

Bartales

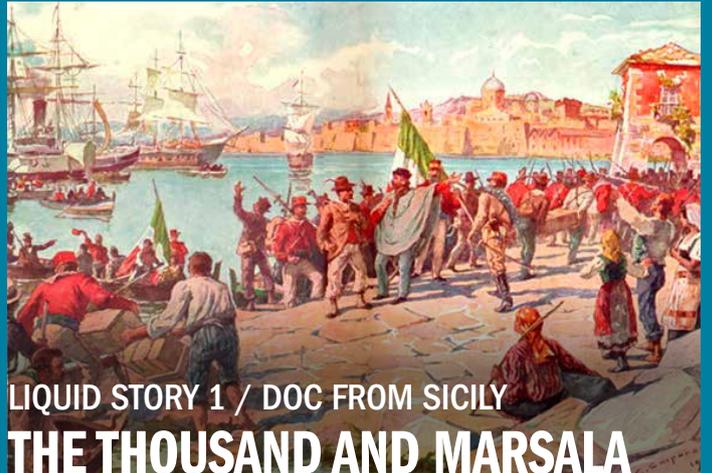
Best of

N. 14 | MARCH 2018

SUPPLEMENT OF BARTALES



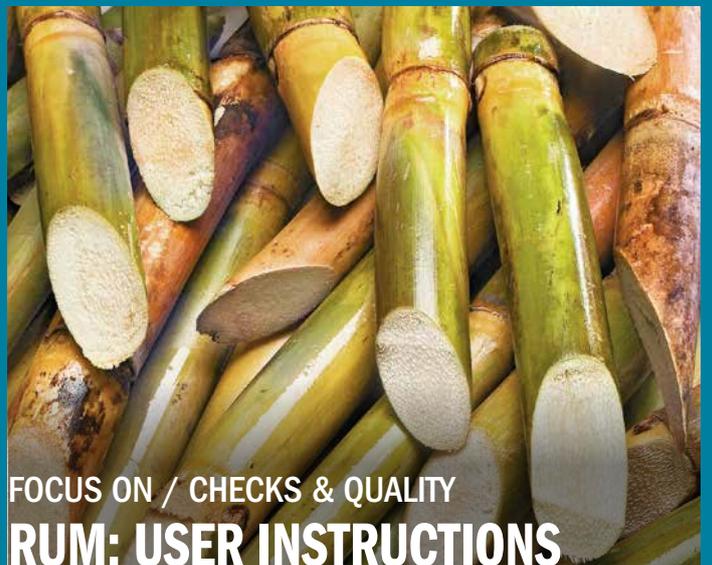
COCKTAIL STORY / CAPERITIF
CAPE TOWN'S BITTERS



LIQUID STORY 1 / DOC FROM SICILY
THE THOUSAND AND MARSALA



LIQUID STORY 2 / PEATLANDS OF ITALY
THE CAPTAIN'S LIQUEUR



FOCUS ON / CHECKS & QUALITY
RUM: USER INSTRUCTIONS



CULT / PEATLANDS OF ITALY
SMELL OF PEAT



ZOOM / CHERRY HEERING BICENTENARY
**ONE DRINK INSPIRED
BY THE YEAR(S) OF WOMEN**

1821

CHERRY

Unique.

Let this unique liqueur obtained by the marasca cherries sourced from the Luxardo orchards seduce you with its intense aroma. Enjoy its inebriating perfume of marasca neat, in famous cocktails or with pure dark chocolate. Luxardo Cherry Liqueur Sangue Morlacco: taste the inimitable.



LUXARDO

Drink responsibly

STORIES INTERTWINED

There are stories about liqueurs and then there are liqueurs whose stories go down in history; like the one of the Marsala that became involved in unification of Italy. This story is about a fortified and exquisite wine, the first DOC Italian wine, which in many ways is similar to Port and Madeira wine, and a delicacy that Admiral Nelson defined as being *fit for any gentleman's table* and that he, of course, supplied his fleet with. This is also the story of Marsala, a small and strategic town in Sicily, *splendid* according to Cicero and the stage of the bloody Punic Wars and in whose port Garibaldi and his thousand landed in 1860. The stories of the town of Marsala and Marsala wine become intertwined, therefore, with the history of Italy as a whole: it was the presence of English ships in the town's port that stopped the Bourbons from firing at Garibaldi's ships, thereby aiding landing operations. Garibaldi, who returned to Marsala two years later, asked to drink that sweet liqueur wine that he had tasted on the night of the landing: it was the Marsala Superiore of the time, which in his honour was renamed *Garibaldi Dolce*. In contrast, on the other side of the world there is another liqueur that is perfectly identified with the history of its country of origin. It is the story of Van der Hum, an aromatic and spicy brandy, perhaps the only product in South Africa to have gained international fame. Thanks to a Dutch captain, from whom, legend has it, it got its name and to a sea voyage, which headed to Cape Town from Rotterdam.

BarTales
Best of

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DRINK RESPONSIBLY



CAPE TOWN'S BITTERS

The discovery of an aperitif similar to vermouth but with unique botanicals

BY LUCA RAPETTI

Leafing through the pages of one of the most significant publications of modern mixology, the Savoy Cocktail Book published in 1930 in London, you find ingredients that are no longer available. Hercules, for example, which we have already covered, and others, that thanks to the foresight of certain professionals who have picked up on the trend of rediscovering forgotten products, are used once again with a modern twist. This is the case of Caperitif, a South African aperitif made from wine and flavoured with herbs and fruit

from the coastal areas surrounding the city of Cape Town.

Although there is little information about this type of “vermouth” produced since the 1930s – 1940s, in 2014 Danish bartender Lars Erik Lyndgaard Schmidt started collaborating with Adi Badenhorst, a South African wine maker, with the aim of recreating the recipe of this historical aperitif. The wine of Chenin Blanc grapes is used, which is then sweetened with natural sugars that are extracted from the grapes, flavoured with as many as 35 herbs, roots

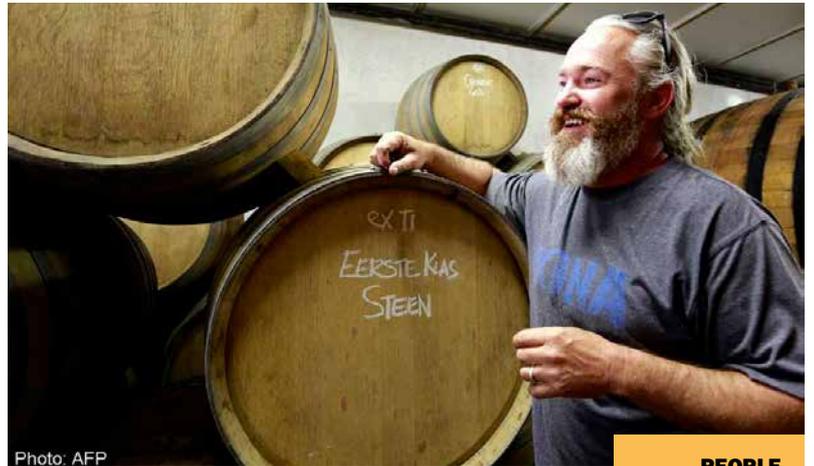


Photo: AFP

and local fruit and part of the bark of Quinchona which provides a delightful and characteristic bitter final flavour. Win Tijnens' assistance was also valuable. He is the ex-curator of the Stellenbosch University Botanical Gardens, and provided information on the many indigenous plants, flowers and fruit used; essential for the use of geranium, calamus, African wormwood and buchu (*Agathosma Betulina*), an indigenous South African plant, which gives the aromatic notes of bergamot orange, rosemary and passion fruit to the modern Caperitif.

Caperitif, or "Cape Town Aperitif" is defined by the "Encyclopaedia of Wines & Spirits" by Alexis Lichine in 1967 as "a South African aperitif of an intense golden colour, made from wine, combined



PEOPLE

ABOVE, ADI BADENHORST. ALONGSIDE, DANISH LARS ERIK LYNDGAARD SCHMIDT. TOP, THE CALAMUS PLANT AND BELOW IT ON THE LEFT, A BUCHU FLOWER.

Daniele Dalla Pola - Nu Lounge, Bologna

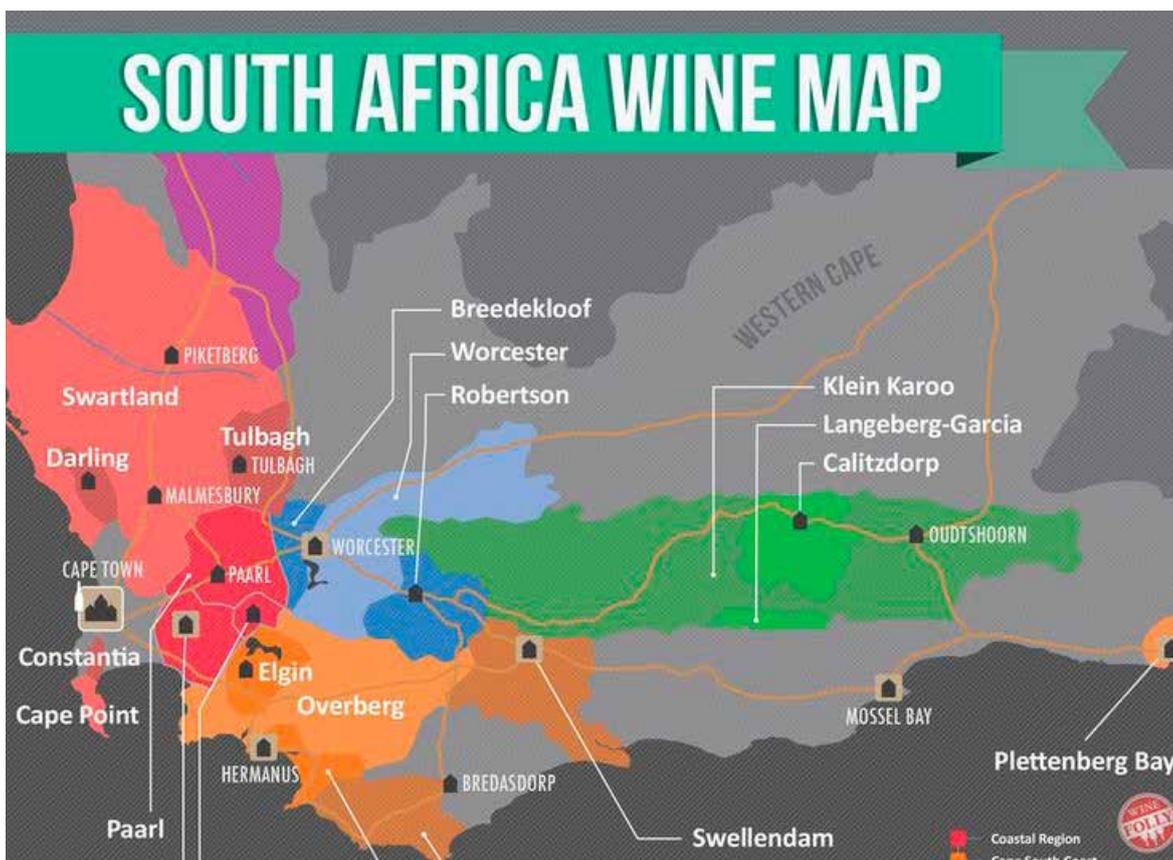


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|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Crisp Apple Reàl
Made with premium Red, Golden and Granny Smith Apples grown in the United States | Piña Reàl
Infused with premium pineapples from Costa Rica | Black Cherry Reàl
Infused with premium Chilean Black Cherries | Blueberry Reàl
Infused with premium Goldtraube Blueberries from the Pacific Northwest | Peach Reàl
Infused with Elegant, Summer & Rich Lady Peaches | Mango Reàl
Infused with Alfonso Mangoes from India | Raspberry Reàl
Infused with Willamette and Glen Clova Raspberries from the Pacific Northwest | Coco Reàl
Contains real coconut meat from hand-picked tropical Coconuts | Strawberry Reàl
Infused with hand-picked Camorosa, Ventana and Albion Strawberries from California | Pumpkin Reàl
Infused with premium pureed Pumpkin the Jalisco region of Mexico and hints of cinnamon, ginger, nutmeg and clove | Agave Reàl
100% organic blue Agave Nectar from the Jalisco region of Mexico | Ginger Reàl
Infused with premium Laimu Ginger puree | Passion Fruit Reàl
Infused with premium Purple Passion Fruit from Vietnam | Kiwi Reàl
Infused with premium Kiwi from New Zealand |

 **Flavorful**

 **Mixable**

 **Squeezable**



with spirit and flavoured with herbs. It's bitter but it reminds one of vermouth". A vermouth that, according to Badenhorst, was drunk during the 19th century mainly as a medicinal drink and that was then relaunched on a wider scale as a mixing

product.

