Astrum Wine Cellars
Bar List
November 2026

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+44 20 3328 4620
info@astrumwinecellars.com
www.astrumwinecellars.com

The bar list on the Astrum website is updated frequently.
For new vintages and the latest prices register on:
www.astrumwinecellars.com/contact



orders:
orders@astrumwinecellars.com
tel. 020 33284620

enquiries:
info@astrumwinecellars.com
tel. 020 33284620

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INTRODUCTION

Just as with our wines, we believe that our search for quality spirits and liqueurs should often take us off the beaten track. The last few years have therefore seen our selection of spirits producers grow to a more eclectic, highly sought-after mix which has become a branch of the Astrum portfolio in its own right.

It is perhaps due to such a vibrant gastronomical and enological culture, that Italy's fascinating ancient tradition of spirits and liqueurs is often overlooked. As early as the 13th Century, liqueurs were made in convents and monasteries and used as herbal remedies and medicines. Although originally kept secret by monks, the recipes were eventually passed down through generations, and families began to make their own spirits or liqueur-based remedies using the ingredients they had to hand. The air of mystery remained however, and even today the best spirits and liqueur recipes are family secrets produced in the small, private distilleries across the country; it is these hidden gems that we have tried to seek out for Astrum Bar. Our bar list now consists of eleven unique producers and covers Agricole Rhum, Limoncello, Brandy, Sambuca, Gin, Vermouth, Aperitivo, Bitters, Grappa, Chinato, China (Amaro) and a variety of stunning liqueurs:

Antica Distilleria Quaglia, chosen due to its insistence on keeping ancient traditions alive, provides Astrum with an enviable assortment of Liqueurs, Grappa's, Bitters, and Vermouths.

Capovilla Distillati owner Vittorio attributes the success of his excellent Grappa and Distillates to the rare, high-quality varieties of fruit used and the bain-marie distilling cycle he employs.

Colazingari Liquori implements the age-old cold infusion method in their production of Sambuca to reach an unprecedented level of refinement and flavour.

Rhum Rhum, organised by Vittorio Capovilla, is an extraordinarily quality-orientated producer collaboration based on an island just off the coast of Guadaloupe, and renowned for using the world's best sugar cane in all of its Agricole Rhums.

Terra di Limoni excels in the production of an artisan Limoncello made only with fresh lemons from the Amalfi Coast.

Villa Zarri uses only the highest quality grapes and considers their discontinuous distillation method essential in the production of their world-class Brandy and Grappa.

Please find overleaf more detailed information on each producer and each product and please contact us if you wish to know more about our range and services.

Finally, we wish to take the opportunity to thank all our clients for their continued support.

Bruno Besa
Managing Director

THE ASTRUM TEAM

Bruno Besa
Managing Director

Stefano Benato
Finance Director

Mark Perna
Sales & Marketing Director

Max Folli
Company Director

Marco Michieletti
General Manager

Pandora Turbett
Director of Marketing & Events

Julian Bicknell
Business Development Manager

Anthony Adinolfi
Sales Representative

Francesco Longo
Warehouse & Bond Supervisor

Wanda Henderson
Office Assistant Manager

Tunde Tatham
Warehouse Assistant Manager

Daniel Viera
Delivery Driver

Jeffrey D'Souza
Warehouse Assistant & Driver

Unit 7 – Falcon Business Centre Willow Lane Industrial Estate
14 Wandle Way
Mitcham
Surrey CR4 4FG

Tel 020 3328 4620
Email info@astrumwinecellars.com
Web www.astrumwinecellars.com

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QUAGLIA
ANTICA DISTILLERIA DAL 1890

ANTICA DISTILLERIA QUAGLIA

Piedmont, Italy

www.distilleriaquaglia.it

Cocktail Recipe:

Amsterdam Spring
by Luca Celardo Antica Distilleria Quaglia

50ml By the Dutch Old Genever, 10ml Quaglia Pino Mugo 3, 15ml lemon juice, 5ml simple syrup, fresh basil

Mash the basil leaves in the glass, add lemon juice, simple syrup and top with soda water. Stir in a mixing glass and serve in tumbler on ice cubes. Finished with orange zest.

Founded in the late 1800's, four generations of the Quaglia family have guided the business through more than a century of artisan production, modernising it where needed whilst cherishing the older, traditional methods of distilling. The distillery was established just after the Unification of Italy in 1871 between Monferrato and the hills towards Turin.

