

# Bartales

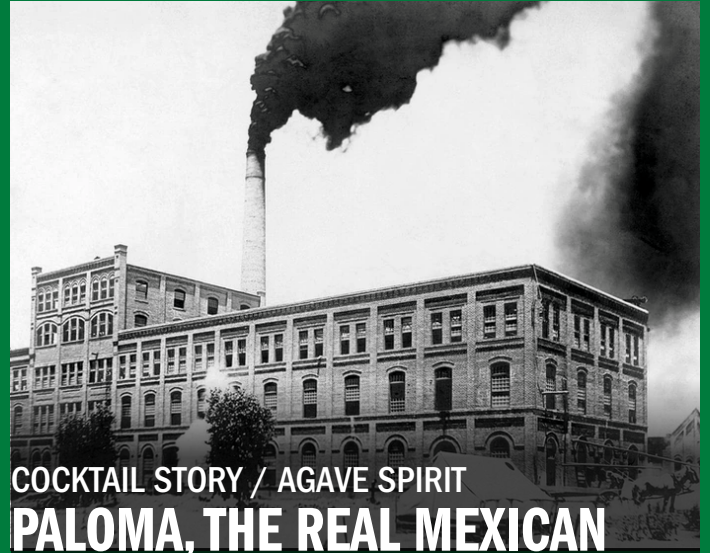
## Best of

N. 35 | DECEMBER 2021

SUPPLEMENT OF BARTALES



FACE TO FACE / UNITED AND SUCCESSFUL  
IN THE NAME OF GIORGIO



COCKTAIL STORY / AGAVE SPIRIT  
PALOMA, THE REAL MEXICAN



ZOOM / AGAINST THE GRAIN  
THE VERY ITALIAN HISTORY OF THE SPRITZ (1)



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# HIGH HOPES

**H**ow beautiful is that story of the Spritz! An Italian – indeed very Italian – tale as we have reported over the last two issues; the recipe of what can, and must, be considered a great cocktail classic, born and raised in the heart of the most abundant Veneto. This makes us proud, once again, of our traditions, which we discover once more as being strong and deep. In this happily patriotic spirit, allow me to rattle off some numbers that come as a real comfort after these long and dark months. The pandemic has marked a big comeback for our best spirits, with over twenty million additional sales in the amaro sector alone. Not bad. This is according to the latest research by Nielsen which reports an increase in the sales of all traditional spirits across large-scale distribution at the end of June. Sambuca and liquorice are leading the way, indicating a craving for vintage flavours, then, and a return to the tastes of the past. On closer inspection, it is the pride for those “Made in Italy” products which has favourably repositioned a “different type of drinking” – that taste of home which has boosted the popularity of “nonna’s liqueurs”, such as fruit-flavoured rosoli and amaretti. The spirit of territory is prospering along the length of the Boot, but not only. Given the recent attention the big players have given to our great liquor heritage and, with fingers crossed, it would not be too bold to make certain optimistic forecasts. This would be the confirmation that “made in Italy” (as we have been writing for some time) truly still has great potential – both in Italy and abroad.

Follow us



**BarTales**  
*Best of*

N. 35 | DECEMBER 2021

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**DRINK RESPONSIBLY**

# IN THE NAME OF GIORGIO

Fadda is the new president of the IBA A challenge that looks to inclusion and innovation

BY MELANIA GUIDA



**S**ixty-seven-year-old Giorgio Fadda would not have imagined covering even one metre of the long road he has travelled during his career when at the age of 14 he decided to help his friend at the bar; a journey which has taken him via the most prestigious bars until becoming the president of the IBA (International Bartenders Association) – the largest network of bartenders in the world.

Music was on his mind as a youngster, specifically playing the drums, and he had no wish to be dependent on his family. So, he rolled up his sleeves – and if it all started out by chance and necessity, it was the Costa Smeralda that did the trick, another world compared to his small birthplace of Iglesias where he made his debut.

After just one season, seduced by the glamour of a five-star way of life and



meeting such stars as Onassis and Charlie Chaplin, to mention two, he decided that bars and luxury hotels were where he wanted to be. He made his way from London to Venice, passing through Lake Garda, together with music, his bicycle and motorbike, his faithful companions of all time.

Now that he heads up the most prestigious bartenders' association in the world (the fifth Italian after Pietro Grandi,

Angelo Zola, Stefano Preti and Umberto Caselli), I ask him what the IBA represents in the world today. "It represents the only non-profit global community of bartenders. And with love and passion engages 65 associations across the world, on every continent, that are specifically dedicated to training."

An old and noble tradition (the IBA was founded in 1951 in the United Kingdom)



**GIORGIO FADDA**  
 ABOVE, WITH THE "DELFINO D'ORO" (GOLDEN DOLPHIN).

that, however – in Italy at least – carries with it some discord, some feelings of animosity. It is as if the Association is slightly frowned upon in Italy... “The truth is that the younger generations really do not look to it favourably. They see it as old school, with an antiquated feel. But we are working hard to regain some ground by rejuvenating

the association.”

We talk about the current trend. What position does the IBA take towards the ever more widespread phenomenon of light or alcohol-free drinking? “The IBA has always been involved in promoting responsible drinking. Just a few weeks ago, the Mattoni Grand Drink took place, the IBA’s global competition for non-alcoholic cocktails. Just think that it started in 1997 during the Association’s conference together with the World Cocktail Championship, at a time when there was no idea of what was to come. And not just that. The alcohol-free category will be included in the next world championship which will take place in Cuba in 2022.”

Tell us the truth... does the IBA have a single vision or are there conflicting camps within it? “I wouldn’t call it conflict, but different schools of thought that perhaps influence each other. For example, the youth are a very important resource. They are

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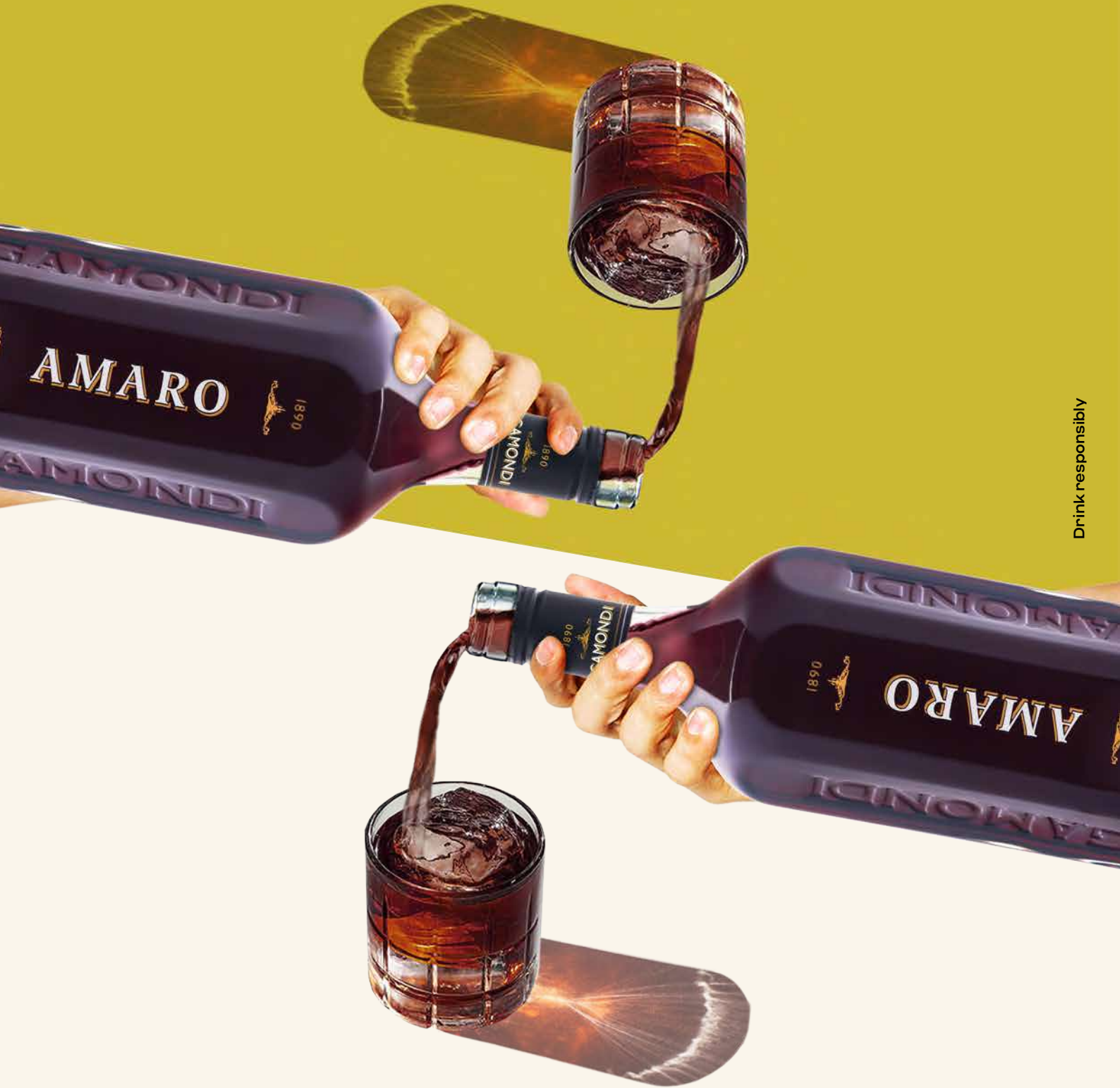
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**EVENTS**  
 ABOVE, IN A CHARMING PHOTO TAKEN DURING THE DOGE BALL IN 2019 (THE WAY MAGAZINE).

more willing to have conversations and accept the opinions of their seniors. That is why I decided to create sub-committees made up by two generations. And I can assure you that it's proving successful. We are working better."

