



USBG Italian Spirits Webinar Series:

July 7, 2020: Guide to Italian Spirits from Aperitivo to Digestivo

ITALICUS ROSOLIO DI BERGAMOTTO

Italicus is a Rosolio liqueur made in Torino with Calabrian bergamot and Sicilian cedro blended with a neutral Italian spirit. It's 20% alcohol by volume and other ingredients include chamomile, lavender, gentian, yellow roses and melissa balm - all from Italy.

Appearance: Straw color

Aroma: Honeyed sweetness with rooty bitterness

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

Aftertaste: Lemon and lavender

Cocktail - ITALICUS SPRITZ: 2 parts Italicus Rosolio di Bergamotto; 2 parts Prosecco. **Method:** Pour Over Ice. **Garnish:** Three Green Olives



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

Cocktail - RYE MANHATTAN COCKTAIL: 2 oz. Rye Whiskey; 1 oz. Cocchi Vermouth di Torino; 2 Dashes of bitters. **Method:** Shake, Strain and Pour Over Ice. **Garnish:** Orange peel and cherry



TOSCHI NOCELLO

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

Appearance: Amber-brownish

Aroma: Powerful roasted nuts

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

Aftertaste: Nutty, chocolate and mocha coffee

Cocktail - BLACK COFFEE IN BED: 2 oz. Toschi Nocello; 1 oz. Espresso coffee; 2 Dashes of whipped cream. **Method:** Warmed with a steam valve. **Garnish:** Whipped cream



POLI CHIARA DI MOSCATO

Poli has been producing Grappa since 1898 in the heart of Veneto. Poli Chiara di Moscato is artisanally-distilled with white Muscat from Euganean Hills in Veneto bottled at 40% alcohol by volume.

Appearance: Crystal clear

Aroma: Flowers (rose, magnolia), herbs (sage)

Taste: Sweet with a light touch of citrus fruit

Aftertaste: Rose and sage

Cocktail - MITO BIANCO: 1 ½ oz. Poli Chiara di Moscato 1 ½ oz. Bitter Bianco
Method: Shake, Strain, Pour Over Ice **Garnish:** Grapefruit zest



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