without money in those days if only one was willing to work. And so I heard Caruso and often saw him and once heard him sing impromptu in the bar of the Knickerbocker Hotel for some charity he chose at the moment to favor.

**PRINTS**

TOP, A POSTCARD OF THE WALLICK HOTEL IN NEW YORK. RIGHT, TEXT PUBLISHED IN THE EMPORIA GAZETTE, 1957 AND, BELOW, LIFE FROM 30 JUNE 1958. ALONGSIDE, ENSSLIN'S BOOK AND THE RECIPE OF THE COCKTAIL.



**CARUSO COCKTAIL**

¼ oz. London Dry Gin, ¼ oz. French (dry) Vermouth, ¼ oz. Hiram Walker's Green Creme de Menthe. Stir well with cracked ice and strain into cocktail glass.

his recipe was the first ever published in a cocktail manual.

Although some say that the cocktail may have been created by Caruso himself, this is very unlikely, since as Dorothy Caruso, second wife of the Neapolitan tenor, wrote in her husband's biography, "he did not drink beer, highballs, milk or tea; he drank two or three quarts of bottled mineral water a day. Sometimes he drank a little wine and the only cocktail he liked was the Alexander." Unfortunately, Caruso was a regular smoker of Egyptian cigarettes and this could have contributed to worsening of his physical condition in the final years of his career.

On 24 December 1920, a year after the start of the Prohibition, Enrico Caruso made his last public appearance with the opera *La Juive*. That was also his 607th performance at the Metropolitan Opera in New York. The following year he fell ill with a lung infection and as a result of complications following surgery, he died on 2 August. His body was buried in Naples, a city that always remained in Caruso's heart and that was a source of great nostalgia for him from the time he moved away at the beginning of his career.

At the start of the 1930s, the Caruso

12 **RECIPES FOR MIXED DRINKS**

**CARUSO COCKTAIL**

- ⅓ El Bart Gin
- ⅓ French Vermouth
- ⅓ Crème de Menthe (green)

Stir well in a mixing glass with cracked ice, strain and serve.

His favorite vegetable was raw fennel, which he ate like fruit. He did not eat candies or chocolate. He did not drink beer, highballs, milk or tea; he drank two or three quarts of bottled mineral water a day. Sometimes he took a little wine, and the only cocktail he liked was an Alexander.

three hotels owned by L. C. Wallick Hotels, and probably served the tenor personally during a visit to the hotel, or simply dedicated this recipe to him. Ensslin does not claim authorship of this cocktail, even if

## CARUSO

This sparkling throat-caresser is guaranteed to take every squeak out of your voice in just 30 seconds. After the second round you'll believe you are a second Caruso—and after the third, you'll probably get run in for violating the peace. But don't worry, you've got an even-Stephen chance of singing yourself out of jail.



Equal parts of Dubonnet, French Vermouth and Dry Gin  
Shake well with fine Ice and serve

### COCKTAIL

TOP, THE HOME BARTENDER'S GUIDE AND SONG BOOK, 1930. ON THE LEFT, OLD MR. BOSTON DELUXE OFFICIAL BARTENDER'S GUIDE, 1981. ALONGSIDE, BURKE'S COMPLETE COCKTAIL & DRINKING RECIPES, 1936. BELOW, WHAT SHALL WE DRINK, 1934. AT BOTTOM OF PAGE, THE DRINK DEPICTED IN "GUIDA AI COCKTAILS" BY MARCIALIS AND ZINGALES.

## CARUSO

1½ oz. Old Mr. Boston  
Dry Gin  
1 oz. Dry Vermouth  
½ oz. Old Mr. Boston  
Crème de Menthe (Green)  
*Stir with ice and strain into  
cocktail glass.*

## COCKTAIL AND FOOD RECIPES

### CARUSO COCKTAIL

1 Dry Gin  
1 French Vermouth  
1 Crème de Menthe

Ice.—Stir from bottom. Strain into Cocktail Glass.



### HOW TO MIX A CARUSO COCKTAIL

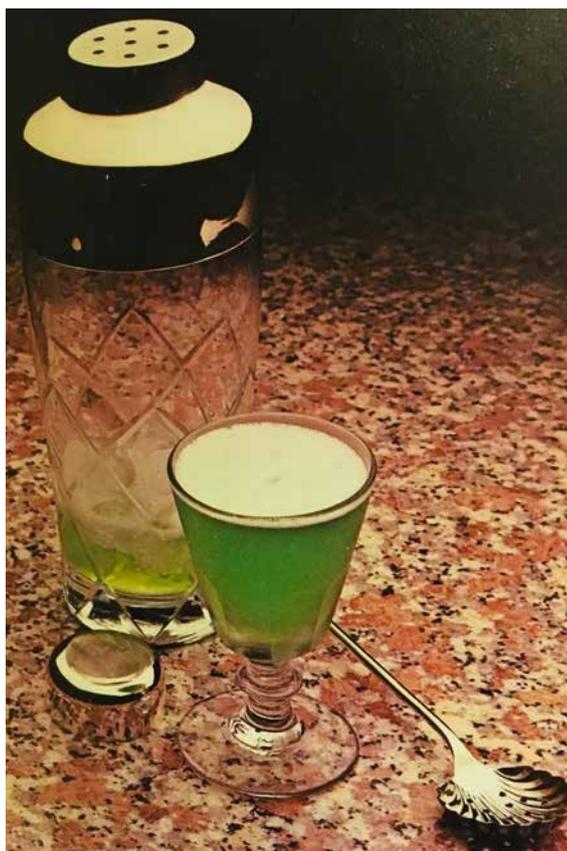
Enrico Caruso's favorite! Toast, if you will, the memory of that glamorous tenor of immortality, with a well stirred mixture of one and a half ounces of Sherry wine, one and a half ounces of French or Italian sweet Vermouth and one and a half ounces of Holland gin. Pour into cocktail glass.