What are the areas within the industry that the IBA influences best? "Training, above all. By organising conferences, seminars and master classes we look to grow increasingly more knowledgeable professionals. And then thanks to the network we have across the world, the role of the Association is to help companies strengthen their presence in strategic markets."

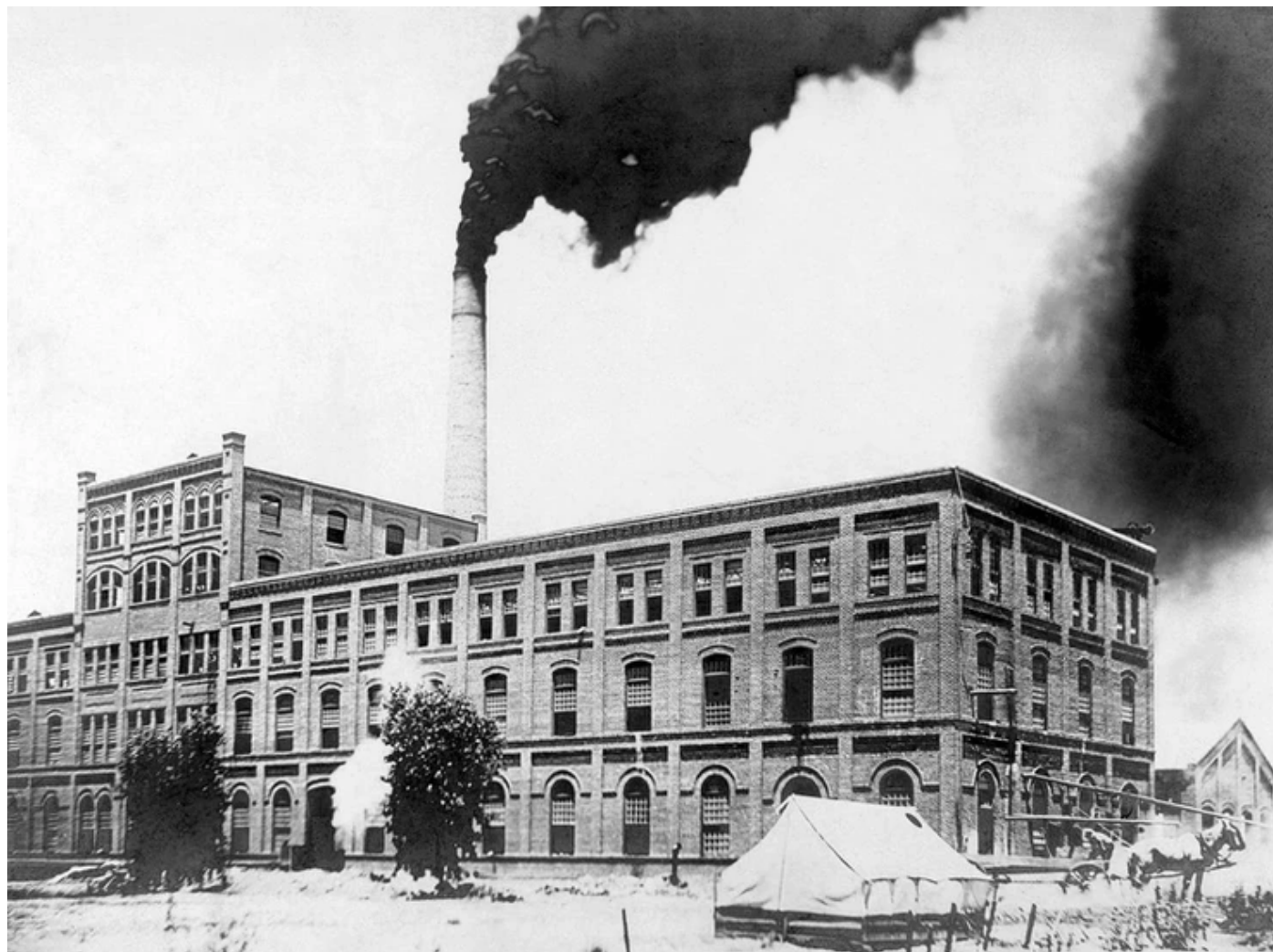
What legacy will your presidency leave behind? "I have rewritten the official cocktails' list (the Spritz is included, also made with Campari, Select or Cynar instead of

Aperol, Ed.). I have updated the website, created the network of sub-committees and I have contacted the individual businesses one by one to get them involved. Just think that until a few years ago the Association was supported by donations only."

How much do you miss your former role? "I do miss it. I often go back to Venice and sometimes I set up meetings with my old clients, those who are most enthusiastic. I miss the opportunity to always meet new people. And the excitement of winning over a new client."

A goal other than that of your next bike ride? "To reach 70 associations. There are currently 65 within the IBA. I'd like to reach a round number by the end of my term."

**Melania Guida**



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# PALOMA, THE REAL MEXICAN

Simple, citrusy and ice-cold  
More endemic than tequila  
and the margarita, it is the latest  
rediscovery in craft mixology

BY ALESSANDRO PALANCA

The margarita is considered the most popular drink in Mexico, especially by tourists. No doubt about that. Nor is there any doubt that the margarita is not the favourite drink among its citizens, let alone the Tequila Sunrise.

The drink preferred by Mexicans is probably what is known as paloma, a refreshing drink made with agave spirit, grapefruit soda and lots of ice. Providing cool relief from the sultry heat, it is enjoyed especially in high-tourism areas and in the regions bordering Texas. Grapefruit marries beautifully with agave spirit.

The paloma is a citrus drink that has enjoyed a real boom outside of Mexico's borders and has also seen many changes, such as the addition of lime juice, salt, agave syrup and even chilli to the recipe.

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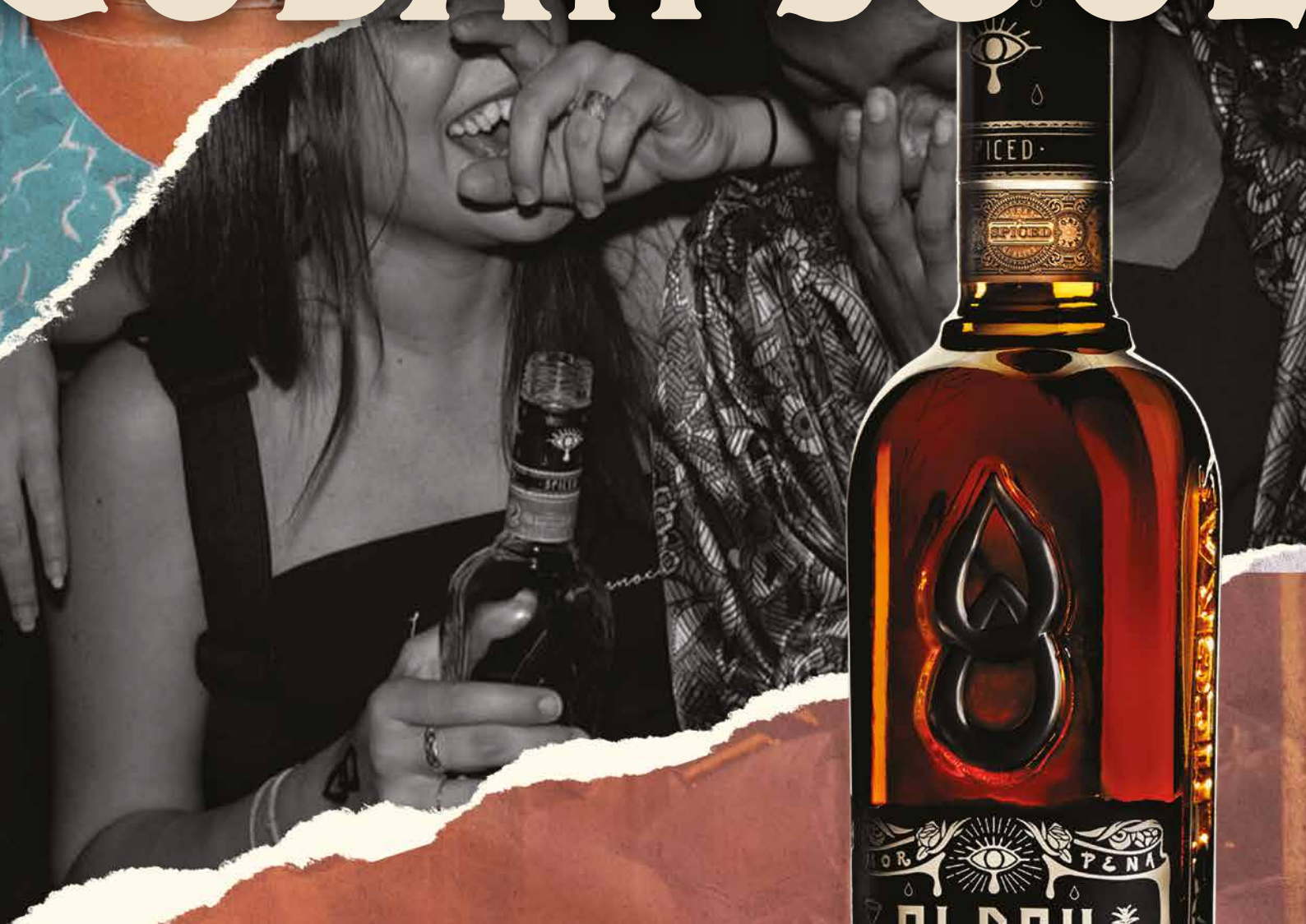
FORMULA	Recipe: one for Case Syrup Concentrate for Beverages	WATER	CANE or BEET SUGAR	Caseins or Casein (Royal Dextrin)	47 to 49 COOK SYRUP	Agave or Sweetener	Booster of Simple Syrup (Agave Base added)	Booster of Thrive Syrup (other Base added)	Gallons Simple Syrup
Case (or Beet) Sugar		25 gals. 27 cas.	130 lbs.				26.5"	24.25"	40
Case & Casein (or Casein)	25 1/2%	23 gals. 25 cas.	132 lbs.	82 lbs.			27.4"	25"	40
Case & Casein (or Casein)	50%	21 gals. 23 cas.	98 lbs.	129 lbs.			25.5"	26.8"	40
Case & Case Syrup	25%	21 gals. 23 cas.	148 lbs.		84 lbs.		28.5"	26"	40
Case & Case Syrup & Case (or Casein)	50%	20 gals. 22 cas.	99 lbs.	67 lbs.	84 lbs.		29.8"	27.1"	40
Case & Royal Dextrin*	50%	23 gals.	99 lbs.	128 lbs.			29.5"	26.8"	40
Case & Sweetener (or Agave)	40%	20 gals. 22 cas.	119 lbs.			126 lbs.	28.1"	26.45"	40
Case & Sweetener (or Agave)	25 1/2%	21 gals. 23 cas.	132 lbs.			89 lbs.	28.25"	25.7"	40

Copyright 1942, The Squirt Company 48 2-15-42 Form 14      TAKE THE SQUIRT ON YOUR STRIP BOOM WALL

**HISTORY**  
ON THE OPENING PAGE, THE SQUIRT GRAPEFRUIT CONCENTRATE FACTORY IN GLENDALE, ARIZONA. LEFT, AN OLD SQUIRT RECIPE SHEET (SOURCE: ANTIQUEBOTTLES.NET). BELOW, ED MEHREN CA.1930-1940 (SOURCE: ANTIQUEBOTTLES.NET).