It was Giuseppe Quaglia, the knight, who first purchased the property and in 1906 built a well for water supply and an industrial-sized boiler to produce vapour. His son Carlo, took over the distillery in 1930 adopting and adapting the familial distilling secrets. His main aim was to improve the efficiency of the bottling department and in so doing, he increased the production capacity substantially. The third generation of Distilleria Quaglia (another Giuseppe), began to complement the 'forward-thinking' approach of his ancestors with a more traditional stance and methodology; in 1967 he started to produce particularly refined and highly-prized single-variety grappe but insisted they continue using the original stills from 60 years earlier. The great-grandson of the original Giuseppe (another Carlo!) is the most recent to take over the business. His enthusiasm for the exquisite quality of Quaglia products, is evident in his move to enrich the choice of rare, unique creations without ever overlooking the Distillery's core values of artisanal excellence and the use of high-quality, natural primary products. These beautiful liqueurs and grappas have such purity of flavour, with a perfect balance of intensity and delicacy.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Spirits & Liqueurs					
DQ0033	Amaretto	NV	25.0%	Stopper	6x0.70lt
DQ0028	Liquore di Sambuco (Elderflower Liqueur)	NV	20.0%	Stopper	6x0.7lt
DQ0063	Italian Espresso Coffee Liqueur Ninebar	NV	20.0%	Stopper	6x0.70lt
DQ0009	Grappa Classica	NV	40.0%	Stopper	6x0.70lt
DQ0057	Liquore di Zenzero (Ginger Liqueur)	NV	16.0%	Stopper	6x0.70lt
DQ0056	Liquore di Gelsomino (Jasmine Liqueur)	NV	20.0%	Stopper	6x0.70lt
DQ0050	Liquore di Rabarbaro (Rhubarb Liqueur)	NV	20.0%	Stopper	1x0.70lt
DQ0004	Liquore di Camomilla (Chamomile Liqueur)	NV	28.0%	Stopper	6x0.70lt
DQ0049	Liquore di Ciliegia (Cherry Liqueur)	NV	25.0%	Stopper	1x0.70lt
DQ0052	Liquore di Violetta (Violet Liqueur)	NV	20.0%	Stopper	6x0.70lt
DQ0058	Liquore di Tamarindo (Tamarind Liqueur)	NV	25.0%	Stopper	6x0.70lt
DQ0059	Liquore di Uva Fragola (Fox Grape Liqueur)	NV	25.0%	Stopper	6x0.70lt
DQ0029	Liquore di Nocciola (Hazelnut Liqueur)	NV	25.0%	Stopper	6x0.7lt
DQ0008	Liquore di Pino Mugo (Pine Liqueur)	NV	35.0%	Stopper	6x0.70lt
DQ0011	Liquore di Rosa (Rose Liqueur)	NV	25.0%	Stopper	1x0.70lt
DQ0030	Liquore di Lampone (Raspberry Liqueur)	NV	25.0%	Stopper	6x0.70lt
DQ0015	Liquore di Zafferano (Saffron Liqueur)	NV	30.0%	Stopper	6x0.70lt
DQ0054	Grappa di Nebbiolo (Barrel Aged)	NV	40.0%	Stopper	6x0.7lt
DQ0023	Liquore di Fernet	NV	40.0%	Stopper	6x0.70lt
DQ0005	Liquore di Chinotto	NV	35.0%	Stopper	6x0.70lt
DQ0006	Liquore di Bergamotto (Bergamot Liqueur)	NV	35.0%	Stopper	6x0.70lt
DQ0018	Liquore di China (Cinchona Liqueur)	NV	35.0%	Stopper	6x0.70lt
DQ0065	Vermouth di Torino Superiore Rosso	NV	18%	Stopper	6x0.75lt
DQ0031	Liquore di Doppio-Carvi (Caraway Liqueur)	NV	40.0%	Stopper	6x0.70lt
DQ0051A	Orange Brandy	NV	40.0%	Stopper	1x0.70lt
DQ0007	Liquore di Assenzio Bianco (Absinthe Liqueur)	NV	72.0%	Stopper	6x0.70lt

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BÈRTO

Piedmont, Italy

www.distilleriaquaglia.it

Bèrto is a range of premium quality vermouths, spirits and liqueurs by Antica Distilleria Quaglia. Established in the late 1800's, the Quaglia family have a long history in the Piedmont region of Italy for producing artisan products, drawing from their family recipes and traditions, whilst maintaining contemporary and modernising where needed.

The Bèrto range is a take on these historic recipes. Fourth generation distiller, Carlo Quaglia, uses the finest quality, natural ingredients, the majority of which are locally sourced, to patiently conduct long infusions, releasing maximum flavour whilst sustaining upmost purity of the ingredient. The range includes three gins, a London Dry style, an Old Tom style and a gin aged in Juniper wood. In addition to their traditional Turin vermouths and classic Aperitivo and Bitter. Not does this range offer amazing quality but they are also incredible value for money.

Cocktail Recipe:

Tokyo Negroni
by Ginger Zerbetto of Hakata Ramen + Bar London

25ml Berto Gin, 25ml Berto Bitter, 25ml Umesake, a dash of fresh satsuma juice

Stir all the ingrediants and pour into a rock glass over ice. Run satsuma juice around the rim of the glass and garnish with a fresh satsuma slice to serve.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Spirits & Liqueurs					
DQ0010	Vermouth Bianco	NV	18.0%	Screw Cap	6x1 lt
DQ0001	Vermouth Rosso	NV	17.0%	Stopper	6x1 lt
DQ0020	Aperitivo	NV	15.0%	Screw Cap	6x1 lt
DQ0025	Vermouth di Torino Superiore Bianco	NV	18.0%	Stopper	6x0.75lt
DQ0024	Vermouth di Torino Superiore Rosso	NV	18.0%	Stopper	6x0.75lt
DQ0021	Bitter	NV	25.0%	Screw Cap	6x1 lt
DQ0022	Gin	NV	43.0%	Stopper	6x0.70lt
DQ0035	Vodka Premium Selection	NV	40%	Screw Cap	6x1 lt
DQ0053	Old Tom Gin	NV	43.0%	Stopper	6x0.7lt
DQ0055	Gin Juniperus Cask Finish	NV	43.0%	Stopper	1x0.5lt