It's fitting to briefly recap the birth and development of the South African wine industry, which goes far back in time. What could be regarded as year zero for the local viticulture is 1652, the year in



later, and more precisely on 2 February 1659, the first Cape wine was produced, that is in the area known as the Cape of Good Hope. Thirty years later the French Huguenots settled in the areas of Paarl, Drakenstein and Stellenbosch. Here they extended wine farming and made significant improvements to its cultivation and to winemaking techniques. They were experts in the French winemaking tradition, thereby giving a greater impetus to the wines produced in the Cape. It was no coincidence that at the start of the 1700s the fame of South African wines continued to be seen more and more on an international level, with the wines of Constantia being ambassadors of great quality. At the same time distillation was also developing, and the raw material used was of course wine.

The first attempt at distillation took

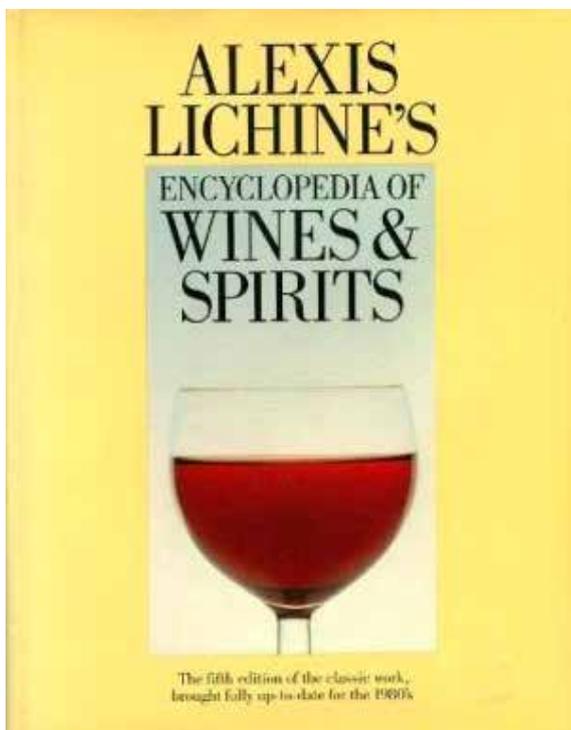
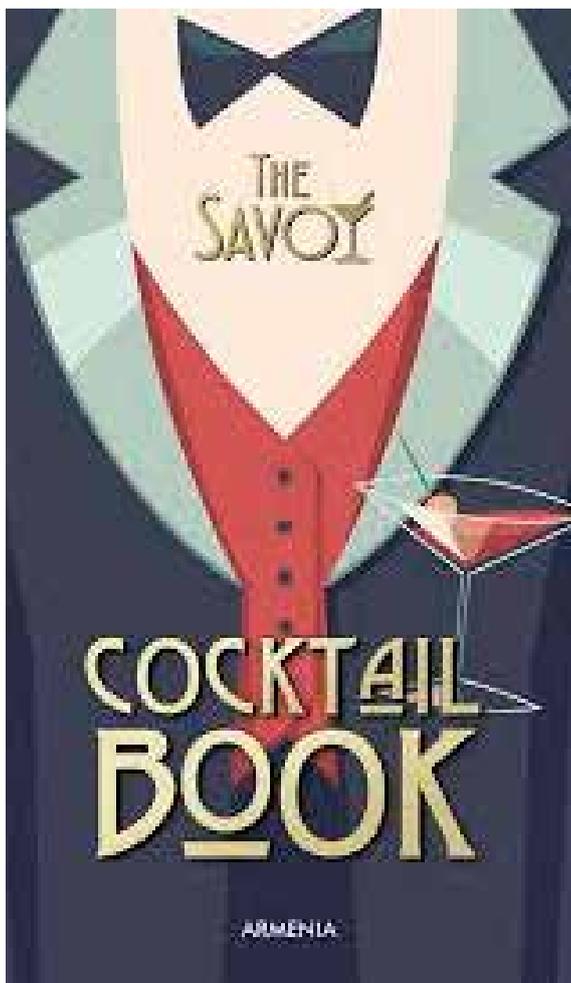
which the first vine grafts arrived on the South African coast from the Rhineland region in the Netherlands. Just four years



The most famous of the Cape wines are produced at Constantia, in the neighbourhood of Cape Town. The next best wines of South Africa are those produced near Stellenbosch, Somerset West, Caledon, etc. The vines cultivated in South Africa were originally the same as those in use on the Rhine, at Jerez, at the Hermitage, and in the Médoc, but the differences of soil and climate are such as to produce virtually different wines.

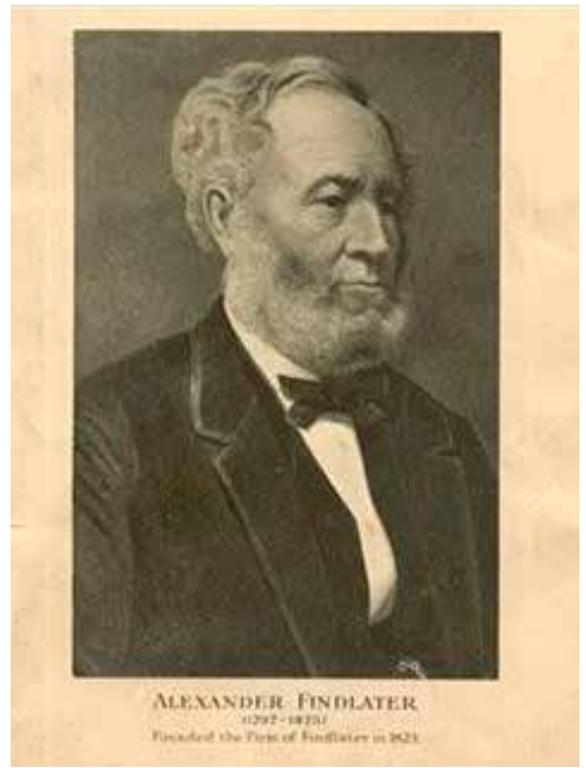
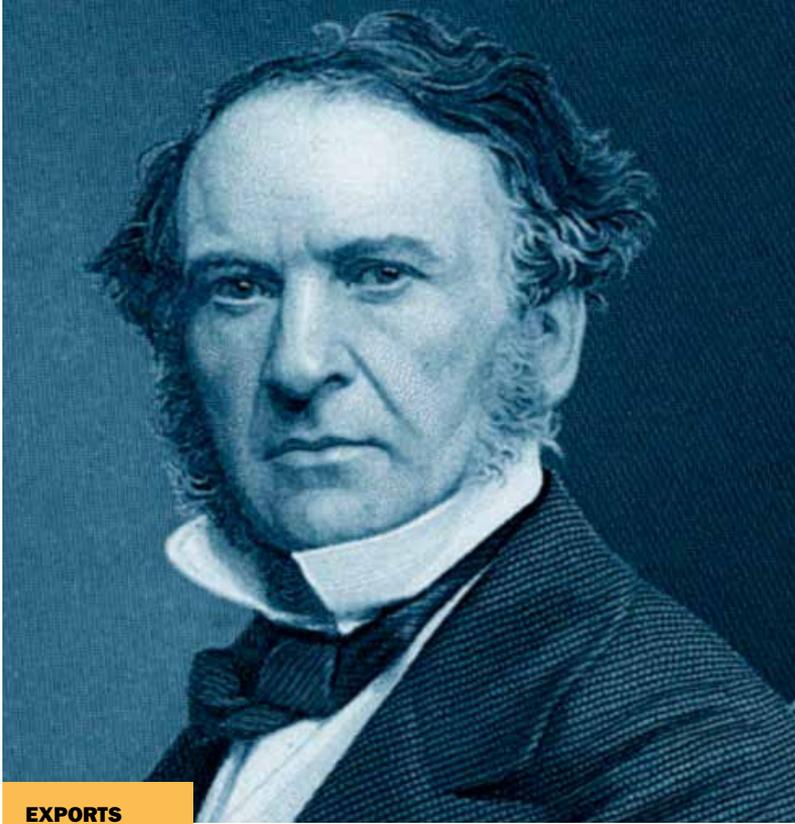
- CAPE COCKTAIL.** $\frac{1}{3}$ Dry Gin. $\frac{1}{3}$ Caperitif. $\frac{1}{3}$ Orange Juice. *Shake well and strain into cocktail glass.*
- CAPETOWN COCKTAIL.** 1 Dash Angostura Bitters. 3 Dashes Curaçao. $\frac{1}{2}$ Caperitif. $\frac{1}{2}$ Canadian Club Whisky. *Stir well and strain into cocktail glass. Lemon peel on top.*

BOOKS
 TOP, CAPE WINES IN HARRY OF CIRO'S ABC FROM 1923. ABOVE THE CAPE TOWN COCKTAIL RECIPE IN THE SAVOY COCKTAIL BOOK FROM 1930.



place in Table Bay in 1672, only twenty years after the grafting of the first vines in South African soil, and was conducted

on board the Dutch vessel Pijl. The Dutch who settled in the Cape and surrounding areas brought with them their knowledge



EXPORTS
ABOVE,
WILLIAM EWART
GLADSTONE.
RIGHT,
ALEXANDER
FINDLATER.

of the art of distillation and the use of herbs and spices, especially for medicinal purposes. The nineteenth century saw the start of South African wine being exported to Britain. It was so enjoyed that it generated significant growth in the British market. In the second half of the 1800s South Africa's exports to Great Britain collapsed, partly due to the flawed economic strategy of British

Prime Minister Gladstone's government. The recovery came in the 1920s, when exports to Great Britain and the Netherlands were re-established. A decisive move was the establishment of the South African Wine Farmers Association Ltd in 1931, based in London,

which aimed to provide a constant supply of products and control the prices and quality of goods imported from the African country.

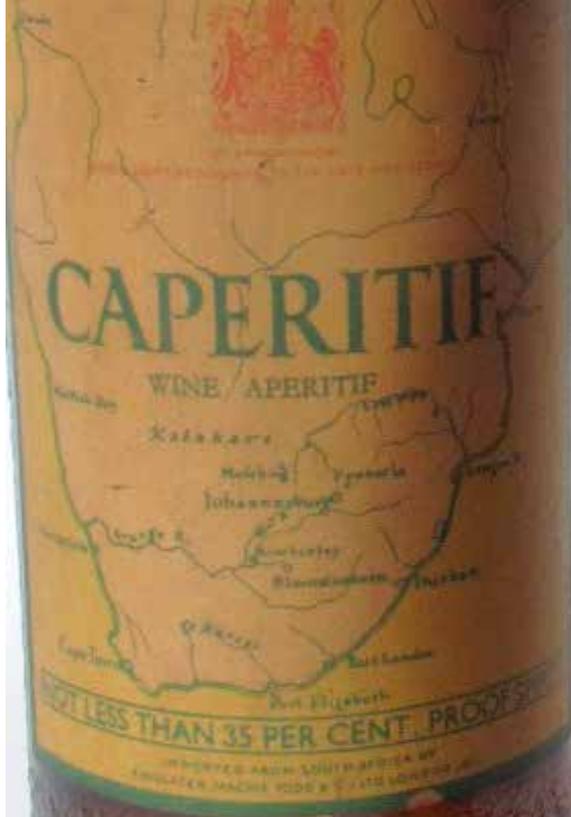
In the same period, one of the most

important wine merchants in the English capital, Findlater Mackie Todd & Co Ltd, based in Wigmore Street, began importing this South African aperitif. The push came from the fame and popularity that South African wines had, especially those produced in the coastal strip near Cape Town. It is no coincidence that Harry MacElhone, in his "Harry of Ciro's ABC of Mixing Cocktails" of 1923, dedicated a small paragraph of his manual to describing the wines of around Cape Town and the potential of those in other areas such as Stellenbosch, Caledon and Somerset West. Nonetheless, the first recipes containing Caperitif, without specifying any particular brand, are found in the book of the Savoy Hotel.

Just to show how versatile this new product could be in mixing, Caperitif is combined in 17 recipes with different base spirits, such as gin, brandy, Canadian whiskey, sherry and rum.