Cocktail was revived among the bartenders of the period, first of all by Harry Craddock, who probably learned about it during his years of work in New York. However, as with the case of Red Asher told by Felten, other variations of the Caruso Cocktail appeared.

In *The Home Bartender's Guide and Song Book* published in 1930 by Charlie Roe and Jim Schwenck, the ingredients listed were gin, French vermouth and Dubonnet, all in equal parts. In the following years, however, the original recipe proposed by Ensslin was affirmed. A simple drink, with an unmistakable taste and easily replicated in any bar. The drink also appeared in *Burke's Complete Cocktail and Drinking Recipes* of 1936 and later on the *Esquire Drink Book* of 1956.

In 1961 the Caruso Cocktail was also included in the list of 50 official cocktails set out by the International Bartending Association, which definitively confirmed it as a classic of mixing.

Even so, it is rare to find the Caruso Cocktail on the menu of modern cocktail



bars or hotel bars. An example of how a simple recipe and the right balance of ingredients are the key elements for any successful drink.

**Luca Rapetti**



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# THE GREAT MARAGATO

He was one of the first renowned bartenders in Havana  
Making the daiquiri famous

BY VITTORIO BRAMBILLA

Perhaps he is less well-known than his counterpart Constantino Ribailagua Vert, “Constante”, but Maragato was one of the leaders in Cuban bartending during the first half of the 20th century, together with Salvador Otero, of the Biscuit Room, Sebastián Casullera from El Tiburón, Pulido Galindo from Café Miramar, Pancho from the old Café Europa and José Cuervo Fernandez,

who worked in the main habanero cafés and made appearances in the United States, as well as being the first president of the Club de Cantineros of the Republic of Cuba.

Maragato, whose real name was Emilio Gonzalez, was born in Spain, but lived most of his life in Havana working in the bars of the city for 50 years. Maragato was one of the first bartenders in

the country to achieve fame in his line of work. First in Café Tacón, where today the Gran Teatro de La Habana “García Lorca” stands – and then for many years in the bar of the Hotel Plaza.

The Hotel Plaza has a triangular conical shape that gives it a certain magic. It was opened in 1909 and still retains its large windows, glass fronts and graceful art nouveau details. Entering the hotel you are struck by the original floor and a fountain, whose sound complements the birds singing in the surroundings. The decor and restaurant are Victorian in style.

In 1950 a casino was opened in the Plaza, then to be closed in 1960 following the success of the Castro revolution. Experts agree that it was in the bar of the Plaza that Maragato first made mining engineer Cox’s daiquiri famous, before the Floridita became the home of this symbolic Cuban cocktail. In fact, it was Maragato who taught the daiquiri formula to his friend Constantino Ribalaigua, who added a few drops of Maraschino and made it famous in his bar El Floridita. Preparation was also different. Maragato used to shake it, while Constante made it in the “batidora”, i.e. the blender.

The press of the time called Maragato “the bartender who manages to turn the sensations of his wonderful cocktails into emotions”. A curious anecdote bears witness to the skill of Maragato and how his customers gave him preference.

In the first decade of the 1900s, Cuban bartenders were invited to take part in a competition organised by two major mineral water companies of the time, La Cotorra and San Francisco. The mechanics were very simple.

