

Nocino



Region: Campania

Ingredients: Water, sugar, pure alcohol, green walnut husk infusion and a secret family recipe of herbs and spices.

Area: Family-owned hillside organic walnuts from the Amalfi and Sorrento coast.

Total Production: 1500 cases.

Process: A secret blend of aromatic herbs are married with the husks of freshly harvested green walnuts from the slopes of the Amalfi coast. The husks are blended with alcohol and sugar and steep together for 2 weeks. After, the secret 100 year old family recipe of spices & herbs are added and left to age for 2 years resulting in an Amaro like digestivo. A final refining takes place before bottling and release.

Alcohol Content: 40%.

Color: Deep mahogany brown.

Bouquet: Warm baking spices with cloves and cinnamon notes.

Tasting Notes: Born from an artisan blend of walnut husks from the Amalfi coast and aromatic herbs & spices, this Nocino has complex notes of warm sweet spices and cacao with rich notes of clove, nutmeg and coffee.

Food Pairing: This Nocino is a natural liqueur prepared without preservatives or additives. Try it iced as an after-dinner "digestivo", with espresso or cappuccino, or as a high end red vermouth substitute in cocktails. Also a great ingredient for cooking as a paste (blended with brown sugar and Dijon mustard) for basting ham and other meats.

Ageing: 2-4 years

Serving Temp: 40°F (4.5°C)

UPC: 000296009055