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It is a very simple drink that is easy to prepare even at home. However, the paloma has attracted the attention of craft mixology, to the point that in many

DRINK

**SQUIRT**

DRINK

**SQUIRT**

DRINK

**SQUIRT**

DRINK

**SQUIRT**

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Texas bars it can be found in a number of variations.

The birth of this drink is not yet clear but what seems certain is the use of a specific soda that owes much of its fame to the paloma: Squirt. This grapefruit soda was created by Herb Bishop in 1938 in Phoenix, Arizona.

In reality, Squirt was the new name given to Citrus Club, a drink previous-

# The Paloma

- ⊙ 2 oz. TEQUILA
- ⊙ ½ oz. FRESH LIME JUICE
- ⊙ GRAPEFRUIT SODA
- ⊙ SALT

COMBINE the TEQUILA, LIME JUICE, AND A PINCH OF SALT IN A HIGHBALL GLASS FILLED WITH ICE. TOP WITH GRAPEFRUIT SODA, GIVE A STIR OR TWO, AND ENJOY!



ly brought to market by Herb Bishop in 1936. Bishop's intention was to create a soft drink with less fruit and sugar than other drinks. He imagined a soft drink whose flavour would 'explode' in the mouth like a slice of fresh grapefruit and so named it "Squirt". In 1941, Bishop and his partner, Ed Mehren, created a

Squirt Soda has been refreshing thirsty Americans since 1938.



mascot called “Little Squirt” which would be used in marketing their drink.

The soft drink was successful since consumers enjoyed its reduced sugar content. The grapefruit concentrate used in Squirt was produced in a factory in Glendale, originally built to process sugar beets in 1906. By 1950 Squirt was already heavily advertising the use of its grapefruit mixer with tequila. Mexico started importing this soda in 1955. In 1977, Squirt was acquired by Brooks Products in Michigan, which introduced





a new logo and reformulated the Squirt recipe.

Today, Squirt is the best-selling grapefruit soft drink in the United States and is owned by the Dr Pepper Snapple Group. Some maintain that the original soda used in the paloma was Jarritos Grapefruit Soda, which first appeared in 1950 with a coffee variant and grapefruit only came later.

However, no one knows for sure who invented the paloma. Some sources attribute it to the legendary Don Javier Delgado Corona, the owner of the La Capilla bar in the city of Tequila in Jalisco, who was already known for inventing another soda tequila drink, the batanga (Coca-Cola, tequila and lime juice).

Today we can refute this version because it was Don Javier himself who said that the paloma was not his invention.

In his book “Meehan’s Bartender Manual”, Jim Meehan provides the following information.

Meehan states that he read the recipe for the first time in the book “Killer Cocktails” by David Wondrich in 2005, and that “Neither the combination of ingredients nor the name appear in any guide before this, despite the fact that Squirt was imported into Mexico in 1955 and the producer states that it became popular as a cocktail mixer in paloma during the 1950s.”

According to other sources, in this case Wikipedia, the paloma is attributed to a bartender by the name of Evan Harrison, who was the first to mention the paloma in a booklet called “Popular Cocktails of The Rio Grande”. He referred to the area of Texas where major production of grapefruit afforded the citrus fruit the



title of “pride of the Rio Grande valley”.

This version too does not have a solid basis since no reference to the booklet can be found.

At the United States Copyright Office there is no record of such publication, nor any written by Evan Harrison. This does not eliminate the hypothesis that the brochure may have been self-published.

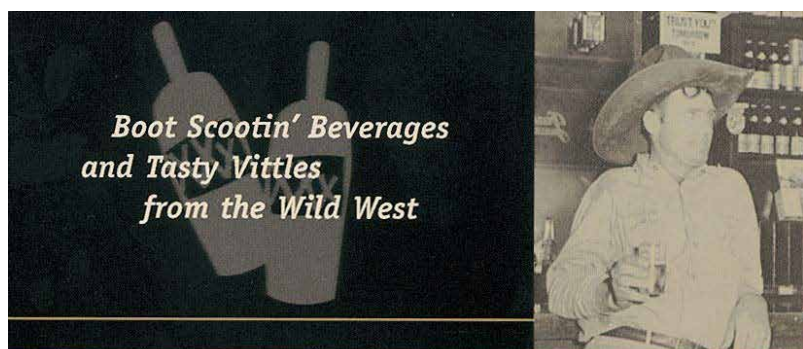
Camper English of Alcademics.com has carried out in-depth research around this information. In an interesting article he agrees and explains that the dates and reference to the paloma in Rio Grande do not match up, and that over time there have been as many as 12 changes to the Wikipedia article, each becoming more and more elaborate and without any tangible proof to support the idea.

In 1929, a Texas citrus farmer by the name of A. E. Henninger noticed that on one of his grapefruit trees a variety of grapefruit appeared with a bright yellow peel and red pulp.

This natural mutation, from which other hybrids were developed, was to become the first citrus patent in the United States, making the Texas grapefruit synonymous with this variety known for its red flesh and unusual sweetness.

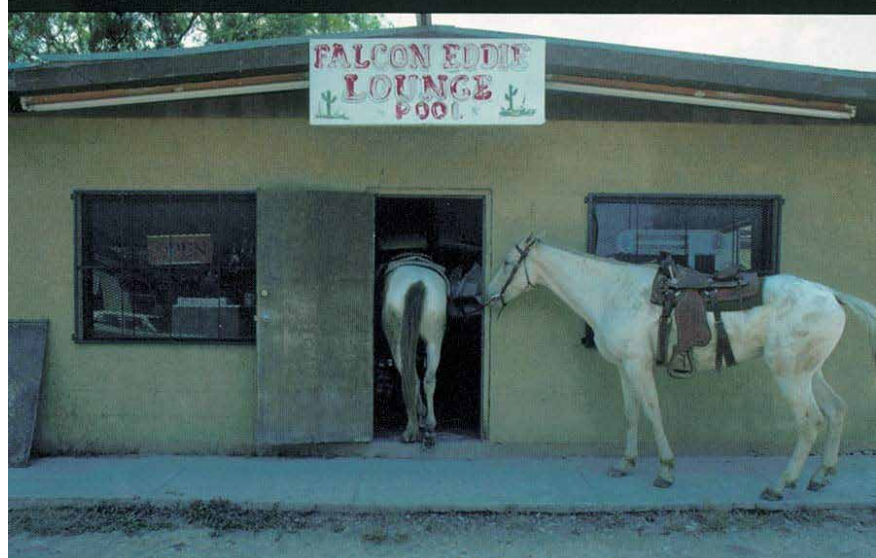
But despite the popularity of the paloma in Mexico, the US trend of Americanising Mexican food and drink, and the fact that the United States produces half a million tons more grapefruit than Mexico every year, the paloma has not achieved the same mass success as the margarita. Nonetheless, the paloma is a very popular drink in Texas which abounds with grapefruit.

Paloma means “dove” and the reason



## Cowboy Cocktails

Grady Spears & Brigit Binns



### LA RICETTA

#### **PALOMA by La Punta Expendio de Agave - Roma**

##### INGREDIENTI

- 45ml Espolon Tequila
- 10ml sciroppo di agave
- 30ml succo di pompelmo rosa
- Top di soda al pompelmo
- Crusta di sale.

Tecnica: build. Glass: highball.

Garnish: fetta di pompelmo rosa



why it was given this name is not clear. Some think that it was confused with “pomelo” which means “grapefruit”.

Drinks writer David Wondrich reported the paloma’s first mention on a menu at Tlaquepaque restaurant in Orange County, California, in 1999. In 2000, the famous Texas chef Grady Spears and food writer Brigit Binns published *Cowboy Cocktails* and mentioned “The La Paloma” as “practically the national drink of Guadalajara”.

Roberto Artusio, co-founder with Christian Bugiada of La Punta-Expendio de Agave in Rome, tells us about his encounter with the paloma during one of his many trips to Mexico.

“I was in Mascota, a town in the state

of Jalisco, visiting a small raicilla distillery. Don Ruben, the owner, invited me to a bar. It was more of a courtyard than a bar, in a house where some people were staying to drink what they called paloma. It was a very simple drink, made from a distillate (they evidently used raicilla) with a grapefruit soda, Squirt, added to it. They explained to me that it was a very simple and popular way of drinking agave spirit.”

Today the tendency to compare the paloma with the margarita may be instinctive. It is difficult for the drink to beat the margarita in terms of popularity, but the paloma will certainly go far outside of Mexico.