In order to win a large cash prize, the Havana bartenders had to collect and

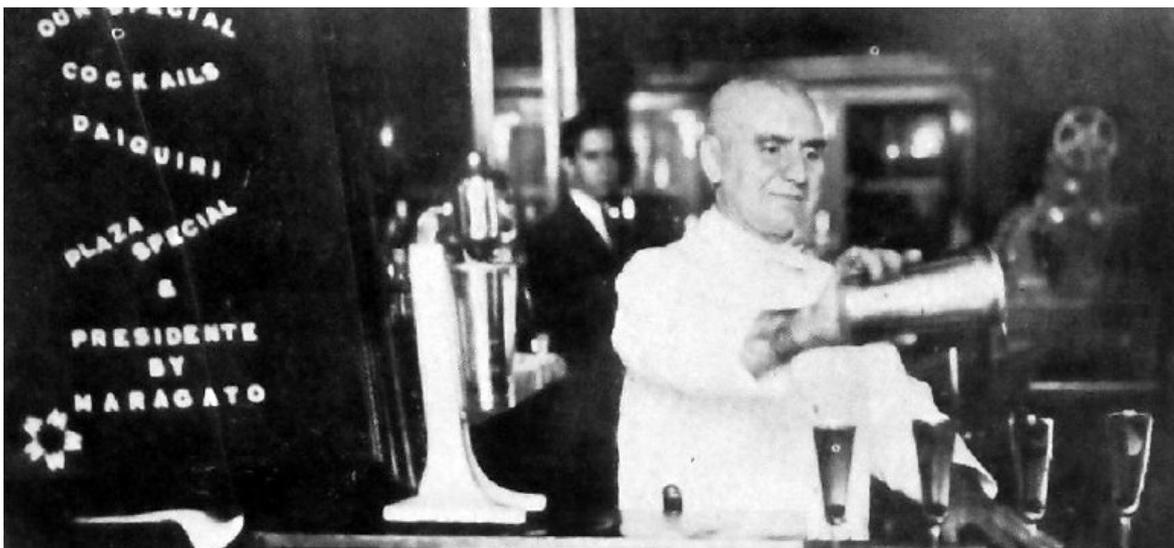


**PLACES**  
ON TOP, THE HOTEL PLAZA, ABOVE, THE FLORIDITA BAR.

return the caps of the bottles that had been sold in their bars. Maragato won the prize by collecting more than double the number of caps than the bartender

**PEOPLE**

ON THE RIGHT,  
MARAGATO,  
BOTTOM LEFT,  
THE BARMAN  
CONSTANTE, ON  
THE RIGHT,  
JOSÉ CUERVO  
FERNANDEZ.



who came second. Known as “El Rey del Coctel Cubano” (the King of the Cuban Cocktail), Maragato was sought after by many bars, even in the USA before the Prohibition, but he always remained loyal to Cuba. The Spaniard reigned in his bar at the Hotel Plaza until shortly before his death on 30 July 1940.

There are at least five cocktails that made him famous. Maragato probably learned of the daiquiri cocktail when it was prepared at the Hotel Venus in Santiago de Cuba.

Some believe that Cox himself revealed the formula to Maragato, but this is a

theory that cannot be confirmed in the sources. Maragato’s formula for preparing the daiquiri was this: squeeze the juice of a green lemon into a shaker, add half a spoonful of sugar, a glass of Bacardi rum, crushed ice and shake until the ice is granulated. Serve in a wide coupe. In preparing the daiquiri, the technique, influenced by the ice, was another distinction between the styles of Maragato and Constante.



**HISTORY**  
 THE BAR LA FLORIDITA LA CUNA DEL DAIQUIRI. BELOW, THE SLOPPY JOE'S BAR IN HAVANA, CUBA.



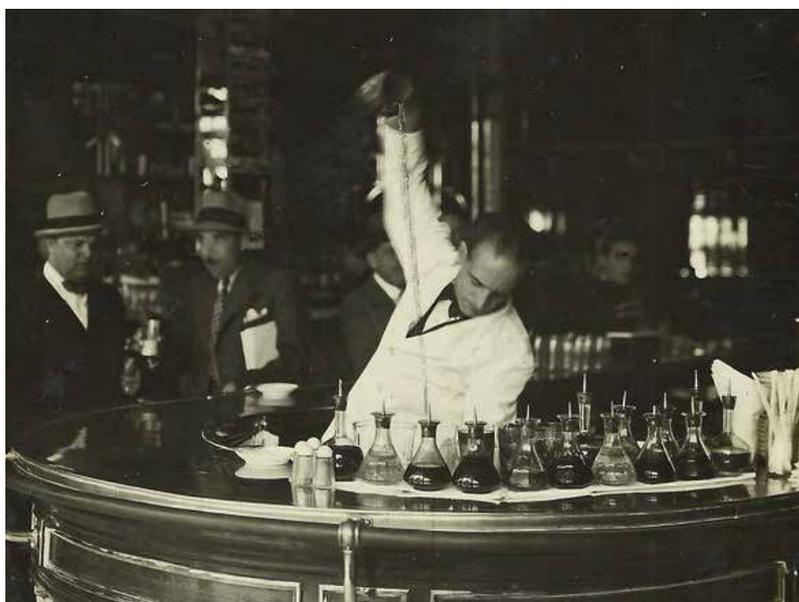
In the early 1800s Cuba was one of the first places to receive ice. It was sold by the American Frederic Tudor, who convinced the Spanish authorities to allow him to sell in Cuba. The Cuban historian Julio Le Riverand points out that already in 1810 Juan Antonio Montes's ice cream parlour had opened. Subsequently cafés such as La Imperial, La Dominica, the Café Arillaga and the famous Escauriza opened. It was the prelude to what was

to become the Cuban bar.