Some of the most peculiar recipes were Jabberwock Cocktail, Gin and Cape, Oom Paul Cocktail, Bush Ranger and Barney Barnato Cocktail. In his "Caffè Royal Cocktail Book" from 1937, Billy Tarling

Versatile for mixing into 17 recipes, Caperitif is combined with different base spirits such as gin, brandy and rum



included seven recipes using Caperitif, also repeating some of those that had already been published in Craddock's book. Considering some advertisements in various newspapers of the time, the "Caperitif Appetiser" was already distributed in Belfast in 1929 by the Ulster Wine Co. and in Lincolnshire. This suggests that its popularity had established itself in almost all of Britain. It can therefore be said that, even before the birth of the South African Wine Farmers Association Ltd in 1931, South African wine importers implemented a promotional campaign exploiting the image of this new product, which was very similar to vermouth, but which contained unique botanicals that could not be found elsewhere.

This occurred on British soil only. It did not take place in the United States because of the Prohibition, although it ended in 1933, and because of the high import costs that could not be justified by any market demand. The term "Fynbos" indicates that band of vegetation found in the Western Cape region, where the wealth of flora is so large that it is con-

sidered one of the six floral kingdoms in the world. It is the smallest but also the richest in terms of biodiversity considering its density by geographical area.

Luca Rapetti

CAPERITIF RECIPES

Recipes by Luca Rapetti

Donovan Bar – Browns Hotel – London

DUTCH ROOT

INGREDIENTS

- 35ml Boompjies Old Dutch Genever
- 25ml Caperitif
- 10ml Home-made rooibos syrup (1:1)

Top up with Piper-Heidsieck Champagne brut

Method: stir. Glass: Champagne coupette. Garnish: Orange twist

GARDEN ROUTE

INGREDIENTS

- 50ml Camus Cognac VSOP
- 20ml Caperitif
- 10ml mandarin juice

Method: shaker

Glass: Martini

Garnish: nutmeg grated on top.

THE THOUSAND AND MARSALA

Garibaldi and the Florio cellars: the story of a wine that unified Italy

BY FABIO BACCHI

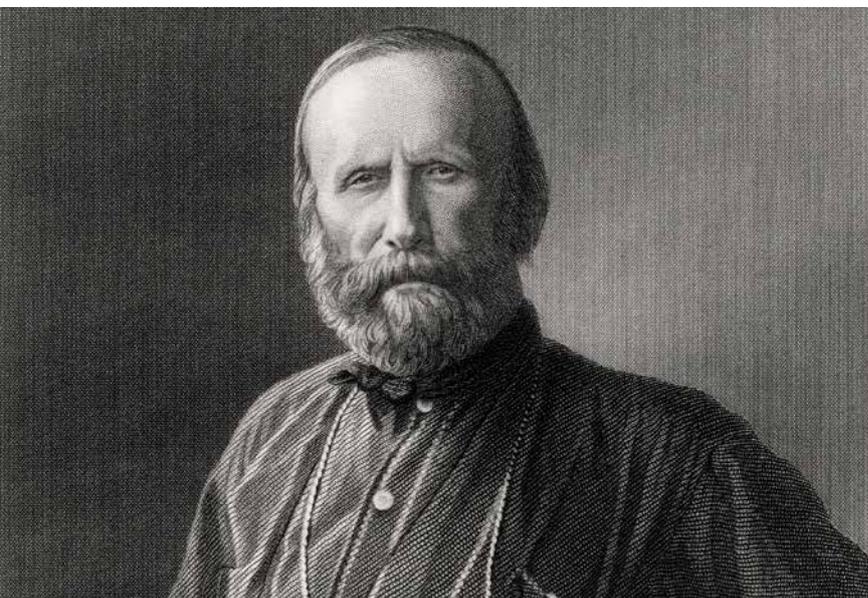
1 1 May 1860 is remembered as the day that led to the fall of the Bourbons in southern Italy and started that historical process that would lead to the unification of Italy. Few know of the role played by Marsala during those historic events.

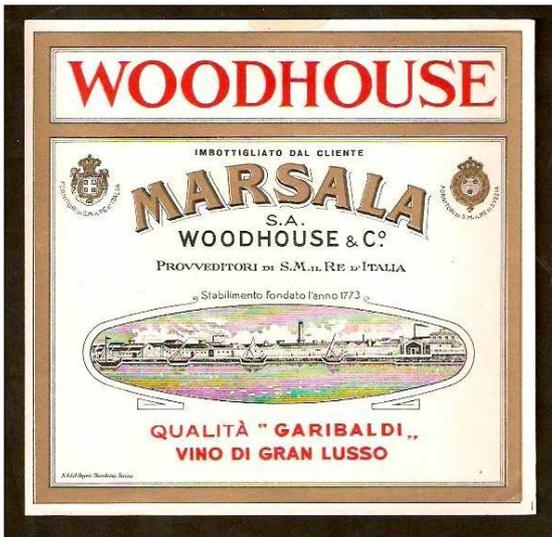
Garibaldi boarded the Piemonte and Lombardo steamers that had arrived from Genoa with his famous thousand volunteers in the town of Quarto during the night of 5 and 6 May. Garibaldi should have received a load of modern weapons and ammunition from a Genoese in Quarto, but this did not occur. He then sailed

with a little ammunition and old rifles that he himself called "Door bolts!".

King Victor Emanuel II and Camillo Benso Count of Cavour were guarantors of the debt made to subsidise the expedition. However, on 7 May, Piedmontese troops came on board with four cannons and a few hundred modern rifles. On the morning of 11 May the two steamers arrived in sight of the port of Marsala. Taking an unexpected decision, Garibaldi chose to land in Marsala instead of Sciacca or Porto Palo as previously planned.

Then something happened: the ships came across a fisherman, Antonio Strazzera, who from his boat told them that the Bourbon fleet had left Marsala, leaving the port unprotected and that in the harbour some English merchant ships were loading Marsala wine. Among these ships there were two brigantines, the Intrepid and the Argus, arrived to protect the English citizens and their property, in particular the wineries of English traders, Woodhouse and Ingham. In fact, the Bourbon general, Letizia, had confiscated weapons from everyone as he feared disorder and popular revolts. The fisherman led the Garibaldi steamers to the port, but this was not enough to prevent the heavy





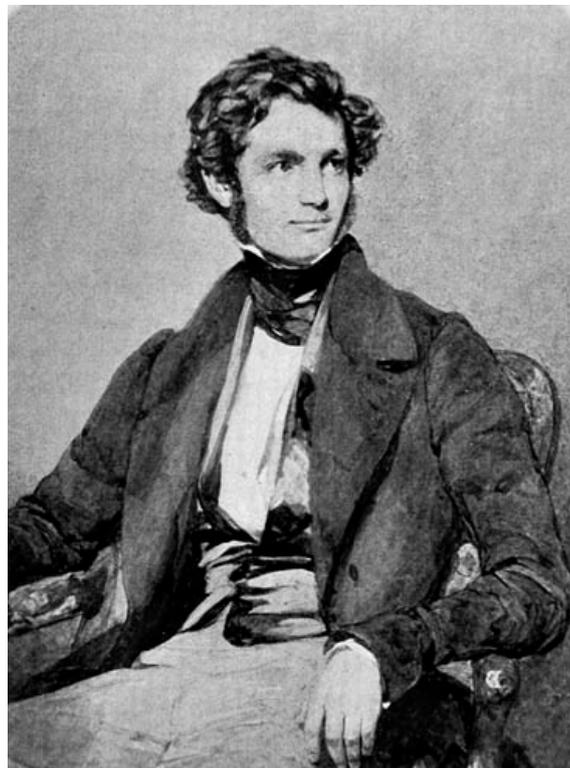
Bottegaphil

www.delcampe.net

Lombardo from becoming stranded in the shallow waters in front of the Woodhouse warehouses.

John Woodhouse was a merchant from Liverpool, one of the main individuals responsible for rise in popularity of Marsala wine, which started in 1773. The story of Woodhouse in Marsala began when he was sailing on the brigantine "Elizabeth" towards the city of Mazara del Vallo. A sudden storm forced him to take refuge in the port of Marsala. Here he was introduced to the local wine, he tasted it and decided to go back to England with 50 barrels of Marsala, which were to be tested on the English market. Such was its success that it convinced him to invest in the wine.

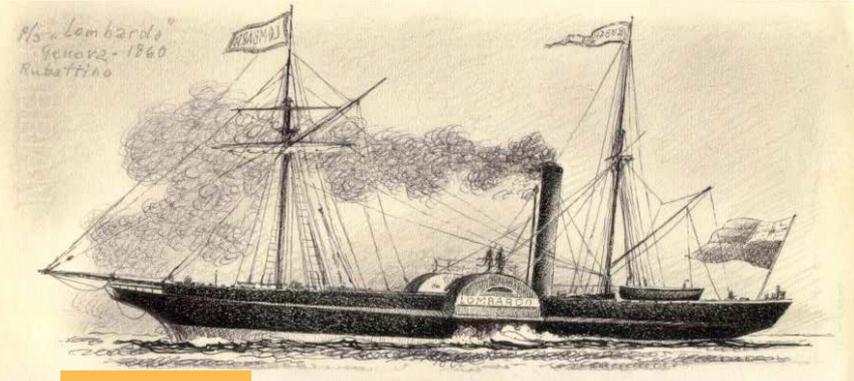
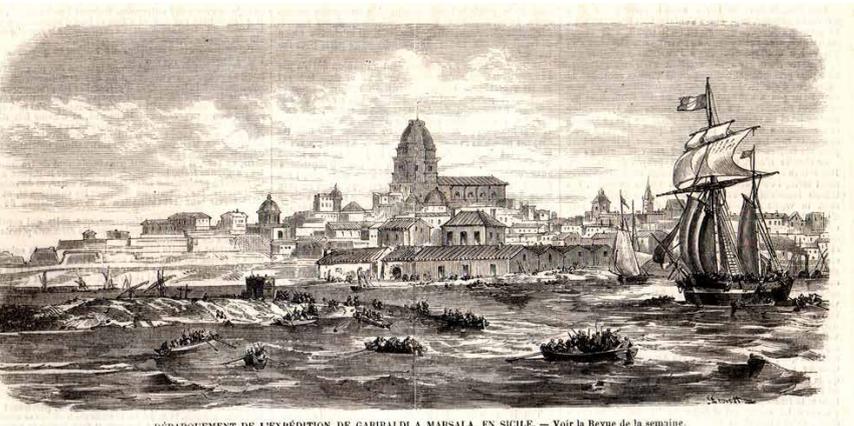
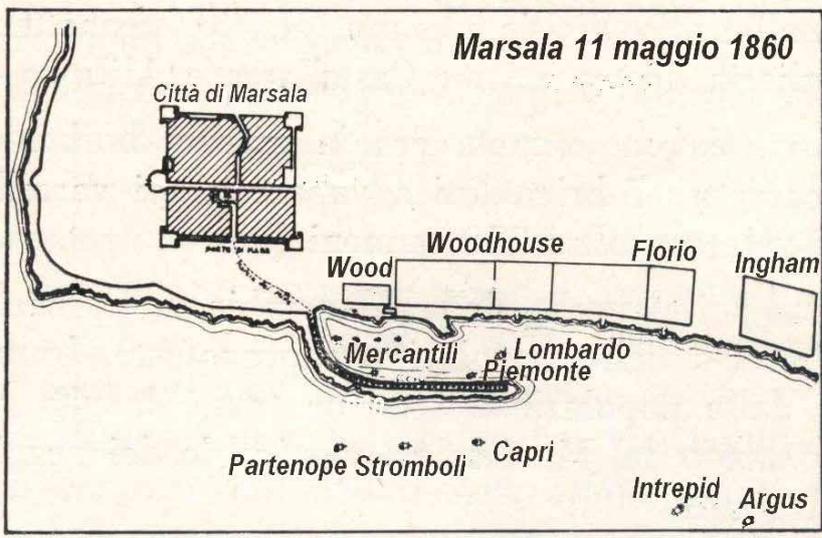
With the Savoy tricolour hoisted, and with the help of local fishermen acting as ferrymen, the Garibaldi ships began the landing operations. The silhouettes of three Bourbon warships, Stromboli, Partenope and Capri, were on the horizon, but they did not act immediately. In fact, the Bourbons only later realised what was taking place. Their commander, William Acton, not knowing if the two English ships were escorting Garibaldi and seeing other



EXPEDITIONS

ABOVE,
WOODHOUSE
ESTATE (OIL,
ANONYMOUS,
BEG. 19TH
CENT). LEFT,
JOHN
WOODHOUSE.
PAGE
ALONGSIDE,
GIUSEPPE
GARIBALDI.

merchant ships being loaded, decided to determine what was happening so as to avoid war with the British. He asked to speak to the commanders of the English ships. The English were polite and tolerant with Commander Acton who bore the name of a distinguished and important English family. They said their commanders had come ashore to meet the British vice consul, Richard Cossins, who was



MARSALA
 THE LANDING
 OF THE
 THOUSAND.
 ABOVE, THE
 LOMBARDO
 STEAMER. TOP
 RIGHT,
 COMMANDER
 WILLIAM
 ACTON.

also the manager of Ingham's property, another British producer in the area. Acton told the British to move away before they started firing at the harbour. The British vice consul interceded, the British ships moved away and British flags were raised on all the properties of British citizens to

prevent damage. The Bourbons started firing. This time lapse, between 13.00 and 16.00 on 11 May, allowed the Garibaldini to disembark in time, find safety and ensure that the Bourbons' attempt was in vain.