**Alessandro Palanca**

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DRINK RESPONSIBLY



# THE VERY ITALIAN HISTORY OF THE SPRITZ (1)

In the early 20th century, a new drink was born, destined as an aperitif. In Venice, without inconveniencing the Austrians

BY **BASTIAN CONTRARIO**

**E**nough of this story that the Spritz was invented by Austrian soldiers! Forerunners of the Sturmtruppen, while they raged in a long succession of cruel and bloody battles to conquer the Lombardo-Venetian area, at the beginning of the 19th century they apparently went from osteria to osteria, creating one of the most popular drinks of the 21st century.

In a nutshell, the story goes that since the only alcoholic drink available in Venice was a wine whose alcohol content was too high for their liking, the soldiers asked

their hosts to correct it, by “spraying it” (spritzen in German) with seltzer. Sure, some embellish this story a bit more than others, but it remains the story of Little Red Riding Hood, even if at times the wolf drinks seltzer and others just plain sparkling water.

Why has this story been told for 20 years? Why turn it into one of the greatest hoaxes in the history of mixology, equaling what Modigliani’s sculpture heads are to art history? We all know that story did not end well, but maybe, fellow bartenders, we still have time to save this one.



I'm telling you loud and clear: Wikipedia, certain major industry publications, press releases of some of the major brands that today explain how the Venetian cocktail is prepared, and even books and essays on the Spritz, after "careful" research, have told you a simple tale that today's bartenders, who strive for true professionalism, simply cannot accept. I know you're probably doubting what I'm about to tell you. In the end, the history of the Spritz is complex, with many grey areas along its journey, but there is no doubt on how and why the drink was born.

We have proof and logical arguments on what I'm about to tell you that would hold up even against a Perry Mason cross-examination, and as a starting point, let's take these poor Austrians out of the equation, who have absolutely nothing to do with Venice's aperitif.

It all started in Venice (at least that part is true), before 1928. In Calle degli Stagneri (today known as Calle dei Stagneri o de la Fava), between the Rialto

Bridge and St Mark's Square in an area known as "Calese" (meaning "calice" or chalice in English) was a very famous and renowned osteria named after the area, "Al Calice". I could talk at length about this place (which still exists by the name of "Antico Calice") in one of my articles with full admiration for those historical establishments that should be declared world heritage sites, and perhaps one day I will. But for now just know that in 1902 the osteria was taken over by the Bolla brothers. They were expert hosts who already owned the Trattoria Del Gambero in the town of Soave, their home and that of the famous grape variety. The brothers completed their training by parting ways and going to work in France, Germany and America.

The Bolla brothers came from a family of wine farmers and were experts in wine; be it for this reason or the vast experience they gained, they gave "Al Calice" an extraordinarily modern print. They closed the kitchen, replacing it with



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a small spread of cold foods, and concentrated on carefully selected Veronese wines and a drink that they created. A very targeted decision that, certainly in contrast to the typical Venetian osteria of the time, was especially enjoyed by the learned and literate in Venice, as well as by many patrons from the rest of the Veneto and neighbouring Friuli regions, making the place known beyond its regional borders.

“Calice”, “Bolla”... I know you’re all wondering when the Spritz will make its appearance. Well, it already existed. It was that aperitif that I mentioned earlier, although it looked very different to what we drink today. 1928 was a very important year in Italy’s history: in that year a book was published for the first time called “Osterie Veneziane” (Venetian Osterie), written by journalist, writer and historian, Elio Zorzi. The scholar spent his whole life in Venice, not only achieving a brilliant career in the editorial board of the “Gazzetta di Venezia”, the oldest newspaper in Italy, but also in his contribution to the press office of the Biennale di Venezia, a prestigious cultural institution. He was therefore an authoritative and observant voice, as well as a great



admirer and connoisseur of Venetian eateries and bars.

It is likely that, like all Venetian journalists of the time, Elio Zorzi was a regular patron of “Al Calice”, of which he writes: “... you can enjoy lemon zest as an aperitif, that is a Bismarck or a Spritz, a delicate and innocent invention of Al Calice, which offers under this name a half “ombra” (shadow) of white soda wine with a slice of lemon zest. Famous in Venice and outside Venice, Al Calice is widely



frequented by the numerous traders who flock to the osteria around noon.” This is the first and, for now, the only known account on the birth of the Spritz.

Perhaps Zorzi made it all up? That’s unlikely. He was an established professional, an intellectual, who always paid great attention to detail, dates and names. His account is therefore fundamental: he tells us that, between 1902 (the year in which the Bolla brothers took over the osteria) and 1928 (the year his work was published), a new drink arrived in Venice that was intended as an aperitif.

The drink was popular and spread quickly. In fact, the habit of waiting for mealtime while sipping this new creation was born. The journalist tells us something more though: the exact recipe of the drink. In fact, the “ombra” was a standard wine measurement unit, which corresponded to exactly half of a quarter of a litre, and we also know that the dry white of the house was soave. So translated for the barman of the 21st century it would be:

- 60ml of soave
- Seltzer (at least another 60ml to make it a full drink)
- Lemon zest

We don’t know if the drink was served with or without ice, but we know for sure that the wine and seltzer were used at lower than ambient temperature. The result was a cocktail that was fresh, light and easy to drink. One of those drinks you can have four of while trying to sell oars to the new gondolier.

A great twist in the tale I would say... because yes, water added to wine was drunk even before this time and there are German newspapers from the early and mid-19th century that write of this (and





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also mention that it was a widespread habit in Venice). But it was in this sophisticated osteria in the city of the Doges that the real drink was born. It was no longer just water and wine, but a cocktail with an exact recipe, conscious of its main ingredient and that it had a strong social purpose.

And the Austrians? They don't feature in this story. The Venetians then didn't even like them very much, since they were "the foreign" invaders and they would have done anything rather than create drinks for them. In this story, however, there are Germans who share culture and language with the Austrians. In fact, the well-informed Zorzi tells us that every year, when Kaiser Wilhelm went to Venice to board his yacht, "Al Calice" was one of his troops' favourite places. It seems that the German officials preferred "jugs of soave and bottles of recioto".

We can imagine that someone, without spite, really muddled the two historical times, Austrian and German, wine and Spritz, sewing a legend that is much less interesting than the reality and that we all wanted to believe.

Of great consolation is the fact that



the real protagonists within the only documented story are all still there: the "Antico Calice", which now has been converted into a typical Venetian osteria specialising in seafood, doesn't care about having invented the Spritz; the Bolla family, now united on the Veronese hills, a world leader in winemaking and that has forgotten the sons of Abele Bolla who invented the Spritz; the Spritz, which today travels the world in all the colours of bitters that steal the show, from orange, to red, to green... but that is the rest of the story which I will tell you about in the next issue.

**Bastian Contrario**

*(1 - To be continued)*



**W**hisky is growing in leaps and bounds in France, winning over significant market share in what is considered the home of the most noble wine distillates. Reports indicate that approximately 200 million bottles of whisky are consumed each year. This makes France one of the biggest consumer markets for whisky in the world since the end of the Second World War.

For the most part, the French drink Scotch whisky, while American spirits are far less popular. But the French also drink the most Japanese whisky in the world,

and France ranks second in consumption of Irish whiskeys. The growth of French whisky is of great interest, and we have covered it in the past when featuring certain distilleries.

1983 is an important date for French whisky, thanks to Gilles Leizour of the Warengem distillery in Brittany. His first whisky was WB, a blend, but we had to wait until 1998 for the first single malt that was entirely produced in France: Armorik.

Today there are approximately 50 distilleries that produce whisky in France. The country has everything required to

---

# VIVE LA FRANCE!

In France, consumption of the spirit is growing. Strengthened by interesting quality production

BY ALESSANDRO PALANCA

produce quality whisky – crops of quality cereal, barley and wheat make it one of the world's best players; its experience in malting acquired through an ancient brewing tradition is impeccable; the art of distilling has always been around, with thousands of steaming pot stills spread across the whole country; the prized wood from its forests that is crafted by famous coopers is envied the world over; and not least of all, the exceptional skills in aging distillates and creating them.

France has increased the value of its whisky with IGPs (indication géographique protégée). One relates to Alsatian whisky

which must be fermented, distilled and aged in Alsace (along the Upper and Lower Rhine). Alsatian whisky must be barley single malt, with no caramel added under any circumstances.

The second IGP protects Breton whisky, which must be fermented, distilled and aged in Brittany in specific areas: Ille-et-Vilaine, Morbihan, Finistère, Côtes-d'Armor and certain municipalities along the Atlantic Loire. The whisky can be produced using any cereal (barley, rye, wheat, buckwheat, emmer, corn, oats), and can be a blend of different cereals. Aging must take place in oak casks not exceeding





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14 July is the French national holiday that celebrates the storming of the Bastille in 1789. The capture of the building that was a symbol of the Ancien Régime by Parisian citizens was the culminating historical event of the French Revolution. To celebrate the event, on 14 July 1983 at the Élysée Palace, a party was organised where every French region was given the opportunity to showcase its characteristic products. At the Brittany stand there was a spirit called Biniou, a blend of Scottish

single malt and an unspecified grain spirit produced by the Société des Alcools du Vexin from Antrain, near Rennes. The daily newspaper, Ouest France, covered this product in an article, which landed in the lap of Gilles Leizour, manager of the Warenghem distillery. Leizour was surprised because he knew that the product had not been produced for two years, however the news inspired him and he decided to try producing whisky.

The Warenghem distillery was founded on 1 July 1900 by Léon Warenghem in Lannion, on the north coast of France. Its flagship product was the multi-award-winning Elixir d'Armorique, a blend of 35 plants, that is still produced in the distillery. In 1919 Henri Warenghem took over from his father and continued to create fruit liqueurs, including a kirsch. The distillery became known thanks to a network of wine wholesalers and traders in western France. In 1967, Paul-Henri Warenghem, of the last generation of Warenghems, joined forces with Yves Leizour. In 1974

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BEVI RESPONSABILMENTE



the distillery was moved from the city centre to the outskirts of Lannion, close to the source of Rest Avel, which in Breton means “home of the wind”.

