

AN ITALIAN DRINKING DAY



Tales of The Cocktail: September 23, 2020

POLINI MYSPRITZ

Polini Distillates, Wines & Beverages is one of the largest groups in the drinks sector in Italy and among the main ones in Europe. It manages a vast portfolio of premium brands, marketed in over 35 countries around the world.

MYSPRITZ is a ready-to-drink spritz cocktail. It is made by infusing herbs and citrus with 100% Italian white wine, and seltzer.

Appearance: Intense orange/red

Aroma (Neat): Orange peel and herbaceous bitterness

Taste: Orange peel, grapefruit, citrus and rooty bitterness



SPRITZ DIRETTO

4 oz. (120ml) of “MySpritz” Ready-to-drink Spritz poured from directly into a wine glass over ice with half an orange slice tucked in between ice and the glass.

Keep your pre-lunch drink light.

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COCCHI VERMOUTH DI TORINO

Cocchi Vermouth di Torino is an authentic vermouth from Torino with a family recipe that is 100 years old bottled at 16% alcohol by volume.

Appearance: Bronze with hints of red

Aroma: Fruity and spicy with orange peel, chocolate, cinnamon, smoked bacon and menthol

Taste: Big, chewy, raisiny, grapes, cocoa

Aftertaste: Bitter-sweet and slight quinine bitterness



NEGRONI

1 oz. (30ml) Gin

1 oz. (30ml) Bitter Rosso

1 oz. (30ml) Cocchi Vermouth di Torino

Method: Build directly over ice in a rocks glass, mix and garnish with an orange peel.



Keep your pre-dinner drink strong.

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LIQUORE STREGA

Created in Benevento in 1860, Strega is obtained by the distillation of about 70 herbs and spices from all over the world.

Appearance: Bright yellow, canary yellow

Aroma: Vanilla, licorice, honey, pine, peppermint

Taste: Mint, honey, citrus lemon, and juniper

Aftertaste: Spearmint, peppermint, piney



STREGATO

5 oz. (15ml) Liqueur Strega

2 Scoops Lemon Sorbet

2 oz. (60ml) Dry Sparkling wine

Method: Take the sorbet out of the freezer 30 minutes prior. Place/pour all the ingredients with no ice into a mixing beaker, bowl or carafe; whisk to melt the sorbet and create a frothy consistency. Pour into a chilled flute and garnish with a mint leaf.

Enjoy a mid-meal drink.

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VARNELLI CAFFE' MOKA

This fine liqueur obtained with real Italian espresso according to a traditional recipe of the Varnelli family. It needs at least 6 months of seasoning and settling in order to acquire its particular taste and appearance.

Appearance: Dark brown color typical of coffee

Aroma: Espresso blends with notes of cocoa, vanilla, spices, tobacco, honey and caramel

Taste: Pleasantly sweet and well balanced

Aftertaste: Dark chocolate and coffee



ESPRESSO MARTINI

1 oz. (30ml.) Varnelli Caffè Moka

1.5 oz. (45ml.) Vodka

1 oz. (30ml) Freshly-Brewed Espresso

.5 oz (22.5ml) Simple Syrup

Method: Combine all the ingredients into a cocktail shaker and shake for 10 seconds. Strain into a chilled cocktail glass.

Garnish with a dehydrated orange wheel or an orange peel.

End Meal with Coffee.