Meanwhile, the telegrapher in Marsala had warned the Bourbon command of Trapani that two Sardinian ships had arrived and that their troops had landed. The Garibaldini disarmed the local garrison, arrested the governor and took possession of the telegraph. To prevent the Bourbons from sending reinforcements they sent a false telegram which read: "False alarm, the ships have brought English recruits heading to Malta". Trapani's answer was: "You are an imbecile for letting yourself be misled!".

On the evening of 11 May, the Marsalese cheered Garibaldi as their liberator who, at the request of Francesco Crispi, asked the decurionate to declare that



VLQPRD

**MARSALA SUPERIORE
GARIBALDI DOLCE**
Denominazione di Origine Controllata

CANTINE VINCI

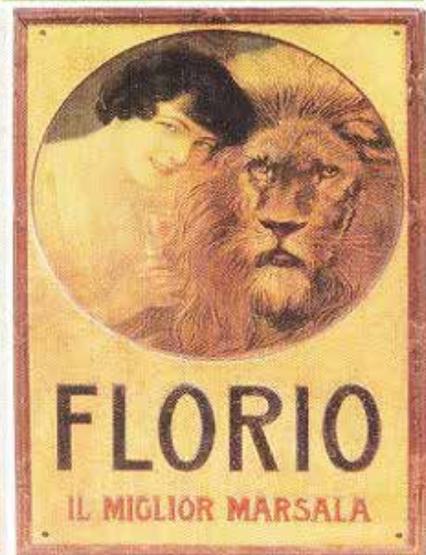
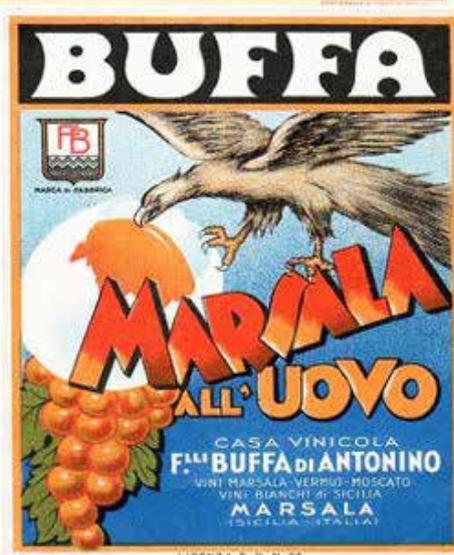
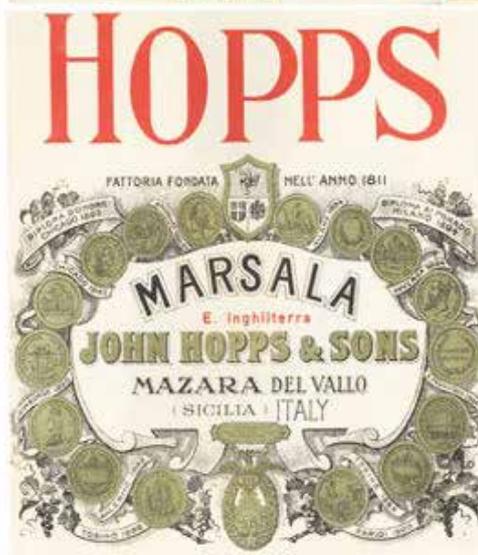
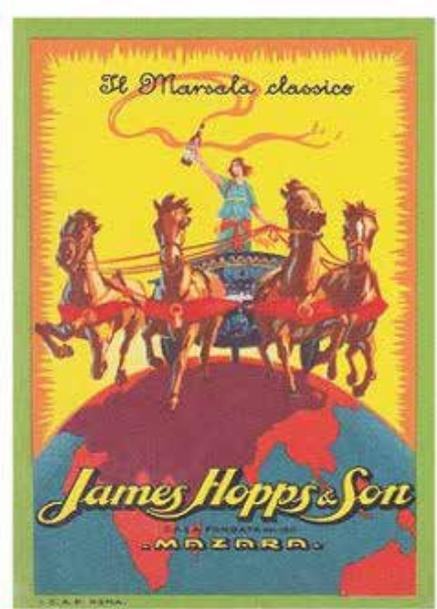
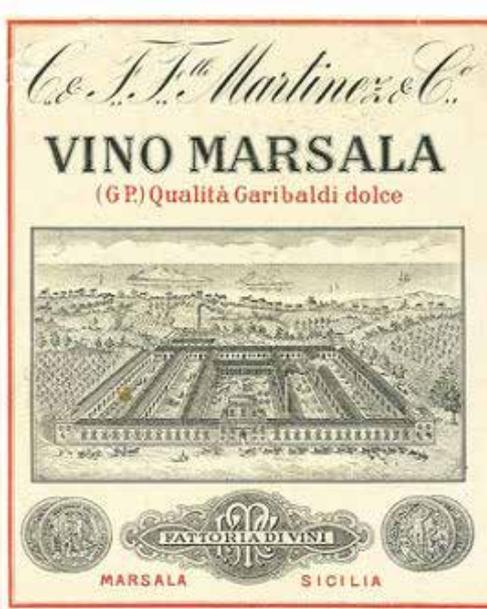
e 750 ml. | ALC. 18% vol. | ITALIA
IMBOTTIGLIATO DA VINCI VINI srl - MARSALA - Italy - LIC. U.T.E. 17007/PANO104X
CONTI BILDI • COVATI BILDI • COVATI BILDI • MICALDO BILDI • COVATI BILDI



the Bourbon dynasty had fallen in Sicily. General Garibaldi was invited to assume dictatorship in the name of Victor Emanuel, King of Italy. That evening Garibaldi reunited his biggest state and toasted with 12 bottles of "English wine" bought for 3.20 lire. The bottles were bought at the

Grand'Italia shop in Piazza della Loggia, now Piazza della Repubblica.

Historians still question whether there was an agreement between the English commanders and Garibaldi, if Command-



er Acton delayed firing (thereby favouring the landing) out of international courtesy or because he did not look favourably on the Bourbon monarchy. This last possibility is significant if one thinks that Commander William Acton himself was later appointed Minister of the Navy of the Kingdom of Italy in 1870. Many historians agree that the occupation of the Kingdom of the Two Sicilies had been orchestrated with the approval of England and France. Perhaps even Francis II and his father Ferdinand II of Bourbon already knew there was no

chance against the European powers. What is certain is the fact that on 11 May 1860 Garibaldi and his troops were able to land in Marsala thanks to the Intrepid and the Argus, officially there to protect the English-owned estates that produced Marsala wine.

The Garibaldini filled their bottles with Marsala wine, the same wine that Admiral Horatio Nelson had bought and offered to his crew before the battle of Trafalgar against the Napoleonic fleet, that same auspicious wine that in England would become known as "Marsala Victory Wine". There is a document dated 19 March 1800 signed by Admiral Horatio Nelson and John Woodhouse concerning the first supply of Marsala for the English navy in Malta.

From Marsala, the Garibaldini began

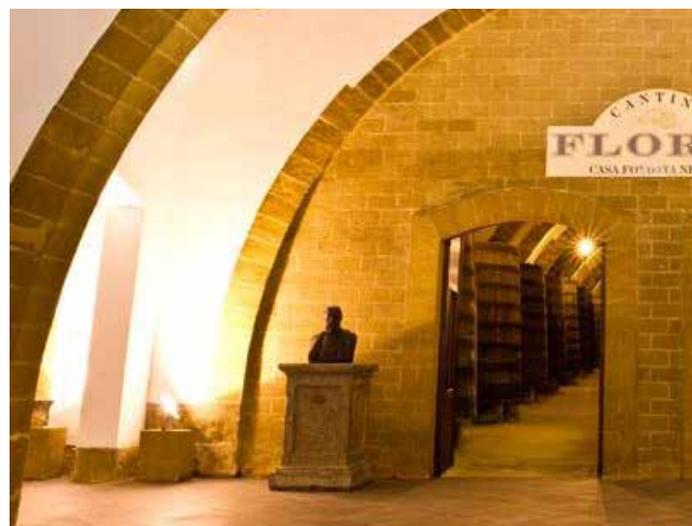
The Florio cellars, among the oldest producers of Marsala, were founded to compete with Woodhouse and Ingham

Extraordinary spirits since 1779.



B.º NARDINI DISTILLERIA A VAPORE

— dal 1779 —



HISTORY
SOME IMAGES
FROM THE
FLORIO
CELLARS.

their triumphal march, passing through the battles of Calatafimi, Palermo, Milazzo and Volturno, towards that feat that would make them famous in history. On 26 October 1860, Garibaldi surrendered the King-

dom of the South to King Victor Emanuel II in the historic meeting at Teano during which the General greeted him as "King of Italy!". Garibaldi moved to Caprera, taking with him a mare donated to him by a prominent Marsalese, Sebastiano Giacalone Anghileri, immediately after the landing. That mare was called Marsala.

In 1862 Garibaldi returned to Marsala as a guest of Count Grignai, where on 20 July he pronounced the famous phrase "Rome or death!". Together with his son Domenico, nicknamed Menotti after the patriot *Ciro Menotti* who had been a part of the expedition of the Thousand, he



visited the Florio plant. The Florio cellars are among the oldest and biggest producers of Marsala. They were founded by Vincenzo Florio, of Calabrian origin, who together with his son Ignazio bought a large vineyard to produce wine of certain quality. Florio was the biggest competitor of the English Woodhouse and Ingham. The Florio cellar wineries were to become the main producer of Marsala, distributing it all over the world. Traces and historical records of that time kept in the Garibaldi museum are still visible, housed in the splendid Florio cellars in Marsala. It was at that time that Garibaldi was able to





TRIBUTES
 TOP, PLAQUE AT
 THE GARIBALDI
 MEMORIAL.
 ABOVE,
 GARIBALDI
 GATE IN
 MARSALA.

winter, with limited rainfall and very hot and breezy in summer. The soil is sandy, slightly clayey.

Normally G.D. is topaz in colour with intense amber reflections. On the palate it is rich and sumptuous, full, sweet and pleasantly soft, while on the nose it is intense and persistent, smelling of dates, dried fruit, and the oak in which it rests for two years.

The grapes are crushed by rollers and are left to ferment at a controlled temperature of 20° -25°C. To the base wine, which is a straw-yellow colour, is added wine alcohol, mistelle (where wine alcohol is added to fresh must) and cooked must (fresh must reduced with direct heat). The mistelle is defined as "fresh grape must muted with alcohol". There are differences between the mistelles, which can either be red or white. This complex mixture, together with the final alcohol content and the desired sugar level, gives the traditional aroma of Marsala G.D. which is about 18% ABV. It is an ideal dessert wine, to be served at a temperature between 12°C and 14°C, and is excellent in cocktails.

A source of great pride for those who produce it and for the whole territory, Marsala was the first DOC wine in Italy. The recognition of the Denomination of Controlled Origin was granted to it in 1969.

The Florio cellars of Marsala are a jewel that everyone should admire at least once in their lives. Experience the atmosphere that reigns there, relive the history of Italy, feel love of the country and understand why Marsala is the only wine in the world to make the greatest fault and danger that a wine may undergo, oxidation, its greatest value.

appreciate a sweet wine that has since been marketed with the acronym Marsala G.D., which stands for Garibaldi Dolce.

The wine has a sugar content of more than 100g / l. This Marsala is the result of a selected blend of Grillo, Cataratto and Inzolia grapes. The vineyards are located in the coastal region of Trapani, in Marsala and Mazara del Vallo, where the grapes have a greater tendency to oxidise naturally and have a higher level of sugar, which gives elegance and richness to the wine. The climate in the area is mild in

Fabio Bacchi

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AND ALREADY MULTI-AWARD
WINNING RUMS.

— RARE PROOF 20 YEARS OLD —



— RARE PROOF 18 YEARS OLD —



— RARE PROOF 13 YEARS OLD —



Rum Malecon

RARE PROOF

MALECON RARE PROOF RUM...
**AS STRONG AS
A GENTLEMAN!**

*A brand-new family at the right high proof,
with a strong but balanced alcoholic volume
that enhances the rum taste.
Dedicated to the true lovers of the full proof!*



DRINK RESPONSIBLY!