In the early 1980s, Gilles Leizour, a qualified pharmacist, took over from his father. Wishing to relaunch the distillery, he decided to focus on regional products, creating Couchen Melmor in particular, a low-alcohol drink made from fermented honey. In his constant search for improvements, and urged by Bernard Le Pallec, the sales director, Gilles Leizour decided to take a bold chance: he launched the first 100% French Breton whisky. Experimentation began in 1983.

The first distillations date back to 1984 and the first bottling in 1987. As already mentioned, it was a WB (Whisky Breton), a blend of malted barley (75%) and corn (25%). In 1998, the birth of the first French single malt, Armorik, marked the beginning of a new era for French whisky. Since then, many French distilleries have taken up the opportunity to produce whiskies. Some experience ups and downs in popularity, while others have already won over the market and secured their reputation.

The Claeysens distillery is situated in Wambrechies, on the Belgian border. Specialised in distilling juniper, it dates back to 1817 and since 1999 its equipment and buildings have been declared a national historical monument. In 1789, Guillaume Claeysens left his homeland of Belgium to settle in Wambrechies. Thanks to a water mill on the Deûle river, he built a mill that processed flax seeds grown in the area. The business proved unprofitable and in 1815 plans for a distillery took shape, designed with Henri Lessen, a friend of his who was a German engineer. Everything was there: the know-how,



**PRODUCERS**  
GILLES LEIZOUR  
(PHOTO CREDIT LE  
TELEGRAMME).

water (for transportation and energy), an agricultural area from which to source the raw materials and dispose of the used cereal waste. The relatively modest plant was completed in 1817.

In the decades that followed, demand grew and the distillery’s output proved to be inadequate. In 1850, the premises was considerably extended to take on the shape we know today. In 2002, whisky production was launched alongside a range of jenever, but also beer, gin and



**COMPANIES**  
SOME IMAGES  
OF THE  
CLAEYSSENS  
DISTILLERY IN  
WAMBRECHIES  
AND ITS STILL.

vodka. Production was stopped when the Belgian owner decided to sell the business. In 2018, ownership moved to the Saint-Germain brewery (TOS distillery) which took over the existing stock, production and management of the museum. The idea of producing whisky once more is

being considered, however the magnificent ClaeysSENS distillation columns will not return to service, as their (very high) energy usage can no longer meet the demands of our century.

In Alsace, a brave experiment to make whisky was attempted by Gilbert Holl at

**COMPANIES**

THE HOLL  
DISTILLERY.  
BOTTOM LEFT  
PHOTO,  
GILBERT HOLL.



the Holl distillery, a micro-distillery on the outskirts of Ribeauvillé, north of the Ballons des Vosges nature park. Gilbert Holl, a pioneer of Alsatian whisky, founded his distillery in 1979 on the premises of a former sawmill. Initially the business produced liqueurs and spirits that were typical of Alsace. Then production of a whisky followed that today is considered rare for its authenticity and unique character, Lac'Holl. 600 bottles are produced annually in a 150-litre rectification still with six or seven distinct types of barley whose

origin varies between France, Belgium and Germany. In this way, the master distiller is able to play with the various profiles of the barley malt (in particular its level of torrefaction) to give the whisky its uniqueness and complexity.

We must report that this distillery closed on 31 December 2019, but production continues thanks to a partnership with the Alsace distillery, Jos Nusbaumer.

Today, Alsace is the region with the most whisky distilleries and among these are also the Lehmann, Meyer, Bertrand



**COMPANIES**  
SOME IMAGES  
OF THE CELTIC  
WHISKY  
DISTILLERIE.

(future Uberach) and Hepp distilleries. Since 1997, Celtic Whisky Distillerie has been located in an old farmhouse dating back to 1668. The building, found at the extremity of the “Sauvage” peninsula in the municipality of Pleubian, faces the sea. This ideal environment, immersed in traditions, has significantly influenced and inspired the creators of Celtic Whisky Distillerie.

The distillery brings together a series of specific characteristics that ensure whisky is produced in the purest artisan tradition: open flame heating, slow distillation, use of traditional equipment, such as two small pot stills, wooden fermentation vats.

In addition, the aging of the whisky by the sea favours early balance and complexity. Celtic Whisky Distillerie currently sells three variants.

Rozelieures is a small village of about 200 inhabitants situated in Lorraine, in north-east France, and the location of the distillery of the same name, Rozelieures. It is home to the Grallet-Dupic family, farmers for five generations, distillers for over 150 years and famous for their renowned Mirabelle. At the helm of the distillery today, which was founded in 1860, are Hubert Grallet and Christophe Dupic, two enthusiasts who in 2000 decided to distil whisky.

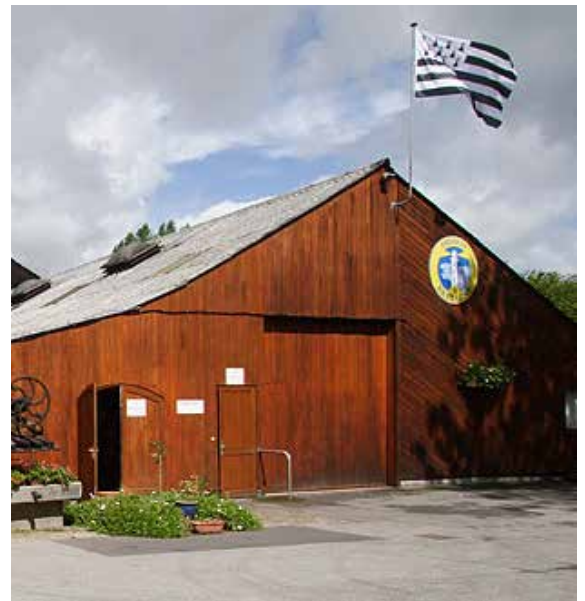


**COMPANIES**  
SOME  
PRODUCTION  
PHASES AT THE  
ROZELIEURES  
DISTILLERY.

From this passion was born what we can define a French farm whisky.

The three hundred hectares of volcanic soil planted with barley around the distillery provide the raw material for the spirit. Barley and peat therefore come from the owned land and the water is provided by a spring that originates in the Vosges mountains. Lorraine is a region that is famous for its mineral waters (such as Vittel and Contrexéville), as a region that is full of rivers and waterfalls, for the Essey-la-Côte volcano and for the limestone-clay soils that are ideal for growing barley.





**COMPANIES**  
AN OLD PHOTO  
AND MORE  
RECENT ONES  
OF THE  
DISTILLERIE  
DES MENHIRS.

Rozelieures whiskies, awarded in all spirit competitions around the world, express the whole region in which they are produced. The first bottle of Rozelieures whisky, from the Origine Collection and aged in ex-jerez barrels, was sold seven years after the start of the project.

Located in the small village of Plomelin, near Quimper, is the Distillerie des Menhirs, a pioneering distillery that produces a whisky from Breton buckwheat, a grain

that is gluten-free. The name refers to the presence in Brittany of menhirs, megalithic standing stones dating back to the Neolithic period and dear to the magical rites of the Celtic druids.

Various whiskies are produced by this distillery. Among these, Eddu, which has attracted curiosity and appreciation since its debut in 2002. “Eddu” is the Breton word for “buckwheat”. When Eddu Silver whisky appeared in 2002, Jim Murray

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## LA CARTE DE FRANCE DES DISTILLERIES DE WHISKY



called it “An exceptional innovation, sweet and suave, the best whisky ever made in France”. Another product of the distillery is Ed Gwenn (“Ed” meaning “cereal” and “Gwenn” meaning “white” in Breton). Produced in 2016, this whisky was revolutionary for the distillery because it was obtained from malted barley, refined for four years with 45% ABV, with an unexpected flavour that reminds one very much of banana. Distilleries des Menhirs is one of those small family businesses where the bold, proud, magical tradition linked to the Breton territory is followed.

Among the forests of Tronçais, in Hérisson, department of Allier, is the Distillerie de Monsieur Balthazar. It opened in 2000 and is known for its whisky, Hedgehog. In Corsica we find Domaine Mavela, in Normandy Northmaen and the Michard distillery is in Limoges.

### MAP OF DISTILLERIES

#### WEST

1 Glann Ar Mor; 2 Distillerie des Menhirs; 3 Distillerie de la Mine d'Or; 4 Naguelann; 5 Distillerie de la Piautre; 6 La Roche aux Fées; 7 Warenghem

#### NORTH

8 Claeysens; 9 Dreum; 10 Ergaster; 11 Distillerie d'Hautefeuille; 12 Northmæn; 13 Distillerie de Paris

#### EAST

14 André Mersiol; 15 Brûlerie du Revermont; 16 Distillerie du Castor; 17 Gilbert Holl; 18 Hepp; 19 Lehmann ; 20 Meyer; 21 Miclo; 22 Pays d'Othe; 23 Distillerie de la Quintessence; 24 Rouget de Lisle; 25 Rozelieures; 26 Uberach

#### CENTRE

27 Monsieur Balthazar; 28 Ouche Nanon

#### SOUTH WEST

29 Bercloux; 30 Domaine de Bourjac; 31 Bows; 32 Castan; 33 Brasserie la Goule; 34 J. Michard; 35 Moon Harbour; 36 Rounagle; 37 Twelve

#### SOUTH EAST

38 Brasserie du Dauphiné; 39 Domaine des Hautes Glaces; 40 Ninkasi Fabriques; 41 Vercors

#### CORSICA

42 Mavela

*Source: Whisky Made in France – Robin Eintrenger – Dunond*

Throughout France, small, beautiful businesses have sprung up that pursue the evolution of whisky across the country. They have everything it takes to make great products, and with their ingrained sense of terroir they are succeeding.

