



Bar Convent Brooklyn, Italian Spirits Webinar Series: August 27, 2020: International Food Pairing with Italian Spirits

ITALICUS ROSOLIO DI BERGAMOTTO

A Rosolio liqueur made in Torino with Calabrian bergamot, Sicilian cedro and other all Italian ingredients; blended with a neutral spirit from Italy. Bottled at 20% ABV.

Tasting Notes:

Appearance: Straw color

Aroma: Honeyed sweetness with rooty bitterness

Taste: Chewy orange and lemon gum, citrus, lavender and rose, and a touch of bitter.

Aftertaste: Sweet lemon and herbaceous lavender

Food Pairing:

Complement pairing: Light fish sushi (tuna, yellowtail, salmon)

Contrast pairing: Savory chicken and lamb dishes from the Middle East



PALLINI LIMONCELLO

A natural liqueur that has been crafted by the Pallini family in Italy, made from prized Sfusato lemons which are exclusive to the Amalfi coast.

Tasting Notes:

Appearance: Cloudy, slightly milky, yellow

Aroma: Lemon zest, faint anise

Taste: Lemon and marzipan

Aftertaste: Lemon zest, slightly sweet

Food Pairing:

Complement Pairing: Foods with high acid (tomatoes, cured meats, coffee)

Contrast Pairing: Dishes that incorporate herb flavors (spice-rubbed or herb-oil) and sweet foods (food with glaze sauces or sweet potatoes)



TOSCHI NOCELLO

Toschi is a renowned liqueur producer established in 1945 in Vignola (Modena). Nocello is a walnut and hazelnut liqueur bottled at 24% ABV.

Tasting Notes:

Appearance: Amber-brownish

Aroma: Powerful roasted Nuts

Taste: Intense taste and a delicate and fruity scent of walnut

Aftertaste: Nutty, chocolate and mocha coffee

Food Pairing:

Complement pairing: Roast beef, roasted potatoes

Contrast pairing: Salads that are dressed with olive oil and white or red vinegar



FERNET VITTONI

Fernet Vittoni was the first Fernet created in 1842, it was acquired by Polini Group in the 1990s. Its secret formula is composed of 40 plus ingredients like saffron, cardamom, orange peel, rhubarb, and chamomile. The liquor ages three to five months in oak before it's bottled.

Tasting Notes:

Appearance: Dark brown slightly reddish

Aroma: Licorice, peppermint, cola

Taste: Fresh mint, honey, citrus lemon, and chamomile

Aftertaste: Rooty, minty, and bitter

Food Pairing:

Complement pairing: Grilled beef, dishes that are rich and might already incorporate minty seasoning

Contrast pairing: A creamy soup with minced garlic or onions to counteract the bitter taste



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