— OUR COMPLETE RANGE: —
20 years old - 48.4% alc. vol.
18 years old - 51.7% alc. vol.
13 years old - 50.5% alc. vol.

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MARSALA RECIPES



GARIBALDINO by Jacopo Castronovo

The Spirit – Milan

INGREDIENTS

- 20ml Port Charlotte Whisky
- 20ml Lombardo Marsala Garibaldi Dolce
- 10ml Cocchi "Dopo Teatro"
- 10ml Gonzalez Byass Palo Cortado 12
- 2 dash Peychaud's Bitters
- Spray of Duplais Absinthe

Technique: stir & strain.

Glass: vintage nick and nora.

Garnish: olive on pick



A' MOTOCICLETTA by Nicola Agricola

Pulp Cocktail Bar – SettimoTorinese (TO)

INGREDIENTS

- 30ml Brandy
- 20ml Pellegrino Marsala Garibaldi Dolce
- 15ml lemon juice
- 10ml mustaccioli syrup

Technique: shake & strain.

Glass: coupe.

Garnish: Maraschino cherry.



ROTTEN BANANA DAIQUIRI by Alessandro Zampieri

Mercante – Venice

INGREDIENTS

- 3 oz "rotten" banana puree*
- 1 oz Florio Marsala Garibaldi Dolce
- 1 oz Rum Angostura 5y infused with coffee grounds**
- 1/2 oz Rum Forsyths 502 Habitation Velier
- 10 ml lime juice
- 1 pinch of salt
- 4 ice blocks

Technique: blender (blend all ingredients until creamy)

Glass: low tiki mug

Garnish: banana, black caviar and cocoa.

*place banana in freezer. When frozen, remove and allow to thaw in fridge. Peel and blend 2:1 with simple syrup

**allow coffee grounds to infuse in rum for at least 12 hours. Strain with cheesecloth



TERRA ACQUA by Gianfranco Sciacca

Bacio Bar – Bagheria (PA)

INGREDIENTS

- 40ml London N1 Gin
- 30ml Vinci Marsala Superiore Dolce Garibaldi
- 1,5gr raspberrry jam
- 15ml Tentura Roots
- 20ml Vascular plant infusion with nucleus in cell, specifically Pinopside (Western red-cedar) with adaptation of tannic diterpenoid acids

Top: Cicosteira Barbara (brown algae) velvet during first photosynthesis

Technique: shake & strain.

Glass: low tumbler.

Garnish: raspberrry, lemon thyme sprig, lavender, threads of Western red-cedar bark



SOUR FACE by Mattia Pasolini

Cristallo Hotel Lounge Bar – Cortina d'Ampezzo

INGREDIENTS

- 45ml Clarin Casimir
- 30ml lime juice
- 20ml Florio Marsala Garibaldi Dolce
- 15ml lemon shrub and capers

Technique: shake & strain.

Glass: cocktail glass.

Garnish: salt rim



BAGLI STREET by Nicola Ruggiero

Katiuscia People & Drink – Bari

INGREDIENTS

- 40ml di Bulleit Bourbon Whisky
- 25ml Intorcia Marsala Garibaldi Dolce
- 25ml lemon juice
- 20ml stout syrup
- 2 dashes chocolate bitters
- 1 spoon espresso coffee

Technique: shaker.

Glass: tumbler.

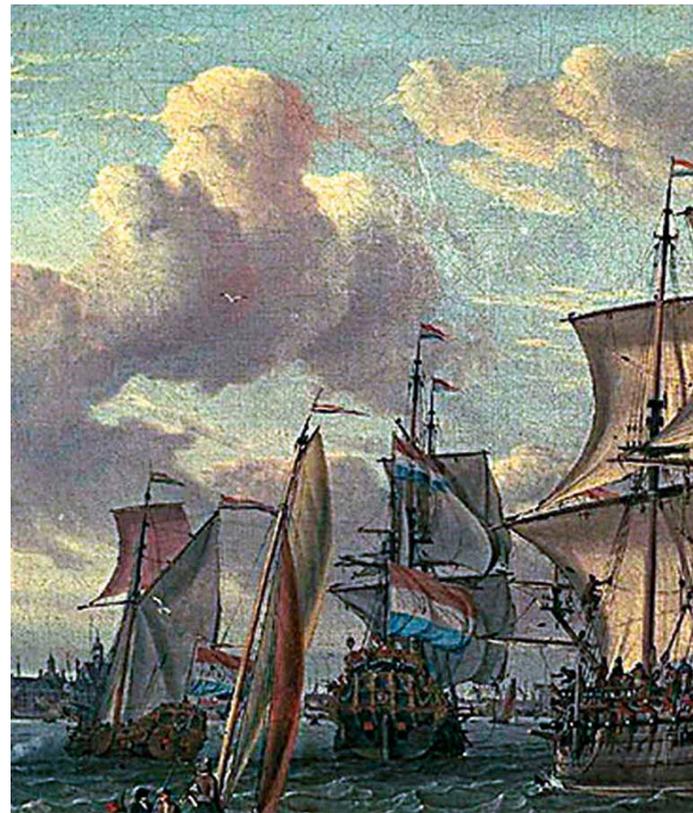
Garnish: dried orange and candied fruit

THE CAPTAIN'S LIQUEUR

A very aromatic
and spicy
South African brandy

BY LUCA RAPETTI

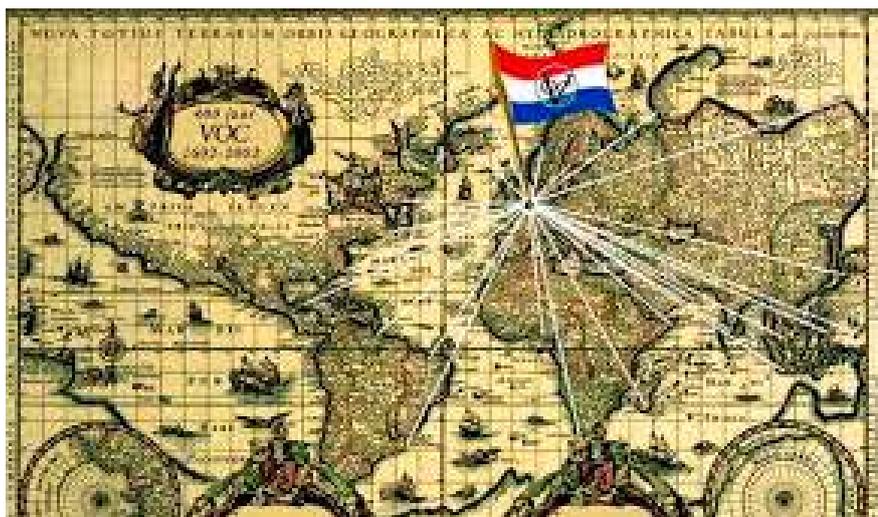
'Naaartjie', whose scientific name is *Citrus Unshiu*, is a citrus fruit that originates in Asia but that grows mostly in the South African fynbos. It looks very similar to a tangerine, with a sweet taste and a very intense aroma. This fruit is not only one of the ingredients used in the production of Caperitif, but is also the main ingredient in another liqueur from the South African tradition: Van der Hum. This liqueur is probably the only South African product of its kind to have achieved international fame in North America, Europe, Africa and partly in Asia, thanks undoubtedly to its unique flavour and its history, which is closely linked to South African culture as a whole but mostly to



that of the Cape region.

Naartjies were present in the Cape already at the time of the first Dutch settlers during the 17th century. An interesting anecdote tells of how Governor Willem Adriaan van der Stel (1664 - 1733) gave about 200 of these citrus fruits to travellers leaving for Batavia, known today as Jakarta. As already mentioned, the first South African distillation took place in 1672 and Cape Town was an important port of the Dutch East India

Van der Hum (South African Liqueur.) Sweet liqueur, made from Cape brandy and flavoured with tangerines and other herbs. Very popular liqueur.



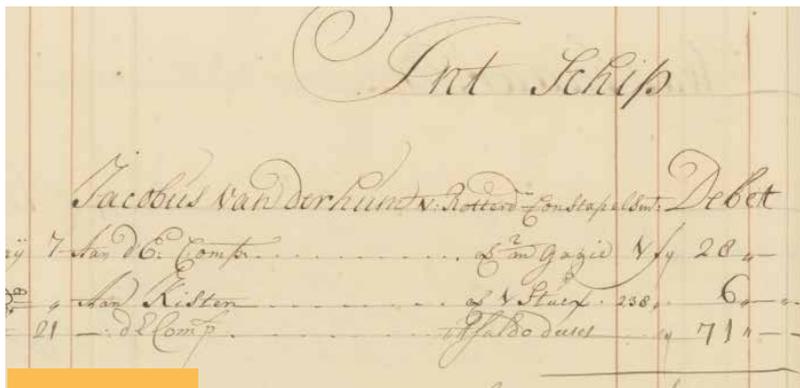
BRANDY
 TOP, THE SHIPS OF THE DUTCH EAST INDIA COMPANY AND ITS TRADING ROUTES. ABOVE, NAARTJIES AND CAPE TOWN. LEFT, WILLEM ADRIAAN VAN DER STEL.



Company, offering a point of call for ships to and from Southeast Asia. There is no accurate information on when and who created Van der Hum for the first time.

The first producers of local brandy no-

ticed the aromatic intensity of this fruit and the considerable quantity of essential oils in its skin and began to use it in distillation. As for the name, the historical records of the Cape show no mention



DOCUMENTS

ABOVE, PASSENGER LIST FROM 1723 SHOWING THE NAME JACOBUS VANDER HUM. RIGHT, BERTRAMS VAN DER HUM FROM 1940 AND BELOW, THE MODERN-DAY VAN DER HUM.

of persons or families with this surname. Legend has it that a captain of a ship from the Dutch East India Company had enjoyed this liqueur so much that it was named after him. By browsing through Dutch historical archives, it is clear that Van der Hum was at the time a very common surname. When looking through the records of the Dutch merchant company, the name Jacobus van der Hum is found. He was hired and boarded the Wasse-

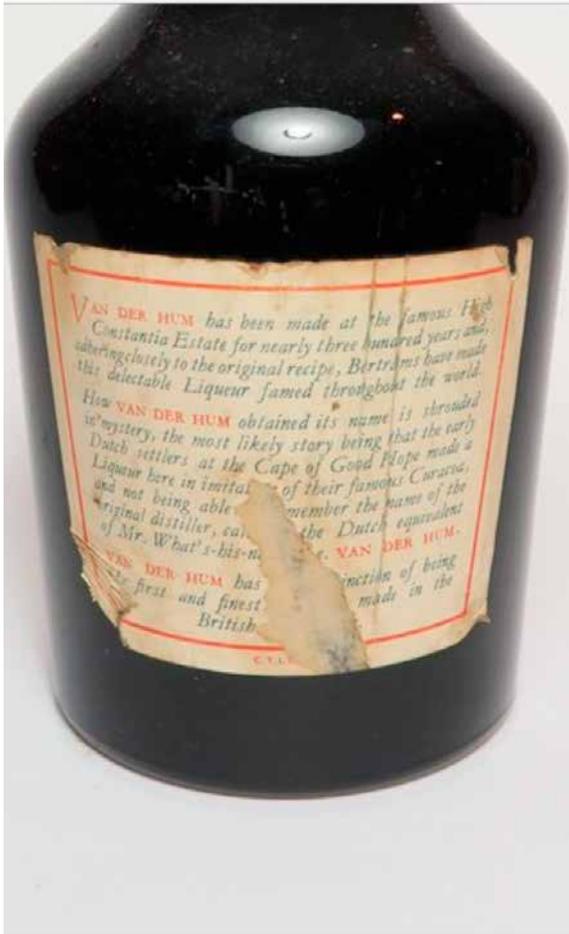
naar ship on 7 January 1723 and was in charge of the weaponry on board. The ship sailed from the port of Rotterdam and made a stop in Cape Town first and then, after about a month's rest, headed for Batavia. After another three months, Jacobus van der

Hum departed aboard the Groenswaart, stopped again in Cape Town for about a month and then set off again for Holland.