Another drink was the Special Plaza, a personal creation of Maragato that soon became one of the popular cocktails in Havana. Here is the formula: in a glass, a quarter of a tablespoon of sugar was dissolved with a little water and a little lemon juice, a drop of Curacao and a few drops of Maraschino. Then Bacardi rum, Noilly-Prat vermouth and Ama vermouth (a product found in Cuba at the time) were added in

## CUBA

ON THE RIGHT, OLD HAVANA. BELOW, ONE OF THE GOLDEN MOMENTS OF CUBAN COCKTAIL-MAKING. BOTTOM RIGHT, THE LOGO OF THE CANTINEROS ASSOCIATION.



equal parts. The drink was served in a glass with ice and green lemon peel. Another of the famous bartender's creations was the Maragato Especial. The drink was created for people who preferred recipes with a soft and delicate taste.

The cocktail was prepared in a shaker and the original recipe included a quarter cup of orange and grapefruit juice, lemon drops and a quarter of a tablespoon of sugar. Then equal parts of Bacardi rum and Brocchi vermouth were added. The President, which we have already mentioned, is another iconic recipe from Cu-

ba. The formula used by Maragato for its preparation consisted in putting an orange peel and a bit of French grenadine in a large glass with ice. Then two thirds of Noilly Prat vermouth and a third of Bacardi rum were added, mixed and served in a cocktail glass with a cherry.

Maragato left in Cuban mixing a distinctive mark that the generations of Cuban bartenders still bare today. The piano bar of the current Hotel Florida in Cuba is named after him, one of the unforgettable Rey del Coctel Cubano.

**Vittorio Brambilla**

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— RARE PROOF 20 YEARS OLD —



— RARE PROOF 18 YEARS OLD —



— RARE PROOF 13 YEARS OLD —



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DRINK RESPONSIBLY!

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# THE RISE OF (BRITISH) GIN

New producers and new brands for a fast-growing phenomenon

BY ALESSANDRO PALANCA



According to a market report by the British Wine and Spirit Trade Association (WASTA) using 2018 data, the sale of British gin has reached record levels. Total sales, both at home and abroad, peaked at 2.2 billion pounds. Market analysis shows that the combined annual sales of British gin in the UK and abroad have doubled over the last five years. In 2013 the total value of sales reached just over 1 billion British pounds. This year, data as at the end of June showed the value at 1.6 billion British pounds, an increase of 38% compared to the same period last year.

The English bought almost 60 million bottles, which means that 14.4 million more bottles were sold in the UK than last year, worth an added 516 million pounds. By adding this figure to exported volumes, analysts assume that the two billion pounds mark has just been exceeded.

This British gin phenomenon is called “Ginaissance”. However, an increase in British government taxation on the prod-

uct this autumn seems to loom at around 3.4%. The number of new gin producers and brands has certainly contributed to the Ginaissance phenomenon and its rapid growth in the UK.

Gin is now an important data point for the British economy and job creation. Miles Beale, CEO of WASTA, says that at this rate, UK-made gin could reach a value of 3 billion British pounds by the end of 2020. Today, Britain has around 450 brands of gin on the market. The exact number is difficult to determine given the speed at which new brands come onto the market, but it is certainly more than double compared to five years ago.

In Wiltshire, in a landscape that has been continuously farmed since the Neolithic era, a new spirit is moving. The lush hills of Wiltshire, between London and Cardiff, are the cradle of the Ramsbury distillery and brewery, a farm distillery with crops and livestock spread over 19,600 hectares and that takes full advantage of the resources of the region; a true exam-

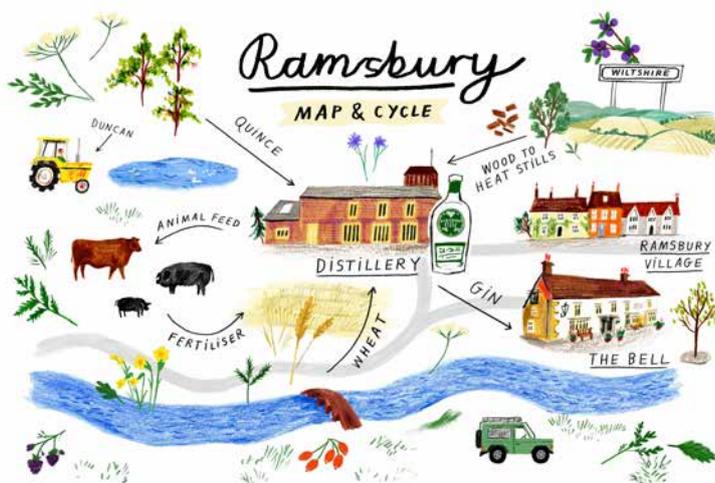


THE DISTILLERY

ple of sustainable production in its place of origin.