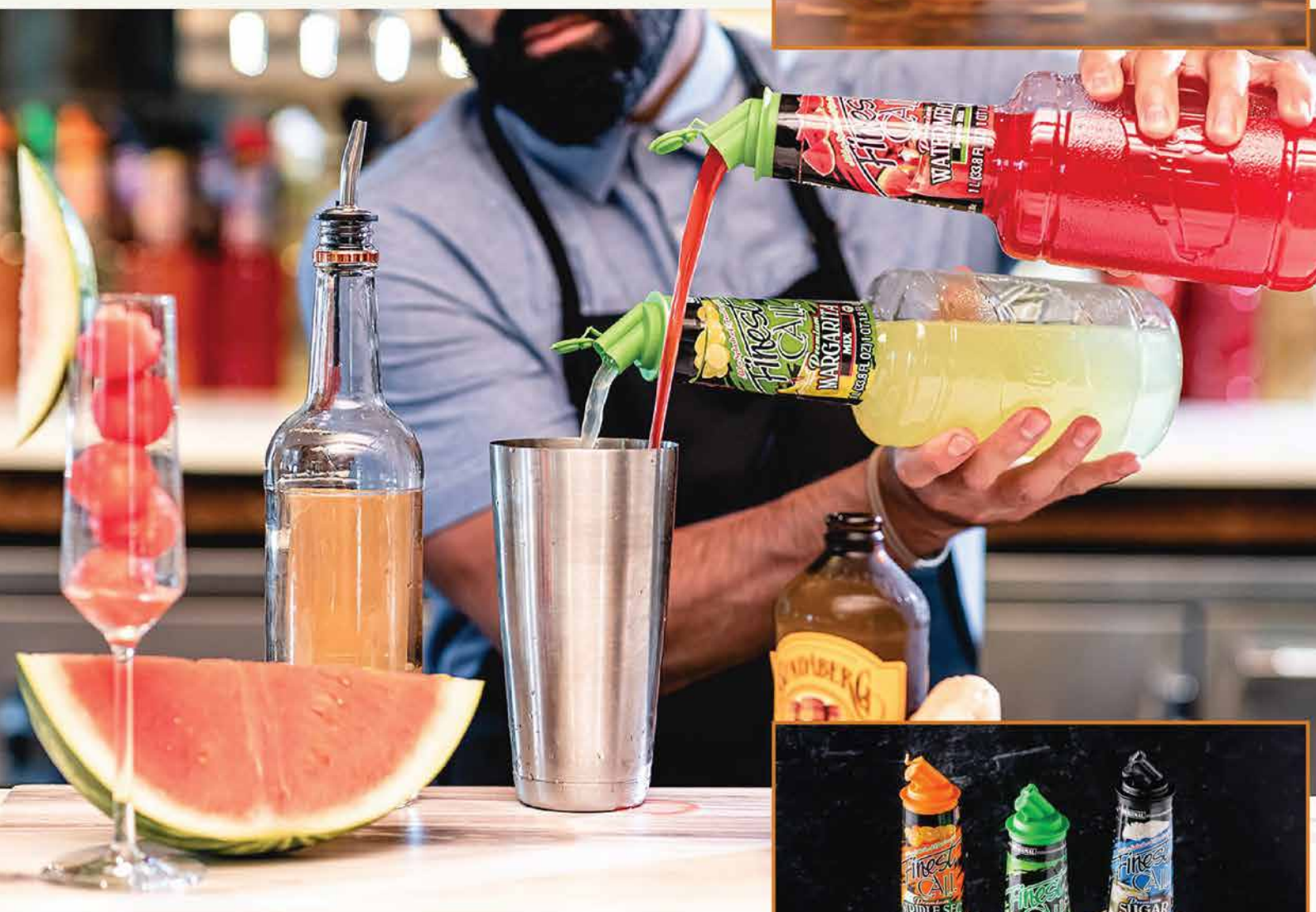
**Alessandro Palanca**






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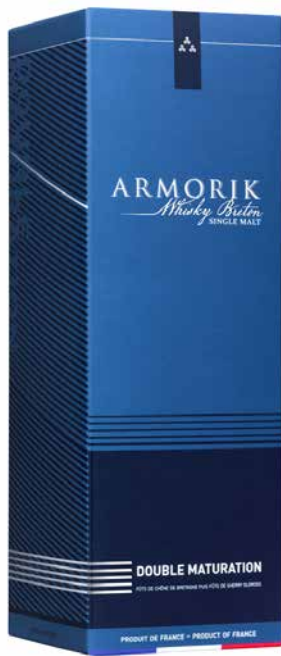
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### **WARENGHEM – ARMORIK DOUBLE MATURATION**

It is aged in casks of oak unique to the forests of Breton, and manufactured by the last cooper in Brittany. After several years, the whisky is transferred to oloroso sherry casks. On the nose there is very fine balance between the fruity notes of Mirabelle plums and citrus, with spicy tones of vanilla, while on the palate, a very soft and rounded honey in attack. The complexity of the product is revealed with notes that are spicy and slightly woody at the same time, with ripe fruit in generous amounts.

ABV 46%.



### **CLAEYSSENS – WAMBRECHIES MADEIRA SINGLE CASK**

This single malt ages for more than eight years in ex-madeira barrels. On the nose it presents notes of yeast, green almonds accompanied by elegant oak and ripe fruit. A smooth whisky, on the palate it is punctuated by aromas of pear and frangipane, while in the finish we find almond paste.

ABV 44.5%.



### **GILBERTH HOLL – LAC'HOLL 8 YO**

This single malt has a very floral nose initially, then more radical notes of vetiver, soil and wet grass. On the palate: sweet and rounded with tones of sweet plum; mid-palate is somewhat weak but still delicate. The spices rise gently and give a sparkling sensation. Finish: pleasant with a dry, clean finish. Slightly fragile but it has its own charm. Aging: 8 years

ABV 42%.

## ROZELIEURES – ORIGINE COLLECTION

This single malt was the first whisky produced in Lorraine and sold since 2007. Aged in ex-sherry and ex-cognac barrels that bring lively, spicy, and powerful notes to the whisky. It is lightly smoked (6 ppm). It is a worthy representative of the oily and fruity style of Rozelieures. On the nose: intense and delicate, fresh, malted. Spices emerge after aerating. Long and spicy finish. Good balance. On the palate it is creamy, silky, notes of hazelnuts, leather, fruity raspberry and strawberry, cherry. A delicate whisky with a certain character and above all with its own identity that beautifully reflects its original terroir.

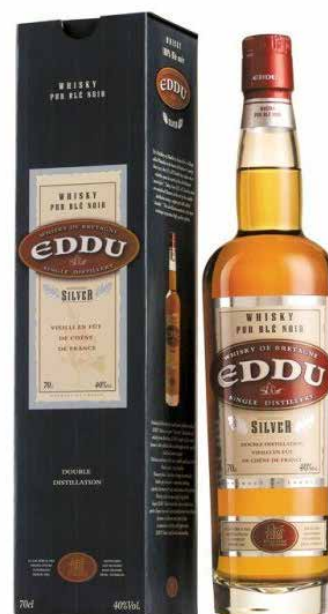
ABV 40%.



## DISTILLERIE DES MENHIRS – EDDU SILVER L'ORIGINAL

From pure buckwheat. Amber colour with golden reflections. The nose is seductive, deliciously aromatic with floral hints of rose, heather, honey, vanilla, nutmeg and orange peel. On the palate it is soft, persuasive, balanced with the woody nuances that caress the palate in a long and persistent finish. Aged in French oak barrels.

ABV 40%



## CELTIC WHISKY DISTILLERIE – GLANN AR MOR SINGLE MALT

Glann Ar Mor is one of the two single malts that have allowed Celtic Whisky Distillerie to become part of the very closed circle of the most awarded French distilleries. It is the unparalleled expression of the distiller's products. Glann Ar Mor (literally "sea" in Breton) owes its success both to the microclimate of the Breton peninsula and to the excellence used in its production process. Aged in ex-bourbon casks. Floral and malted on the nose. Fresh on the palate, fruity with vanilla, marine flavour. A gluttonous and sophisticated finish.

ABV 46%.





# BETWEEN PROSECCO AND PROŠEK

Thanks to strict rules and mutual protection, there is no threat to the Italian product

BY VALENTINA RIZZI

**W**hat exactly is prosecco? Just a type of wine with some bubbles? Does it also boast a history that is centuries old? Through slightly more in-depth research, it seems that the origins of prosecco (using the name we know and identify it with today) date back to the end of the 1500s when, for the first time, “vino frizzantino”

or “gentle sparkling wine” was called by that name. In particular, the name was attributed to the “Castellum nobile vino Pacinum”, the castle in the town of Prosecco, which at the time was a Friulian municipality in the province of Trieste.

According to certain written accounts, this Pacinum wine, literally Puccino, was extremely popular already in Roman times.



Between the end of the 1700s and the start of the 1800s, the prosecco grape variety became more widespread, expanding from the Friulian area to the hills of Veneto. From then on, the term “prosecco” started being used not only to refer to the grapes but the wine itself. We see an example of this in the poem “Il Rocolo Ditirambo” by Valeriano Canati, who in fact called it prosecco in 1754. This date is identified as the birth of the term we know

today. However, 1868 is the definitive date for the birth of prosecco, when Antonio Carpené, founder of the Enological Society of Treviso, invited Francesco Maria Malvolti to take part in writing up the process for producing prosecco. This was a decisive time for the modern direction taken by prosecco as we know it today.

Carpené and Malvolti also founded the Enological School, where the famous Conegliano-Valdobbiadene method of pro-



#### LANDSCAPES

AT THE TOP, THE VINEYARDS OF VALDOBBIADENE. ABOVE, THE WINE ROUTE IN CROATIA.

ducing sparkling wine was born: a type of Charmat method, with wine that is refermented with indigenous yeasts and sugars for at least one month in an autoclave.