No further information has been found, especially concerning the use or consumption of any beverage and as a result the origin of the liqueur remains uncertain. What is certain is that the recipe consisted of an alcoholic base of

The recipe has an alcoholic base of South African brandy, naartjies, spices and a part of rum





1 Dash Orange Bitters.
 1/4 Dubonnet. 1/4 Gin.
 1/2 Caperitif.
*Shake well and strain into
 cocktail glass.*

**BILTONG
 DRY
 COCKTAIL.**

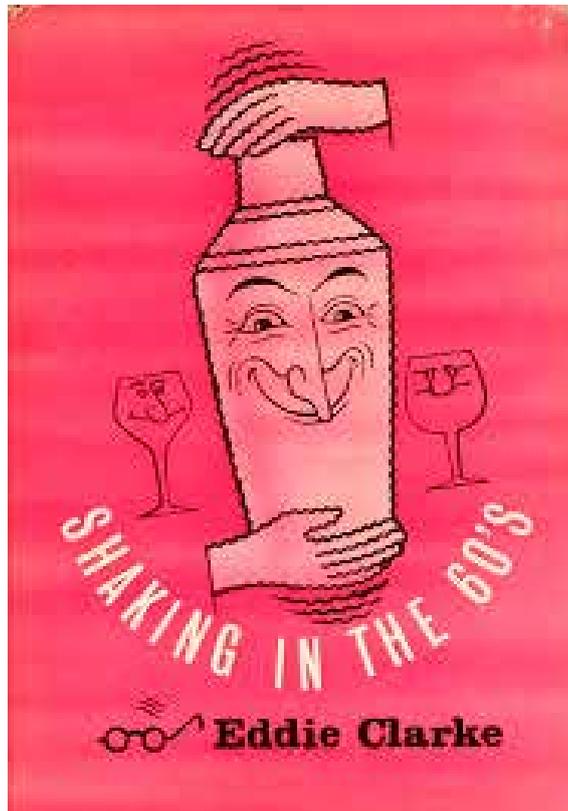
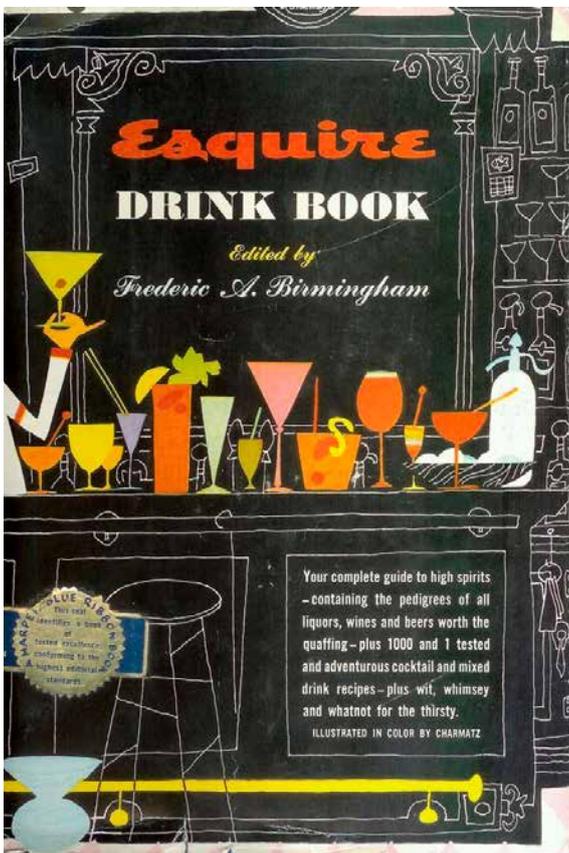
RECIPES

ABOVE,
 BILTONG DRY
 IN THE SAVOY
 COCKTAIL
 BOOK 1930.
 ALONGSIDE, A
 VAN DER HUM
 RECIPE TAKEN
 FROM ESQUIRE
 IN 1955. TOP
 LEFT, THE BACK
 OF A BOTTLE OF
 BERTRAMS
 VANDER HUM
 FROM 1940.

**Stuart Cloete's
 VAN DER HUM**

- 10 bottles of good brandy
 - 20 tablespoons of finely cut naartjie (tangerine) peel, which should be free of all pith
 - 10 dessert spoons cinnamon
 - 50 cloves
 - 1/2 nutmeg
 - a few cardamon seeds
- } slightly bruised
- 1 handful orange blossoms

Mix the above ingredients with the brandy and leave for one month in a cask or demijohn, shaking every day. The vessel should be completely airtight. After one month strain off the spices, peel, etc., and add a cold thick syrup in the proportion of one cup of syrup to two of the brandy. Add one wineglass of best rum to every bottle of the Van der Hum. Leave in well-corked receptacle for at least a fortnight, shaking daily. Clarify, bottle and seal.





South African brandy, naartjie and other spices, such as nutmeg, cardamom, cinnamon and cloves, plus a small part of rum. This is what is found in most recipes within manuals of the 50s and 60s, such as "Shaking in the 60's" by Eddie Clarke and "Esquire Drink Book" edited by Frederic A. Birmingham.

The reason behind the use of rum and other spices was certainly due to the role that the Cape played as a stopover for ships coming from Batavia, whose distillate par excellence was the Batavia Arrack, obtained from sugar cane. The ships carried loads of spices for the European market, all widely used in oriental cuisine, and which were certainly gradually added to the creation of beverage recipes of that time. In addition, the Dutch held considerable experience and fame for their Curaçao, the liqueur made from a type of citrus fruit

that grew on the Netherlands Antilles. They therefore had the necessary skills and experience to get the best out of the distillation of a fruit like the naartjie.

A testimony reported in "Secret Africa" by Lawrence G. Green is significant, which describes how in 1936 there were about twenty Van der Hum producers in Cape Town. A city wine merchant used about 8,000 baskets of naartjies for his annual production. The most renowned producers selected their most aged brandies for the liqueur and then, once produced, left it to mature again in barrels similar to those used for Cognac.

According to certain advertising in the 1920s, Van der Hum was already known in English territory and the most illustrative brand was Bertrams, of which some bottles dating back to the 50s can still be found.

The Van der Hum that is available on the market today is instead produced by KVV, which stands for "Ko-operati-

eve Wijnbouwers Vereniging van Zuid Afrika". This is the South African wine producers cooperative founded in 1918 and which since then has been in charge of the control, development and protection of all South African wine products. Its use in mixing has not enjoyed the same fame, albeit brief, as Caperitif.

Van der Hum, however, is an excellent liqueur that can be enjoyed both neat and as an alternative to other similar liqueurs, adding an extra spicy note to the final taste of a drink.



Luca Rapetti

Vermouth & Spirits
DEL PROFESSORE
— ITALIAN HERITAGE —

*tradition
terroir
people*



*Vermouth from Turin
Produced in Piemonte from the finest
natural ingredients, most of which are
harvested from the hills and mountains
surrounding our distillery.*

DRINK RESPONSIBLY

VERMOUTH & SPIRITS DEL PROFESSORE
VERMOUTH Classico | VERMOUTH Rosso | VERMOUTH Vaniglia |
VERMOUTH Whisky finish | VERMOUTH Rum finish |
GIN Monsieur | GIN Madame | GIN Crocodile | APERITIVO | BITTER



RUM: USER INSTRUCTIONS

A list of countries that produce it according to specific regulations

BY DAVIDE STAFFA

In the production of rum around the world, unfortunately there are no regulations to control the supply chain, assure the consumer, and above all provide specific indications on the period of aging. Only a few countries have moved in that direction, driven by

increasingly demanding consumers who expect more information on the spirit.

Small producers are very aware of the issue, while the larger industrial companies, especially multinationals that produce large quantities of distillate, have no interest in creating fixed rules. There

is a strong call aimed at the rum market, in the hope that other producers will also follow this route of seeking clarity and maximum transparency in a market that has unfortunately never been regulated and which still today causes confusion for the consumer. Here are the countries where producers have tried to set rules, sometimes even minor ones, to ensure responsible production and transparency.

MARTINIQUE AND THE FORMER FRENCH COLONIES

Martinique has become famous for the quality of its agricultural rum, produced using only vesou (fermented virgin sugarcane juice) and that respects the rules establishing the strict parameters of the French A.O.C. imposed in 1996 by Jean-Pierre Bourdillon. At the time he was the President and Director General of the BBS group and of CODERUM, and later passed away in 1998. The A.O.C. designation, which until then had been reserved only for products made in France (wine, Cognac, Armagnac, etc.) meant that the rhum agricole of Martinique became the first rhum in the world to be regulated.

The regulation allows for 12 selected types of sugarcane to be used. The vesou must be measured for acidity and degrees Brix; the types of yeast allowed to start fermentation are specified, i.e. only grown and not spontaneous yeast; the stills are "Charentaise" or double distillation with Creole columns can be used. The minimum ABV directly from the stills is quantified, as well as the minimum aging period in oak barrels.

A significant part of rum (about 20%) is imported from independent bottlers, mainly French and American, to be aged and sold under various brands. However, in Martinique traditional rum called "Light Rum" or "Coco-Merlo" or "Grande Aroma" is also produced and used in cocktails.

Sugar cane production in Martinique covers about 3,600 hectares of land with a yield of about 100,000 tons per year of material that after processing provides approximately 70,000 hectoliters of alcohol. The annual production of bottles stands at around 2.5 million.

Agricultural rum is generally enjoyed by the most advanced and demanding connoisseurs. They are often dry, robust, decisive, with floral and broadly spicy notes, the result of the long periods of refinements in French oak barrels, and are very strictly controlled.

Since January 2015 certain rhum produced in other former French colonies, which are now independent, can boast the IGP designation. They are the





rum produced in Guadelupe, Reunion and French Guiana. Here regulation is applied that is slightly less restrictive than that of Martinique. Both agricultural rum and traditional rum derived from molasses are permitted. Since 2015 regulations known as Appellation Controlée are in force also in the islands of Guadelupe and Marie Galante that seeks to protect the island rums. However this A.O. is still not definitive and is in need of improvement.

PORTUGAL AND THE ISLAND OF MADEIRA

All the artisanal micro-distilleries of the Portuguese island of Madeira are subject to the strict IGP regulation, Indicação Geográfica Protegida, as is rum produced in the Autonomous Region of Madeira.

The regulation also includes the island of Porto Santo, controlled by the organisation Instituto do Vinho, do Bordado and do Artesanato da Madeira. The best areas for farming sugar cane are Porto da Cruz, Calheta, Ponta do Sol, Ribeira Brava. The minimum alcohol content for white rum is 37.5%. Volatile substances must be equal to or greater than 225 grams per HI of 100% alcohol, with a minimum dry extract equal to or greater than 5g per litre for white rum and 20g per litre for aged rum.

As for agricultural-type rum, the sugar cane must be grown exclusively on the island. The aging barrels are sealed with wax and stamped by the inspection body to prevent any tampering by producers. It must remain in the barrels for a minimum of three years.



VENEZUELA

To achieve transparency and indicate responsible production to consumers of rum, in 2003 Ron De Venezuela DOC was born, a consortium that compiled production regulations providing clear criteria to ensure a high level of quality. Almost all the major local producers have joined the Venezuelan producers' consortium. Among these are companies such as Diplomático, Santa Teresa, Pampero, Roble Viejo, Carupano, Ocumare, Veroes, El Muco, Canevaral, Cacique, Estelar, Canaima, Tepuy and Bodega 1800. The logo that these companies use on their labels as a sign of quality has three symbols: the sun, a man and sugar cane, fundamental elements for the production of Ron.

There are a number of guarantees that these producers have considered. Venezuelan Ron must be produced exclusively from sugar cane molasses. The sugar cane enjoys an ideal climate in Venezuela, lots of sun, pure water, soil that is rich in minerals and very low pollution, all conferring high quality to the distillate. The minimum aging period for an aged Ron's blend is set at two years in white oak barrels, while for the Premium and Super



Premium categories in the blend phase they must have minimum aging period of four years for the younger Ron used.

Other parameters are that the Ron must have an ABV of 40% to 50%, a maximum amount of methanol set at 10mg per 100ml, a level of aldehydes of 6mg per 100 ml and 200mg per 100ml of esters. These are elements that, if kept low, give the final spirit a light taste and a great cleanness of aroma on the nose. The minimum alcohol content must be 40%.

SPAIN AND THE CANARY ISLANDS

In these Spanish islands a particular type of rum is produced that is sweetened with honey, comprising up to 2% of the total volume. It is in fact called Ronmiel and is produced starting from the fermentation and distillation of sugar cane molasses. It is, however, erroneously called rum. In fact, according to Community legislation, to be defined as such it should have a starting ABV of 37.5%.

Ronmiel normally contains 20% to 30% alcohol and it would be more correct to call it a liqueur. Since 2005 the Ministry of Agriculture of the Canary Islands has created a specific denomination, the De-



nominación Geográfica RonMiel de Canarias, to protect the origin of this traditional liqueur.

GUATEMALA

Also in this South American country a D.O. for the production of the Latin Ron has been created, that is, the Denominación de Origen de Guatemala.