In Ramsbury the production process is circular, in the sense that everything is reused without wastage, with the organisation aiming for total environmental sustainability. The water of the clear river Kennet feeds the distillery, while the chalky soil helps to maintain moisture. The area segmented by small woods that surround the farmed fields provides everything; the specific grain used in producing the renowned beer and distillates, the wood used as fuel for the plants and many of the botanicals used for the gin. Trees are replanted by the company. Everything is produced in the Ramsbury estates. The by-products are used as a fertiliser to feed the pigs, before becoming cured meats sold together with game. Waste water from production is returned to the natural cycle.

For this operation in Ramsbury they use thick reeds that act as natural filters. These reeds create a healthy environment for the fauna, and they are rich in hard-working



and friendly bacteria that remove harmful matter before the water flows directly into a lake managed by the Wildlife and Wetland Trust. The water of the lake complies with drinking water safety standards. The residual methanol from distillation is combined with rapeseed oil to create biofuel.

The ultimate goal is zero carbon emissions and zero waste, and Ramsbury is trying to use its own self-sufficient wood

**PRODUCTION**  
A PHOTO OF THE RAMSBURY DISTILLERY AND A DRAWING OF THE MAP AND PROCESSING CYCLE.



**RAMSBURY**  
SOME IMAGES  
OF THE ESTATE.



supply to generate the electricity required for the site. The grain of the prized Horatio variety (commonly used in fine pastry) grows in the fields of the estate and is used to produce the alcohol for the gin and vodka. In Ramsbury they believe anything is worth doing very well. As a result, they have created a soft and pleasant vodka, the best base for a darn good gin. The label shows in which field the grain was grown (with GPS coordinates), when it was sown and when it was harvested. For vodka production, Horatio wheat is harvested and

ground the same day. To the coarse flour (grist), the water of the Kennet river filtered through chalk is added.

The Master Distiller adds the yeast and begins fermentation of the “mash”. After distillation, a 76% ABV alcohol is diluted and then heated in a traditional copper pot still. To make pure Single Estate Vodka, neutral alcohol (96.5% ABV) is obtained thanks to adjustments in copper columns with 43 plates. The alcohol content in the bottle is 43%.