We are so used to identifying prosecco as a single product that we have never asked ourselves if there are substantial differences between the various types of

prosecco. Yes, there is the less alcoholic “prosecco frizzante” (which never exceeds 9% ABV), the prosecco known as “tranquillo” (ABV up to 10.5%) and finally prosecco spumante (starting from a minimum of 11% ABV), which has the highest alcohol content of them all.

In 1966 prosecco was the first wine to have the first Italian wine route dedicated to it, the “Strada Del Prosecco”, a tour along all the vineyards of Conegliano-Valdobbiadene, which later became the first “Distretto Spumantistico”, or Spumante District in Italy. The highest acknowledgment for prosecco as a wine was in August 2009, when the famous sparkling wine from Conegliano-Valdobbiadene obtained its DOCG, “Denominazione di Origine Controllata e Garantita” (Designation of Controlled and Guaranteed Origin). Thirty years prior, in 1969, prosecco produced in the same region received DOC certification. In 2009 too, all prosecco produced in the nine provinces between Trieste and Vicenza were awarded the DOC label. Prosecco is without doubt the wine that identifies the Italy of bubbly. The greatest recog-



**GRAPES**  
LEFT, GRAPES  
FROM  
BORDANUSA.  
BELOW,  
MARAŠTINA  
GRAPES.



nition comes from the market, however.

Between 2005 and 2010 consumption of prosecco grew exponentially, to the point that in 2013, sales around the world exceeded those of French champagne for the first time. A wine that despite its characteristics becoming somewhat distorted over time, has sustained Italy and the winemaking and culinary world considerably. Prosecco is to Italy what champagne is to France. Two iconic bubbly wines that cannot be removed from their history and terroir.

Just like Italy and France, Croatia too

longs to tell the world about its most iconic wine, prošek. For several months it has sparked heated debate between Italy and Croatia. Both ask for protection of their product – prosecco in Italy and prošek in Croatia. Each of the two countries have their own reasons for this. Sure, the words are very similar, and one brings to mind the other. However, the wines differ in terms of typology, grapes, production methods, history and tradition. The debate has become truly heated because their histories overlap at a very specific time.

We must go back to the end of the



#### GRAPES

ABOVE, THE PROŠEK GRAPE VARIETY.

1500s when the Venetian Republic was enjoying its time of greatest splendour. Among the more popular wines was prosecco, which at the time was a liqueur-type wine consumed with savoury or sweet dishes. This wine attributes its name to a place: Prosecco (the Italian translation of the Slovenian toponym “Prošek”, which means “deforested area”) that is found close to Trieste and today is within its municipality. The Serenissima Republic also controlled Dalmatia, which meant prosecco reached those areas too.

It appeared for the first time in written form in 1774 by Paduan abbot Alberto Fortis, who recounts his trip to Dalmatia. The Croatian translation, that is prošek, appeared in 1867. Until this point, the prosecco we refer to was almost a liqueur, a type of *vin santo* or holy wine. At the time, wine had to travel for many weeks by sea and the high alcohol content allowed it to be better preserved. A bubbly would never have withstood the

storage conditions of the time. That said, when was prosecco transformed into a sparkling wine? It is estimated that the beginning of the 1800s marked the birth and distribution of modern prosecco, produced with white grapes indigenous to the area and using the Martinotti-Charvat method that requires refermentation in an autoclave. This method best preserves the freshness, aroma and acidity which characterise prosecco. But what happened to the Dalmatian prosecco, which over time became known as prošek? It remained a sweet wine and did not evolve, shall we say, into a sparkling wine.

Prošek is a wine in all respects, with a history and tradition similar a passito wine. Prošek is a special wine, and the winemaking method is completely different to the one used for classic wine. The grapes usually used to make prošek are from certain indigenous varieties of Croatia: *rukatac*, *vugava*, *pošip*, *Istrian malvasia*,



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*Dubrovnik malvasia, lasina, babić, galica or plavac mali.*

The grapes chosen for prošek are dried on straw or wicker mats, or on tightly woven metal mesh. After drying, the berries are squeezed to obtain the remaining juice. After the first pressing follows maceration: the dried grapes are soaked and then pressed again. The next step is alcoholic fermentation, which normally lasts a lot longer than the fermentation of classic wine because the grape must, used to make prošek, is very high in sugar. After fermentation, prošek is left to rest and refine in wooden casks that add even more aroma to the wine. Prošek was traditionally produced before the birth of every child. Tradition required that the bottles of wine be stored underground and were only brought out for the wedding of that new-born baby for whom the bottles had been prepared decades before.

Croatian MEPs assure that there is no similarity between the wines, neither in terms of their characteristics and least of all in terms of the production process. The only remaining problem then is the suggestive name. A threat to “made in Italy” that is not entirely accurate, since



Croatians have been producing this wine with this name for decades. The intention, in my opinion, is not to threaten the leadership of the Italian product, but merely to regulate and protect a product that has all the credentials to move out of its niche and make space for itself on the market. The sweet Croatian wine is not exported and does not reach even one thousandth of the total number of bottles of prosecco produced.

So, what are we worrying about? Prošek is a type of winemaking fossil that should be protected like any other historical wines. We must come to an agreement. We are neighbours, after all, and in my view, this quarrel is just a waste of time.

**Valentina Rizzi**



# DEL PROFESSORE

**A**t the end of the 18th century, Italian herbalists with vast experience in preparing remedies created the world's first luxury drinks, that is, those spirits that gave rise to modern cocktails and aperitifs. All this happened by respecting certain simple principles: strong ties to the production region, its people and traditions, the search for delicious and wholesome ingredients, respect for expertise and much passion in craftsmanship.

The agricultural products of a specific area are typically influenced by their nat-

ural, historical and cultural traits which make them absolutely unique. Italy is a striking example of this, with its singular position in the middle of the Mediterranean, its geology and botanical variety and the various people who populated it over the course of millennia. A boundless garden, kissed by the sun, which unfolds from the perennially snow-capped peaks of the Alps to lush coasts, where an infinite and unique variety of agricultural excellence blooms and bears fruit.

The products within the Del Professore range reflect the individuality, sto-



ries, dreams and efforts of the people. They are an expression of Piedmont, the land they come from. The biodiversity and agricultural culture in Piedmont offer an incredible range of natural raw materials from which most of the ingredients are chosen. They are raw materials of quality, fundamental for creating excellence and handled with utmost respect. They are the timeless observers of ancient herbal recipes passed down over the centuries, an immeasurable heritage of research, dedication and hard work.

Del Professore is the expression of unique and distinctive products that reflect the evolution of the people and a region that is constantly in search of perfect balance in amongst the marvellous imperfections of nature.

Del Professore sinks its roots in faraway times and various places. The distillery was built in 1890 in Piedmont. At more or less the same time, on the other side of the ocean, “The Professor”, Jerry Thomas, was building the foundations of that unique art that still today guides and inspires our work. People, traditions, ingredients of excellence and towns are brought together to create a culture of distinction. From there the vermouths, gins and spirits of Del Professore are born, infused and distilled with the greatest care and regard.

The vermouths are the result of infusions of pure, natural ingredients. Base wines fortified with alcohol, sugars and especially spices are worked with according to old recipes, brought to perfect maturity thanks to a simple and slow aging pro-

cess, just like a good wine. Aperitifs and bitters that are authentically natural offer the sweetness and freshness of citrus to the palate, together with a characteristic, delicately bitter hint. The flavours and sun-kissed, Mediterranean colours bring to mind the wonderful Italian aperitif style of the 1950s.

Del Professore gins are made from a secret mix of herbs and spices, using a number of techniques. A combination of distillation and infusion gives the gins unique and distinguishing aromas and flavours. All the Del Professore gins share an attractive amber shade, but each has its own personality and style, and each is suited to different uses.

The “limited editions” of Del Professore are the result of the classic vermouth matured in small, high-quality casks that previously stored a noble spirit for many long years. They are a combination of tradition and innovation that brings to life unique and rare spirits in the quiet darkness of the cellars.

The Del Professore range perpetuates an ancient magic where people and regions come together in a single life’s mission: the continuous search for and evolution of quality.

### **DEL PROFESSORE VERMOUTH DI TORINO CLASSICO**

Produced using artisan methods with the best selection of natural products that are mainly Italian.

With Vermouth Classico del Professore, the vermouth style that was popular in Italy at the end of the 18th century has been recreated. The base wine is enriched with aromatic and medicinal herbs, picked on the heights around Turin, along with many



traditionally used exotic spices.

The vermouth produced aspires to regain its traditional and rightful role as a ready-to-drink aperitif. The Del Professore Vermouth Classico is a living, evolving product, from the infusion tank to the bottle. Amber in colour, its complex bouquet is a mixture of flowers, ripe fruit and spices such as vanilla, cloves and mace. On the palate a subtle tactile sensation balances perfectly with the sweetness, crisp citrus and cinnamon notes and a delicate cinchona and gentian finish. Main botanicals: wormwood, citrus, gentian, vanilla, cloves, mace.

ABV 18%

#### **Recipe: VERMOUTH AND SODA**

- 50ml Del Professore Vermouth di Torino Classico
- top with iced soda
- lemon zest

Method: serve neat or on the rocks



### **DEL PROFESSORE VERMOUTH DI TORINO ROSSO**

The Rosso embodies the authentic Piedmontese tradition. It is made from a base of selected wines, is aged for several months to ensure a harmonious balance of flavours and an unmistakable aroma. The warm, embracing scent of wood, balsamic and mentholated, recalls the herbal mixtures of yesteryear, characterised by aromas of wormwood, bitter orange, Alpine mint, cloves and other spices. Soft and full on the palate, thanks to its perfect balance of alcohol and sugar, with a pleasantly bitter and smooth finish of rhubarb and gentian.

Main botanicals: wormwood, Alpine mint, rhubarb, cloves, mace.