The body that manages it, ANFAL, has the task of preserving the unique qualities of the product by ensuring that production processes are followed and certifying quality along the entire production chain. The story of ANFAL, the National Association of Manufacturers of Alcohol and Liquor, the entity that managed to register the D.O., dates back to the 40s. At that time the government enacted an aging law that required producers to age alcoholic beverages for at least one year before placing them on the market.

In 2010 the D.O. was improved and registered with an official and recognisable logo. The D.O. provides that the two sole producers in the country are registered, and has formalised specific legislation for the aging method known as the Solera System of the Ron de Guatemala. In this process only white oak barrels can be used, the most suitable production area

is identified, which falls within the departments of Retalhuleu and Suchitepéquez, as well as the distillation sites and those for aging. The alcohol content of Ron must be within the minimum range of 37.5% up to 50%; the distillate must contain a minimum quantity of 50g of congeners per 100ml.

The Ron must be produced from the virgin syrup obtained from reducing virgin sugar cane juice; the six sugar cane varieties allowed for cultivation are specified. The types of aged Ron are the following according to the period of aging: Solera, Solera Anejo, Solera Reserva, Solera Gran Reserva and Solera Gran Reserva Especial. There are specific indications for the minimum sugar content that must be 20 degrees Brix. The fermentation period must not be more than 100 hours, and to avoid growth of bacteria, the cut sugar cane must be processed and pressed no later than 36 hours after harvesting. The type of yeast permitted for fermentation is *saccharomyces cerevisiae*.

CUBA

With resolution no. 0714 of 2 April 2010, issued by the Cuban Industrial Property Office (OCPI), Cuba Corporation Ron S.A. were granted the rights to use the designation CUBA to mark Ron produced in the geographical area which includes the territory of Cuba. The OCPI is the only national body that holds this right, its application and its possible revision. The brands bearing the Cuba designation of origin are: Havana Club, Santiago de Cuba, Cubay, Varadero and Caney.

The regulation applied protects Ron manufactured in the national territory of



Vermouth & Spirits

DEL PROFESSORE



ITALIAN HERITAGE

*tradition
terroir
people*



Aperitivo Del Professore

It's the result of a careful craft infusion of mandarin, lemon, gentian and other spices.

Its flavours and colours conjure up the ambience of the fabulous 1950s.

Best enjoyed in good company at sundown.

VERMOUTH & SPIRITS DEL PROFESSORE

VERMOUTH Classico | VERMOUTH Rosso | VERMOUTH Vaniglia |
VERMOUTH Whisky finish | VERMOUTH Rum finish |
GIN Monsieur | GIN Madame | GIN Crocodile | APERITIVO | BITTER

DRINK RESPONSIBLY

Vermouth & Spirits
DEL PROFESSORE
— ITALIAN HERITAGE —

*tradition
terroir
people*



Bitter Del Professore

*A bitter liqueur with a natural ruby-red hue
and aromas of orange, juniper and gentian.*

*It is born out of our rigorous search
for the finest fruit and spices, crafted
using traditional methods.*

DRINK RESPONSIBLY

VERMOUTH & SPIRITS DEL PROFESSORE
VERMOUTH Classico | VERMOUTH Rosso | VERMOUTH Vaniglia |
VERMOUTH Whisky finish | VERMOUTH Rum finish |
GIN Monsieur | GIN Madame | GIN Crocodile | APERITIVO | BITTER



THE EXPERT
 ABOVE, DAVIDE
 STAFFA.

the Republic of Cuba. Raw materials obtained must come exclusively from sugar cane grown on the island of Cuba. External devices cannot be used to change the Ron's natural flavours; the spirit must come from the fermentation of molasses using *saccharomyces cerevisiae* yeast. The molasses must have a low viscosity and acidity, and high sugar content. It is forbidden to use essences, aromas, artificial additives, maceration and both natural and chemical extracts that can modify the characteristics and the organoleptic properties of the product in order to limit or shorten its natural aging process.

Aging takes place in durmast oak barrels for at least two years in the case of white Ron and three years for dark Ron. The barrels must be of Scottish or Irish origin, and already used, with a capacity of between 180-200 litres.

Cuban Ron must have a minimum alcohol content of 37.5% and a maximum of 41%. Total acidity must be between 2 and 100g per 100l. The esters must be between 1 and 90g per 100l.

Davide Staffa



Presentación del
 CONSEJO REGULADOR DEL RON
 PARA LA DENOMINACIÓN DE ORIGEN PROTEGIDA CUBA.

SMELL OF PEAT

From Valtellina to the Madonie, it's an ecosystem to be protected. A symbol of Italian biodiversity

BY ALESSANDRO PALANCA

Along with barley, water and yeast, peat is one of the components of almost all Scotch malt whisky. It is not considered an ingredient, rather the characterising element. It is found in peatlands, a term that means the place from "where peat arrives".

Peat is a solid compound of fossil origin originating in humid environments that are rich in water such as swamps, rivers and lakes in which layers of decaying plant material have accumulated

over the course of the geological eras. We speak of peat deposits when accumulations of at least up to 30cm occur with a water content of less than 15%.

Peatlands develop mostly at rather high altitudes because low temperatures and humidity favour their formation. Peat deposits are typically found in Northern Europe, but also in the North American territories and in Siberian areas. It is rare to find peatlands in the low-altitude Mediterranean area. The first phase of the formation of a peat bog is the swamping of a body of water that is subsequently and progressively buried, and in which plants of various kinds, algae, mosses and even animal life forms accumulate. This is a very slow process. The accumulation of these substances leads to a thickening of the peated area that will rise up to reach the surface of the water source allowing sphagnum to grow. These are plant forms that include over 200 species, 24 of which are also present in Italy.

Sphagnum is a non-vascular plant without a true support structure. Water is conducted by capillarity. It has a very





small stem with rhizoids present only in the first phase of development. The mass of sphagnum continues to grow while the lower part dies, remaining undecomposed. This is because the sphagnum produces significant quantities of hydrogen, tannic acid and sludge, substances that prevent decomposition of leaves and plants as normally occurs in undergrowth. Natural decomposition does not occur because low temperatures combined with acid prevent bacteria from proliferating.

Over time, the deeper layers are com-

pacted due to the weight of the upper layers. As vegetation grows on the surface, the layers become increasingly compacted, increasing the thickness of the deposit. The accumulated peat undergoes further progressive changes caused by temperature and pressure that transform the mass first into lignite and then into

PEAT
ON TOP AND LEFT, TWO PEAT BOGS. ON THE PAGE NEXT, TOURISTIC PEATLAND IN THE CONNEMARA PARK IN IRELAND.



TOOLS

ABOVE, A PEAT BOG IN ENGLAND. DIRECTLY ABOVE, TOOLS FOR EXTRACTING PEAT.

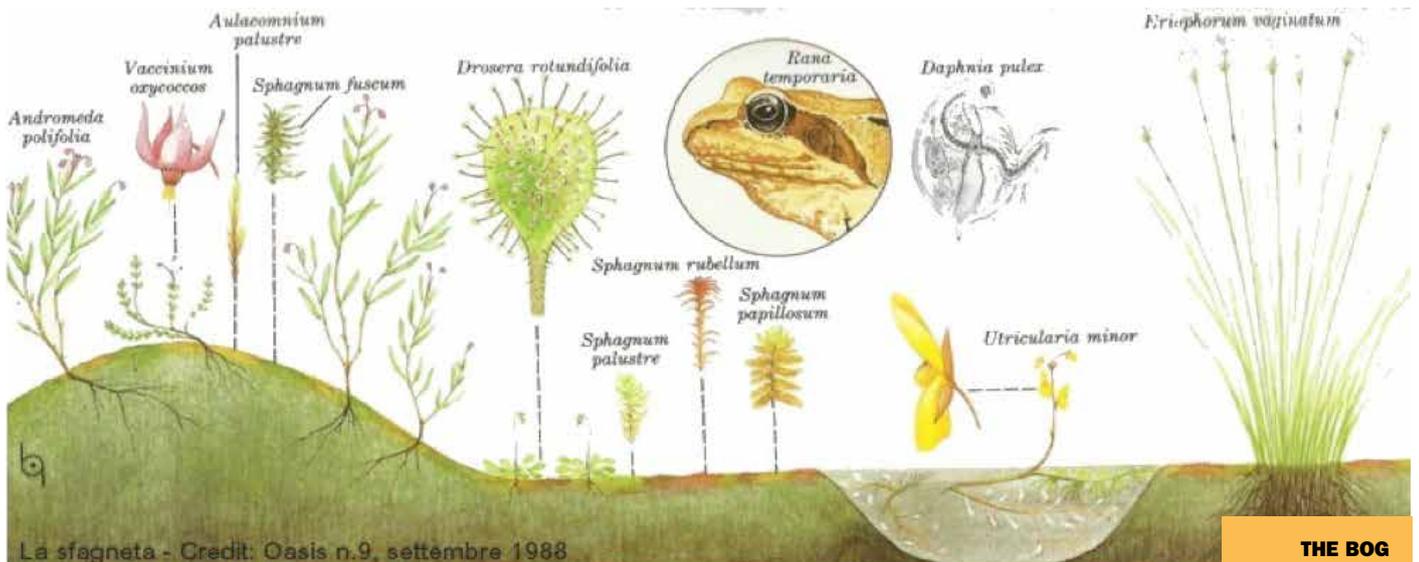
coal with a certain heating capacity if burnt.

Sphagnum are the first plants that, evolutionally speaking, dominated the earth's surface. They can spread horizontally into large neighbouring areas thus giving rise to bogs.

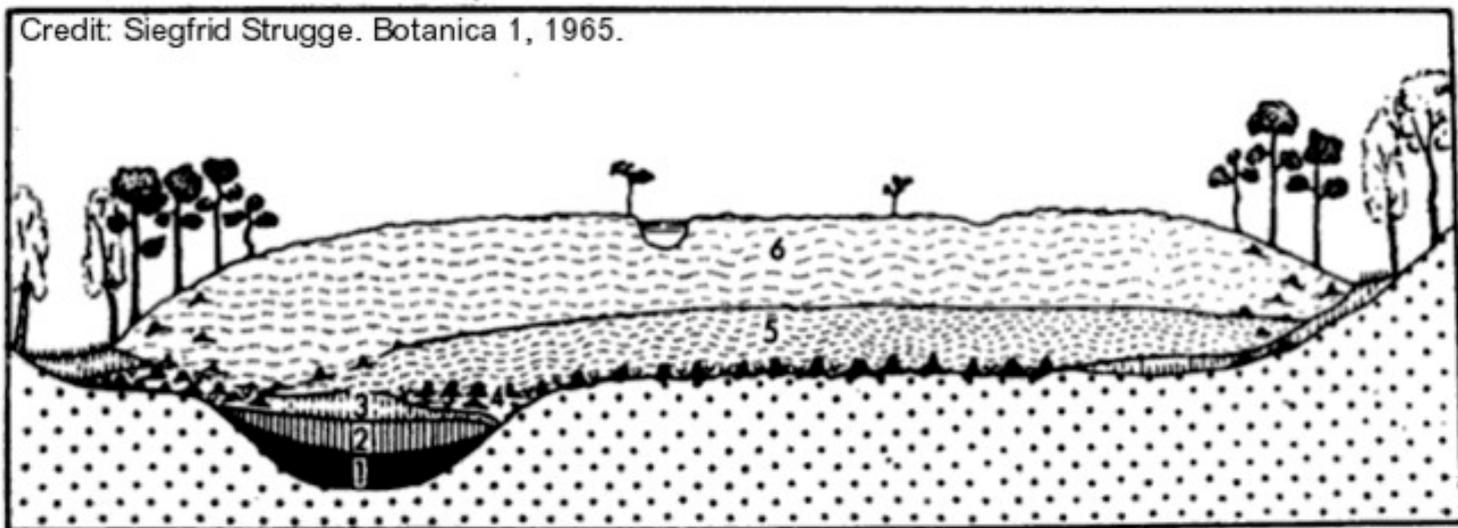
Mosses also belong to the sphagnum family. While the body of water is in the process of being absorbed, in the middle

of this area one can see a small residual pool of water forming that is known as the eye of the peat bog.