A similar process applies also to Rams-

# Extraordinary spirits since 1779.



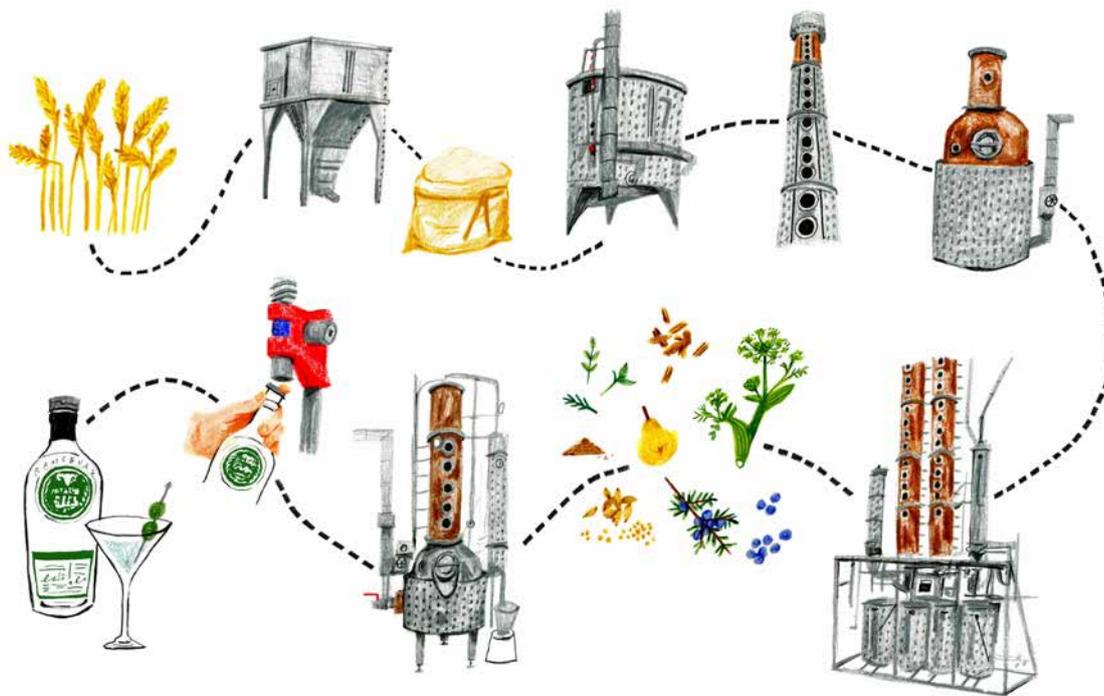
# B.º NARDINI DISTILLERIA A VAPORE

— dal 1779 —

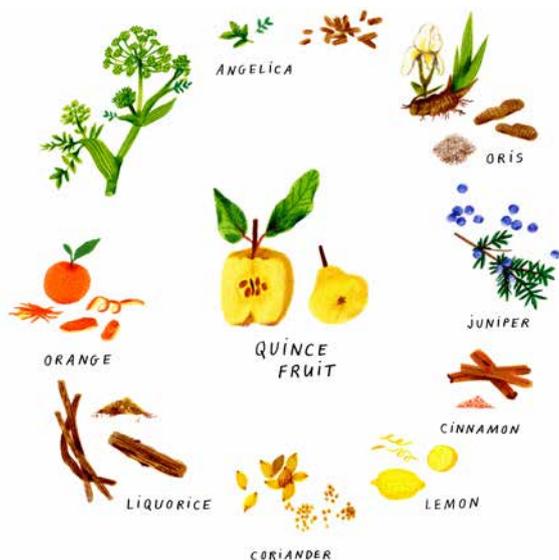


**PALLINI**  
- ITALIA -

DRINK RESPONSIBLY



**THE PHASES**  
TOP, THE  
PRODUCTION  
CYCLE. ABOVE,  
QUINCE AND  
BOTANICALS.



bury Gin. The process that produces pure Horatio wheat alcohol is followed by the use of 9 botanicals: juniper, quince, coriander, angelica, orris root, liquorice, lemon, orange and cinnamon. Some of these are grown locally. The botanical components are distilled together in a traditional 140 litre copper still (small batch). The distillate is heated and condensed, bringing it to 86% ABV, diluted with Kennet water, filtered and bottled by hand. The final ABV is 40%. The bottles are labelled by hand.

Thanks to all this we can define the Ramsbury distillates as Single Estate Gin or Vodka. If you've asked yourself how long





it takes for a bottle of a Ramsbury spirit to be produced, the answer is well proven: 3 days to distil vodka plus another day for gin, a year to grow wheat, 30 years for the wood. Alongside the agricultural and ecological balance of the Ramsbury estates there is total integration of quality. A value that the market, trade and consumer, is appreciating more and more.

**Alessandro Palanca**

## RAMSBURY GIN RECIPES



### **NORDIC PUNCH by Vincenzo Civita – Picteau Lounge, Florence**

#### INGREDIENTS

- 35ml Ramsbury Gin
- 40ml pine needles infusion
- 15ml Cocchi Barolo Chinato
- 10ml Nardini Grappa Riserva
- 2 spoons mulberry jam
- 10ml grapefruit juice

Method: shake & strain. Glass: mug. Garnish: mountain pine cone.



### **BÉLIER by Vincenzo Losappio – Zenzero, Barletta**

#### INGREDIENTS

- 15ml lemon juice
- 10ml grapefruit sherbet
- 10ml “cotognata leccese” (solid quince jam)
- 35ml Ramsbury Gin
- 1 dash Varnelli Delizia alla Cannella
- Top Copenhagen sparkling tea

Method: shake. Glass: coupe. Garnish: lemon zest



### **TWENTYONE CENTURY COCKTAIL by Giuseppe Capuano – MAG, Milan**

#### INGREDIENTS

- 22.5ml Ramsbury Gin
- 22.5ml Lillet blanc
- 22.5ml white Crème de Menthe
- 22.5ml lime juice
- 2 dash Freni e Frizioni bitters

Method: shake & strain. Glass: vintage coupe. Garnish: none

## RAMSBURY VODKA

**Colour:** transparent and clear

**Smell:** pleasant biscuit smell, very elegant, thanks to its many distillations that make the wheat alcohol soft and fine. Pouring it releases a bouquet of fresh and floral aromas.

**Palate:** dried fruit and then anise, elegant and rich in the mouth, almost like dark chocolate.

## RAMSBURY GIN

**Colour:** transparent with remarkable clarity and brilliance.

**Smell:** the juniper gently blends with the herbaceous and fruity hints of the quince. Light citrus notes balanced by woody Angelica and spicy cinnamon, create a balanced and complex aroma.

**Palate:** floral and crunchy quince hints are tempered with the saltier hints of juniper, with a refreshing finish and a spicy touch. Softness abounds and this single estate gin has a sweet finish in the mouth that well balances the taste experience.



### NAKED MARTINI by Mario Farulla – Baccano, Rome

#### INGREDIENTS

- 60ml Ramsbury Gin
- 20ml Sherry Fino Tio Pepe
- Drop of Talisker Whisky 10yo
- 5ml Butterfly-pea water

Method: stir & strain. Glass: coupe. Garnish: none



### SUD FLAVOR by Calogero Dimino Cocktail Bar Vittorio Emanuele, Sciacca (AG)

#### INGREDIENTS

- 30ml Ramsbury Gin
- 20ml Giardini d'Amore Liquore Finocchietto
- 10ml lemon juice
- 10ml sugar syrup
- 10ml EVO oil infused with fresh mint
- 2 dash Angostura Orange
- 4 leaves fresh mint
- 4 drops saline solution made with Mothia salt
- "Essentia" wild fennel essential oil solution
- "Amara" bitters

Method: shake & double strain. Glass: Martini glass. Garnish: fresh mint

Preparation: shake the ingredients in a shaker without ice. Add ice to the shaker and shake for about 2 minutes. Spray the alcohol-based solution of wild fennel essential oil into a previously chilled cup and double strain. Add the "Amara" bitters on top.