ABV: 18% vol

#### **Recipe: MERICANO DEL PROFESSORE**

- 40ml Del Professore Vermouth Rosso
- 20ml Del Professore Bitters

- iced soda to taste

Method: serve in an Old Fashioned filled with ice, mix and garnish with lemon and orange zest

### **DEL PROFESSORE VERMOUTH CHINATO**

A recipe that revives an old tradition that was widespread in the late 19th century; perfect as an aperitif or after dinner. The delicate bitterness and fortifying virtues of cinchona combine with the classic sweetness and aromas of vermouth. Del Professore Vermouth Chinato has a powerful, entirely natural aromatic base, the right amount of sweetness and a hint of bitter spices.

Careful selection of Piedmontese grape varieties characterises the bouquet of the base wine, which is enhanced with spicy richness, first on the nose and then on the



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palate. Its distinctive aromas include citrus, coriander and vanilla, but it is Cinchona Calisaya that closes the circle, creating a well-balanced and lingering sensation of pleasure.

Main botanicals: wormwood, vanilla, cinchona, orange and coriander.

ABV: 18% vol

**Recipe: IMPROVED MI-TO**

- 30ml Del Professore Vermouth Chinato
- 20ml Del Professore Bitters
- 10ml Rhubarb liqueur

Method: pour all the ingredients in an Old Fashioned with ice, mix and garnish with orange zest.

**DEL PROFESSORE VERMOUTH DI TORINO SUPERIORE**

The Barolo “Vigneto Cerretta” by Ettore Germano is the base wine of the Del Professore Vermouth di Torino Superiore.

Thanks to meticulous and respectful craft processes, the structure of the wine, subtlety of aromas and elegant tannins are enriched by the complexity of botanicals. A second phase of aging in cask creates the necessary “marriage” between the botanicals and the noble Piedmontese red wine. After many years of judicious aging and craft work, the result is an extraordinarily balanced and luxurious vermouth. To be served neat in a wine glass.

Main botanicals: wormwood, rhubarb, vanilla, cinchona, cloves.

ABV: 18%

**DEL PROFESSORE PICKLED VERMOUTH**

This unique, out of the box and therefore surprising product was born in collaboration with Marian Beke of The Gibson bar in London. Aromatic and fruity wines

blend with unusual spices and aromatic herbs, giving life to an original demi-sec vermouth which combines centuries old Piedmontese craftsmanship with the millenary culture of “pickles” and, above all, with the creativity and inspiration of one of the most imaginative bartenders on the world scene. Gibson Pickled Vermouth is fresh and fruity on the nose, with light notes of dill and bay leaf, then explodes on the palate with hints of coriander, wormwood, Jamaican allspice, cubeb, clary sage and red thyme, which give a unique, full flavour, with a refreshing citrus finish, enriched with a persistent note of grapefruit.

Main botanicals: 26 types of spices, herbs and fruit

ABV: 18% vol

#### **Recipe: OUR PICKLED MARTINI**

- 50ml London Dry Gin
- 40ml Pickled Vermouth
- 2 dashes orange bitters
- 2 dashes Angostura bitters

Method: mix and strain into a Coupette. Garnish with lemon zest

#### **DEL PROFESSORE RUM FINISH VERMOUTH**

A unique and captivating limited edition. Del Professore Vermouth Classico is left to age for several months in barrels previously used to store fine Jamaican rum. The typical aromas of the Caribbean spirit melt with those of vermouth creating a bond that majestically shows all the potential of blending. A singular union of complementary notes that bring out the best of each other, resulting in a pleasant and complex drinking experience from the first sip. To be enjoyed in a large glass at 18°C.

Main botanicals: wormwood, cloves,



mint, gentian, mace.

ABV: 20.6% vol

#### **DEL PROFESSORE WHISKY FINISH VERMOUTH**

The result of an unusual combination of vermouth Classico Del Professore and the famous Scottish spirit. The vermouth is aged for a few months in high-quality whisky barrels, where it takes on the unmistakable aromas of the whisky. This vermouth has an intense amber hue and releases enveloping aromas of peat in an elegant symbiosis with its viscosity and aromatic complexity. Very soft and velvety on the palate, with a full-bodied flavour and warm, long-lingering aromas, laced with distinct smoky notes. To be enjoyed in a large glass at 18°C.

Main botanicals: wormwood, cloves, mint, gentian, mace.

ABV 17%



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### DEL PROFESSORE CARONI RUM FINISH VERMOUTH

The deep amber colour introduces intense and enveloping aromas, in elegant symbiosis with the aromatic complexity of Vermouth Classico. On the nose it is intense, smoky, and balsamic. On the palate it offers a varied bouquet of ripe fruit, apricots and cherries in alcohol, raisins, honey and toasted wood, in a unique balancing act between aromatic components, acidity and sugars. To be enjoyed in a large glass at 18°C.

Main botanicals: wormwood, cloves, mint, gentian, mace.

ABV: 17.8% vol

### DEL PROFESSORE APERITIVO MEDITERRANEO AGLI AGRUMI

It is the result of a fine craft infusion of mandarin, lemon, gentian, and other spices. Its sunny, Mediterranean flavours and colours conjure up the ambience of the fabulous 1950s. Best enjoyed with com-



pany at sunset. Its ingredients are mainly of Italian origin except for certain fine essential exotic spices. With a pleasant orange colour, it releases intense aromas of fresh citrus fruit, sage and flowers with hints of gentian and other delicately bitter herbs. Intense with persistent flavours, well-balanced alcohol and slightly bitter aftertaste.

Main botanicals: mandarin, lemon, gentian, elderflower.

ABV: 15% vol

### Recipe: SPRITZ DEL PROFESSORE

- 50ml Del Professore Aperitivo
- 100ml prosecco
- Cold soda to taste

Method: mix ingredients in a Collins glass with ice and garnish with a wedge of orange

### DEL PROFESSORE BITTER ALL'USO D'HOLLANDA

The magic that comes from the fresh infusion of bitter orange peel, hand-cleaned



wild gentian and extraction of the pink heart of sweet rhubarb, are just some examples of the work done with great care and dedication to create this bitters. An exclusive recipe and great skill are used to create a unique spirit with a deep ruby red colour and the typical aromas of juniper, cinnamon and other spices. On the palate, hints of citrus, cascarilla, rhubarb, and gentian stand out.

Main botanicals: orange, gentian, juniper, rhubarb, cinnamon, and cascarilla.

ABV 25%

**Recipe: GARIBALDI**

- 40ml Del Professore Bitters
- 150ml fresh orange juice

Method: serve in a Collins glass filled with ice and garnish with a wedge of orange.

**DEL PROFESSORE GIN MONSIEUR**

Jealously guarded, the recipe is the result of the ancient knowledge of herbal art, lengthy searches for the perfect balance of ingredients and a dash of creativ-

ity. The distilling and infusion processes create the characteristic amber colour. This is an unusual and multifaceted craft product, a combination of power and softness, perfect for true gin lovers.

Gin Monsieur is the first of the Del Professore gins, a blend of spices and aromatic herbs carefully selected to create a high-quality version of one today's most popular spirits. Juniper, lavender, angelica, orange, rose, chamomile and other aromas blend into the high-quality spirit creating an unusual product with lively floral and balsamic notes.

Main botanicals: juniper, angelica, chamomile, lavender, orange, zedoary.

ABV: 43.7% vol

**Recipe: GIN COCKTAIL #30**

- 50ml Monsieur Gin
- 2 drops Maraschino
- 2 dashes Orange Curaçao
- 2 dashes Angostura bitters
- 1 tsp gum syrup

Method: mix and strain in a Coupette and garnish with lemon zest



### **DEL PROFESSORE GIN À LA MADAME**

This spirit, which was created to offer a pleasant drinking experience, embodies the Italian herbal tradition. A pleasant and easy to drink gin, for both expert and novice gin drinkers. A blend of herbs and spices, including juniper, lemon, orange, tansy, zedoary, cinnamon and cassia, creates an unusual and surprisingly intense and fresh product. Made from a blend of spirits and infusions, it acquires its characteristic amber colour after lengthy aging. Gin À La Madame releases intense floral and herbal aromas, softening the strong taste of juniper berries. Pleasantly warm and aromatic on the palate, it releases fascinating resinous and floral notes as part of a very pleasant whole.

Main botanicals: juniper, lemon, orange, tansy, zedoary, cinnamon and cassia.

ABV: 42.9% vol

#### **Recipe: GIN MULE À LA MADAME**

- 50ml Gin À La Madame
- 20ml fresh lime juice
- 10ml sugar syrup
- 150ml ginger beer

Method: shake all the ingredients, except the ginger beer. Stir into a glass filled with ice, add the ginger beer and garnish with fresh mint leaves and a wedge of lime.

### **DEL PROFESSORE CROCODILE OLD TOM GIN**

Crocodile Old Tom Gin is a new experience within the Del Professore adventure. This is a fresh and straightforward gin, full of intense juniper and citrus aromas, complemented by delicate hints of coriander, elderflower and Jamaican allspice. Full on the palate, it is gently softened by notes of vanilla and other exotic spices.

Main botanicals: juniper, citrus, coriander, elderflower, Jamaican allspice.



ABV: 45% vol

**Recipe: IMPROVED PINK GIN**

- 60ml Crocodile Old Tom Gin
- 10ml sugar syrup
- 4 drops Angostura bitters

Method: mix and strain into a Coupette.  
Garnish with lemon zest.

**DEL PROFESSORE THE FIGHTING BEAR LONDON DRY GIN**

The Fighting Bear Gin is a return to the origins and the classic tradition of the London Dry style. The nose is full, the notes of juniper are long and persistent,

with hints of bitter orange and Roman chamomile that complete the aroma. The taste is dry, with marked herbal and balsamic notes and a pleasant citrus finish.

Main botanicals: juniper, bitter orange, Roman chamomile.

ABV: 43% vol

**Recipe: MINT VYNIL**

- 60ml Fighting Bear London Dry Gin
- 15ml Drv vermouth
- 7.5ml Pancalieri Doragrossa mint liqueur
- 2 dashes Lemon bitters

Method: mix and strain into a Coupette.  
Garnish with mint leaves.



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