The approximate age of a peat bog can be determined. To do this, the annual growth rate of the bog and the thickness

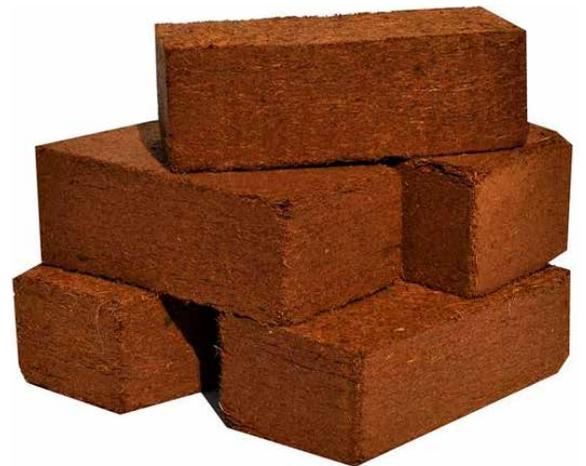
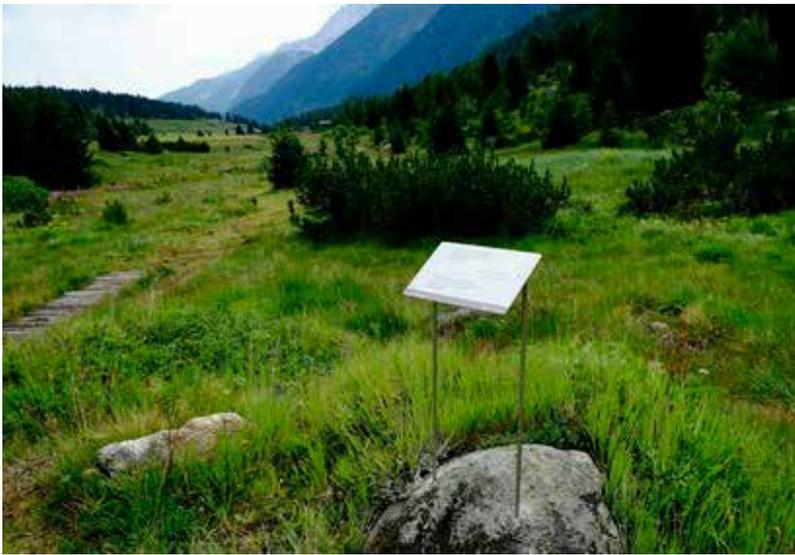


THE BOG
 ABOVE, A
 DIAGRAM OF
 THE FLORA AND
 FAUNA. IN THE
 IMAGE ON THE
 LEFT,
 SPHAGNUM.



of the peat must be taken into account.
 Peat bogs are divided into two main categories: low peat bogs and rain-fed bogs. The former are formed over a body of surrounding water or groundwater, the latter, in the absence of a specific water

source, are formed by precipitation. The latter are typical of southern Europe, in areas where it rains frequently and temperatures are not high. The edges of the peat bogs are called the "rand" and the moat that surrounds them is called the



PEATLANDS

FROM THE TOP:
THE TONALE
PEAT BOG; THE
PALUACCIO
AND
FRANCIACORTA
PEAT BOGS.
RIGHT,
EXTRACTION OF
PEAT. ON THE
NEXT PAGE,
LAKE SIBOLLA
AND LAKE
CECITA.



"lagg". The irregular surface of a peat bog is crossed by small channels that flow into the lagg. Sometimes the lagg may be a stream that surrounds the edge of the peat bog.

Among the two main categories of peat bogs there are others called tran-

sitional, whose characteristics are a mix of the first two. They are distinguished by the type of water supply that can be on the surface or underground, and fed by precipitation or not. Peat bogs also differ in the type of vegetation that surrounds them. Rain-fed bogs are poorer in nutrients, often very acidic, and have limited vegetation. Among this vegetation are also carnivorous plants that, given the scarcity of food, feed on insects to assimilate nitrogen. In Italy there are peat bogs in the alpine areas.

The fauna of the peat bogs is inconspicuous, composed almost essentially of invertebrates and terrestrial forms of plankton. In Lombardy there are the rain-



fed peat bogs of the Paluaccio plateau, at the foot of Mount Masucco in Valtellina, a wetland dating back to the end of the last ice age. Here it is possible to find layers of peat that measure more than 10 metres. This peat was used in lime production in the Bormio furnace. At Paluaccio there are transitional peat bogs with numerous masses of sphagnum. Trentino is a region rich in peat bogs, with as many as 700 bogs on record. Of special mention are those of Tonale and Val di Fiemme.

Moving down the peninsula we find the peat bogs of Lake Pratignano, in the province of Modena. At sea level there are the peat bogs of the Sibolla and Masaciucoli lakes, in the province of Lucca, very rare and probably the only examples of low-altitude peat bogs. This area has been declared a wetland of global importance according to the Ramsar Convention. The Ministry of the Environment has included the area in the list of sites to be protected due to the wealth of animal and plant species it contains. Sicily and Sardinia are home to peat bogs, at the Madonie and on Mount Limbara respectively. In the high valley of the Volturno river, at 800 meters above sea level there is a large peat bog fed by 30 natural springs. There are also a large number of peat bogs in Calabria. In the region these are called by the dialect word "sponza"



and are located on the massifs of Sila and Aspromonte.

In the past peat was used as fuel. Historical documents refer back to 1847 in the Varese area where agricultural labourers known as "turbatt" were employed to extract peat. They used a special wooden tool known as a "luscer". In order not to sink into the bog, the turbatt leaned on a wooden plank positioned on the peat bog. The luscer was a pole that at the end had a kind of open metal cage shaped like a plough and was used much like a spade. A block of peat was obtained which was subsequently cut into 3-4 bricks and then dried.

*In the past,
peat was used
as a fuel and
the "turbatt"
extracted it
with a "luscer"*



GIL GIN
ABOVE,
BERGAMOT,
USED IN GIL
GIN.

Today, peat is almost no longer used as fuel since its smoke is highly polluting. It is used for this purpose only in some rural areas of Northern Europe.

If peat is a characteristic element of malt whisky, someone in Italy decided to

give a strong territorial identity to a product that continues to grow in popularity: gin. Gil Peated Gin defines itself as a rural gin due to its method of production and aims to be a hymn to Calabria, a clear example of terroir applied to gin. In ancient times in Calabria heated peat was used as a healing mud.

Created by Ivano Trombino, Gil Peated Gin is produced in Calabria using local botanicals such as bergamot, low altitude indigenous juniper, with highly flavoursome and smooth berries, and Rocca Imperiale PGI lemons. Gil Peated Gin also stands out because of the way it is filtered. This is done with a simple linen cloth that does not affect the colour of the spirit. But the real peculiarity of Gil Gin is that it is peated with Calabrian peat coming from a rather young Silan field dating back to the late 1800s, in the Lake Cecita area.

At 43% ABV, Gil Peated Gin is a gin distilled in separate distillations, without added flavourants and colourants. Only 2,220 bottles are produced a year, and it is distilled at intervals. The juniper berries are placed into alcoholic infusion and then exposed to the peat. Moist berries absorb the peat smoke better. On the nose, Gil Peated Gin gives a persistent intensity that allows us to imagine complexity and structured flavour. Expectations are met on the palate and a great structural balance is presented. The finish is long-lasting and persistent with significant spiciness. The peat bogs of Italy are a type of ecosystem that absolutely must be protected, a wealth of territories that can be of interest to ecotourism. They are certainly places to safeguard as symbols of Italian biodiversity.

Alessandro Palanca



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ONE DRINK INSPIRED BY THE YEAR(S) OF WOMEN

Cherry Heering honors it's 200th year in business by asking bartenders to make a drink. For Lauren Mote, female empowerment struck a chord.

BY JENNY ADAMS

When 2018 dawns, it will mark the 200th anniversary of Peter Heering's experiment to bring the world a perfect cherry liqueur. From humble beginnings, this brand is now so iconic, you'll find it in nearly every bar around the world. It's a player in some of the world's most famous tipples too, from the Blood & Sand to the Singapore Sling.

The men and women behind the brand wanted to celebrate in style, this major milestone, and they sought bartenders around the world to bring a recipe to light that personifies one year in their incredible two centuries of history.

For Lauren Mote, that year would be 1918, and this year would have a big impact on her choice.

"I feel that in light of recent events, women's voices are calling out, standing firm and a new era is on the horizon,"

says Mote, Diageo Reserve & World Class Global Cocktailian and co-owner of Bittered Sling in Vancouver, British Columbia. It's just hard to believe it's taken us 100 years to get to this moment, now in 2018."

Like millions of women around the world, the year of 2018 is feeling nearly as pivotal as just one-hundred years ago, when women saw the light at the end of the tunnel in their decades-long battles for suffrage.

"Women were granted the right to vote in Canadian Federal elections in 1918," continues Mote. "Individual provinces to follow suit at different times between 1916-1940."

It's a personal year for her as well, with her grandmother Rose Dolgy marking a 100th birthday in spring of 2018. "She's one of the strongest-willed, most powerful women I will ever know, and I

learn from and still continue to be inspired by her today,” she says.

Like all great pivotal moments, the right to vote for women in Canada and in America didn't merely end with a new law scratched onto paper. African American women, aboriginal and indigenous tribes and other segregated sects would have to carry the fight forward for more years to come.

When asked to contribute a cocktail for this very emotional, important year, Mote set her sights on ingredients inspired by the great women in our industry.

“Firstly, Heering's CEO is Adèle Robbestad, the customer services manager is Anna-Karin Olofsson, and the USA director of marketing is Michelle Chernoff,” she says. “All three women are incredible role models in our industry and have helped bust down barriers, especially at the executive level. I'm grateful to call them friends.”

Her drink also makes use of the beauty of Ron Zacapa 23 Sistema Solera Gran Reserva Rum. The base of this Guatemalan spirit is a wonderful nod to Lorena Vasquez, their master blender.

“In a world with hundreds of blenders, Lorena is only one of five females,” Mote offers. “She is amazing, powerful, incredibly inspirational and a wonderful storyteller. The former Zacapa Global Ambassador, Rebecca Quinonez, is one of my favorite people, and has helped pave the way for ladies of Latin origin in the USA beverage industry and beyond. Lynnette Marrero is the National Trainer for Zacapa USA, and quite honestly one of the greatest spirited women of our generation. Lastly, I would be crazy not to include Bittered Sling Bitters,” she says.



HEERING®

-The Original-
CHERRY LIQUEUR

“It represents what is possible on the Canadian and international landscape for niche food and beverage modifiers, and it's a product and company I started back in 2008, with my now husband and business partner, Jonathan Chovancek.”

Thus, The Sisterhood was laid out



based around inspiring females. It's a shaken, strained mix of Zacapa 23-year-old, Cherry Heering, fresh lemon juice, a one-to-one ratio of homemade cinnamon syrup, and two dashes of Mote's Bittered Sling Malagasy Chocolate Bitters. It's

served with a sliver of lemon peel in a coupe.

"Spending time with the Heering global finalists in the 2016 program ... I was so honored to be there, creating their cocktail program for World's 50 Best Bar Awards," recalls Mote happily of her favorite memory with the brand. "To be front and center with Lulu Martinez, bartending for an eager crowd on the world's stage, it felt like we were representing all the women of our generation in the beverage industry."

For her, this project offered a moment to get back to the simple art of cocktail creation. A chance to glance back at classics, to sip and savor, to think and craft. Her drink resulted with fragrant cinnamon and floral notes, playing against what she calls a 'star pairing,' – the combination of Zacapa's rich rum and tart, unforgettable cherry notes.

"I work on the global team now, as the Diageo Reserve & World Class Global Cocktailian, while my husband Jonathan runs our Bittered Sling Bitters company," she says. "I love that I have the opportunity to travel the world, to see so many weird and wonderful places. But I always compare each visit to what we have available in Vancouver. For such a small city, we really do have a lot to offer – thoughtful programming in both food and beverage, utilizing sustainable practice in our ethos, incredible scenery, quality of life, high income, diverse world cultures and tourism, and access to local ingredients all year round. To be honest, some of the greatest cocktails and dishes I've had, have been right here at home. That's a really incredible realization."

Jenny Adams

LA RICETTA

CHERRY HEERING BICENTENARY COCKTAIL SISTERHOOD

INGREDIENTS

1.50 oz Zacapa 23 YO Rum

0.50 oz Cherry Heering

0.75 oz Lemon Juice

0.75 oz Cinnamon Syrup 1:1*

2 dashes Bittered Sling Malagasy Chocolate Bitter

Method: Shake ingredients with ice, double strain into a cocktail glass, trimmed lemon peel garnish.

*Cinnamon Syrup 1:1, yield 1.0L; 20g cinnamon sticks; 600ml hot water; 600g white sugar

Steep the cinnamon in the hot water for 3 hours, add the white sugar, and stir until dissolved. Allow entire mix to rest in the fridge for 24 hours. Strain out the sticks, filter, and place in dated, clean containers or bottles up to 7 days in the cooler.

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