# EROUVA PELLEGRINI

**P**ellegrini SpA is one of the most prestigious names in importing and national distribution of high-quality wines and distillates in the Italian spirit industry.

The story of Pellegrini SpA is one of a family linked to wine and its traditions. Pietro, the great-grandfather of the current generation of company management, ran his 'osteria' in Cisano Bergamasco, a small and industrious town in the Bergamo area. The restaurant later became the company's historic headquarters.

In 1904 his entrepreneurial dream became a reality: he established a company to market and distribute bulk wines in Lombardy, which included cellars for storing the barrels. In order to give his selections a definitive identity, Pietro coined the brand PPC – Pietro Pellegrini

ni Cisano, an acronym used to name the barrels and which later became the company logo. Since then the company has embarked on a path of growth and expansion marked by tradition and modernity, competence and professionalism acquired over time.

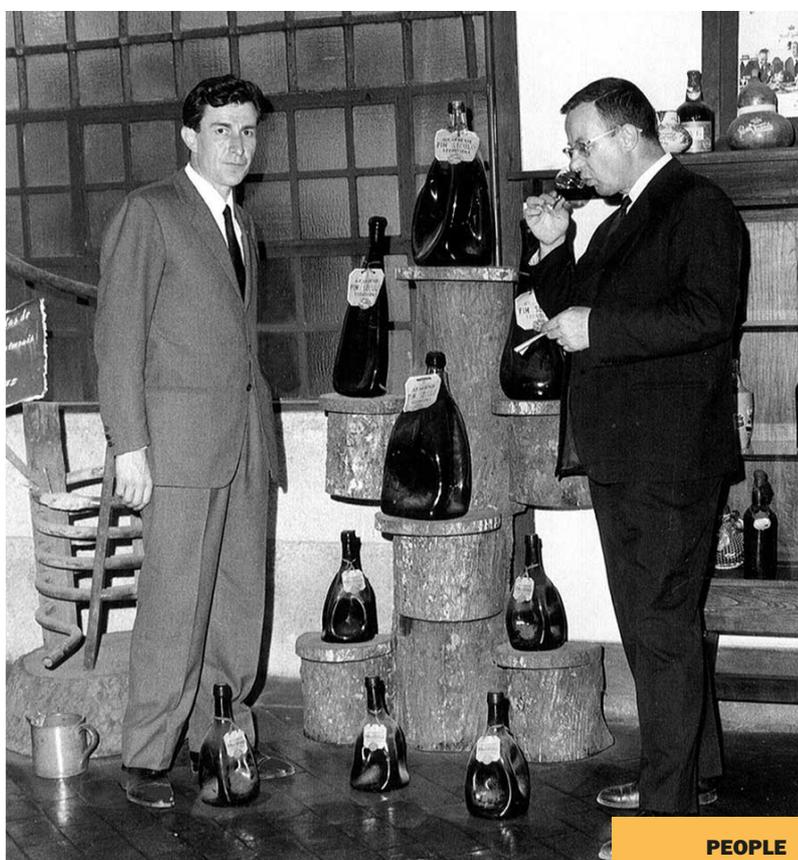
In the 1950s, his son Angelo (the grandfather of the current generation) brought his experience to the town of Sava (Taranto). A branch was opened and with the help of his sons, Gian Pietro and Emanuele, he began to focus on winemaking.

In 1963 a Tuscan farm was purchased at Montelupo Fiorentino, where a new cellar was built. The Fattoria di Petrognano was born, a winery producing wines with a strongly Tuscan identity. One of the gems of the Fattoria di Petrognano is the cellar

“within the cellar”. This is where the last remaining bottles of labels that are no longer for sale are kept, a historic cellar that preserves samples of noteworthy wines that were once distributed. It also includes a well-equipped area for training and masterclasses. In recent years, the “Pellegrini Private Stock” or PPS has been introduced, a range of high-level distillates, carefully selected from all over the world, and in some cases, watched over during their aging process. These include rum, brandy, grappa and distillates in general. With its grappa and brandy of the highest quality, Erouva is the pride of Pellegrini Private Stock.

The evocative name refers to the origins of these distillates, obtained from the best selected grapes and from which it has inherited aromas and elegance. The fruit produces wine and pomace which is distilled in a vacuum to allow the equipment to run at low temperatures, with the aim of preserving the identity of the grapes as much as possible. The aromas evolve during a long stabilisation period in steel or aging in wood, adding further complexity to the drink. All this while respecting the primary aromas and with the utmost care taken in production techniques.

Erouva is a fine line that connects a bunch of grapes to a glass. The range includes a Grappa Bianca (white grappa), a Grappa Riserva 5 anni (5-year grappa Reserve) and a Brandy Riserva 10 anni (10-year brandy Reserve) – three high-quality products with a classy packaging. The name, Erouva, is meant to be a play on words: “Ero” (I was) and “Uva” (grapes), to remind us that grappa and brandy are produced from this raw material.



**PEOPLE**

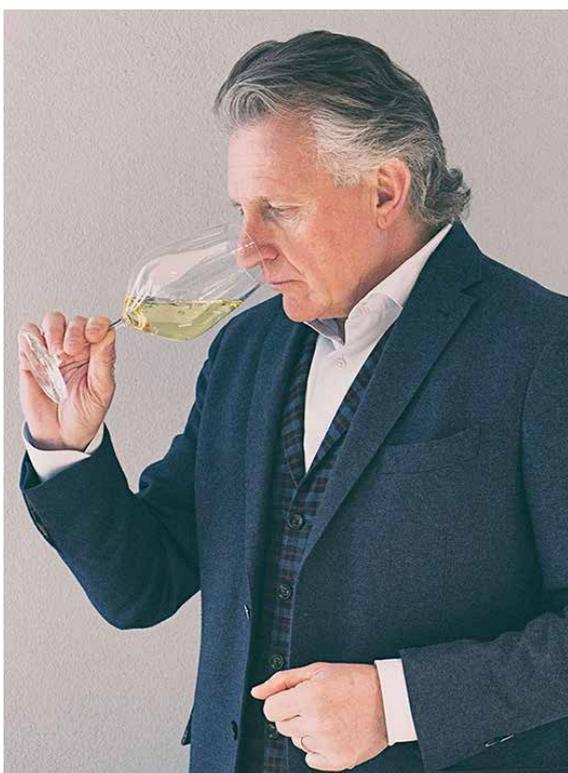
ABOVE, ON THE LEFT, EMANUELE PELLEGRINI AND ON THE RIGHT, LUIGI VERONELLI. TOP, A HISTORIC PHOTO FROM 1936.

Brandy and grappa are two Italian national distillates that are enjoying a new rebirth. Their quality as ambassadors of local and traditional values, which take on the concept of sustainable and distinctive terroir is the ideal stage for capturing an audience that, now more than ever, looks towards drinking higher-level products.



#### CROPS

RIGHT, PIETRO PELLEGRINI. ABOVE, A PHOTO OF THE VINEYARD.



### EROUVA GRAPPA BIANCA

**Product type:** Young grappa.

Year of production and bottling: 2016.

**Colour:** crystal clear, transparent.

**Smell:** intense, elegant, fine. The bouquet is fragrant and harmonious, with no sharpness. Notes of white flowers,

white fruit, sage and honey. Hints of sea breeze.

**Palate:** fresh and all-encompassing with a dry finish. Royal persistence. Retronasal olfaction: particularly rich in floral and spicy aromas. Fruit: green apple. Slight hints of vanilla, cocoa and ginger.

**Overall judgment:** A modern and refined grappa. It clearly differs from traditional grappa thanks to its perfect balance with alcoholic vigour that enhances its complex and fine aromatic structure.

**Ideal serving temperature:** 14°C / 16°C after brief aeration.

### EROUVA GRAPPA RISERVA 5 ANNI

**Production:** December 2010. Barrelling: January 2011. Extraction: April 2016. Bottling: December 2016.

**Colour:** deep amber with ruby reflections.

**Smell:** complex, intriguing, powerful. Aromas of dried fruit wrapped in notes of vanilla and spices.

**Palate:** majestic and persistent. Velvety and flavourful. Retronasal olfaction: hazelnut, tobacco, leather. Vegetal aromas



of heather and cereals. Dates, incense and toasted bread. Elegant and sweet tertiary aromas of cedar and marzipan.

**Overall judgment:** A grappa reserve of great class. It reveals its authoritative personality from the first taste: meditative.

**Ideal serving temperature:** strictly at room temperature after correct aeration, even if for just a few minutes.

## EROUVA BRANDY RISERVA 10 ANNI

**Production:** December 2005. Barrelling: January 2006. Extraction: May 2016. Bottling: December 2016.

**Colour:** characteristic bronze.

**Smell:** of wine and spicy. Notes of sandalwood, resin and undergrowth.

**Palate:** enveloping, velvety, intense and flavourful. Persistence is regal. Retro-nasal olfaction: marsala, cinnamon and oak. Articulated and complex bouquet with a sweet finish: raisins, citrus fruits and ripe plum. Delicate aromas of leather, vanilla and walnut accompany the austerity of its tannins.

**Overall judgment:** the long aging gives this brandy a truly unique personality. Superb structure. Extremely rich, fulfilling.

**Ideal serving temperature:** strictly at room temperature after correct aeration, even if for just a few minutes.



# ALPESTRE

A symphony of 34 herbs.



Drink responsibly

*Just relax and enjoy the extraordinary symphony of flavour  
in a glass of Alpestre, brought to you by an orchestra of 34 medicinal herbs,  
blended and aged in oak casks from an ancient recipe.  
A small sip of this distilled spirit will delight both your heart and mind.*

**alpestre.it**

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