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BIRRIFICIO VIA PRIULA

Lombardy, Italy

www.birrificioviapriula.it

(Loertis) "Birra Quotidiana" –
SlowFood "Guide to Italian Beers" 2013, 2015, and 2017

Founded in 2010 by two good friends and brewing enthusiasts, Giovanni Fumagalli and Mauro Zilli, Birrificio Via Priula was born from a shared passion for craft beer. Both had been brewing at home for over a decade before deciding to turn their hobby into a commercial venture. Located in San Pellegrino Terme, a commune in Lombardy, Birrificio Via Priula initially started by brewing beer at other breweries as a small passion project, but their beers quickly gained popularity among the craft beer community, winning several awards in national and international competitions. So, in 2018, the brewery was officially established with the completion of a 100-hectolitre fully automated brewing cellar. As their reputation grew, so did their capacity, and today the brewery has expanded its storage to 460 hectolitres.

The name "Via Priula" comes from an ancient 16th-century trade route that connected the provinces of Bergamo and Sondrio, reflecting Giovanni and Mauro's commitment to telling the story of their local region. The brewery sources all its ingredients locally from farms in the Brembana Valley. Today, Birrificio Via Priula produces 12 different beers, including a stout, american pale ale, pilsner, blonde, wheat, and fruit beers – continuing to expand their bottlings each year.

In line with their commitment to sustainability, Birrificio Via Priula is part of the Green Priula initiative, which focuses on reducing their environmental impact. The brewery is powered entirely by sustainable and renewable energy, thanks to solar panels installed on the roof. Additionally, they focus on generating minimal waste, the by-products of the brewing process are donated to local farmers for use as animal feed or fertiliser, and even local residents use the remnants to create baked goods such as muffins, focaccia, and pizza dough.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Beer					
VP0001	Birra Lõertís Pils	NV	4.8%	Crown Cap	12x0.33lt
VP0002	Birra Bacio APA	NV	4.9%	Crown Cap	12x0.33lt
VP0003	Birra Helles San Marco 1592	NV	5.2%	Crown Cap	9x0.5lt

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CAPOVILLA
DISTILLATI

CAPOVILLA DISTILLATI

Veneto, Italy

www.capovilladistillati.it

Cocktail Recipe:

The Deer Hunter
by Chris Edwards and Dave Tregenza
The Shrub and Shutter Cocktail Bar
Brixton, London

50ml Tincup Bourbon
10ml *Grappa Tabacco Amarone Capovilla*
10ml *Birch Sap Syrup*
5 drops *Salts of the Earth Smoking Pipe Bitters*
3 drops *Orange and Angostura Bitters*
Orange Oil

Stir the cocktail in a mixing jar and strain over ice, garnish with venison carpaccio and serve on ice in a rocks glass.

Many in Italy believe Capovilla to be the single best producer of Grappa in the country and we very much agree. Since 1986, the estate has been based in the beautiful old cellars of Villa Dolfin Boldù in Rosa', near Bassano del Grappa, close to Vicenza.

Owner Vittorio Capovilla has chosen to distil his Grappa using small stills that he has especially built for him by a German artisan. He has also chosen to use an artisanal distillation method for his products, via the very high quality *bain-marie* method, which employs a discontinuous distilling cycle. This means that at the end of every boiling cycle of the marc or pomace, the cycle must be interrupted and the pot emptied and refilled with other new marc or pomace. The discontinuous cycle still can be of three types (direct fire, *bain marie* and flowing steam) depending on the manner by which the pomace or marc is warmed up, and the *bain marie* method, though slow and labour-intensive, is particulary famous for extracting aromas and flavours that are highly refined and intense.

Capovilla is also well known for his use of very low levels of sulphur dioxide, and of only very ripe fruit grown in high hillside vineyards. Four hectares owned by Capovilla are officially organically farmed, and the estate has gone out of its way to select old varieties of plums, pear and peaches (among other fruits) that are now rare but of very high quality. Capovilla is especially interested in developing Grappa and Eau-de-vie that are not just fragrant and perfumed, but also full-bodied and rich.

All of Capovilla's products are hand bottled and hand labelled.

Follow the link below to watch a stunning video on Capovilla production:

www.capovilladistillati.it/distillati-di-uva

Code	Label name	Vintage	Alcohol	Closure type	Case size
Spirits & Liqueurs					
CV0001	Grappa di Bassano	NV	41.0%	Stopper	6x0.70lt
CV0032	Grappa di Cabernet Sauvignon	NV	41.0%	Stopper	1x0.5lt
CV0003	Grappa di Amarone	NV	41.0%	Stopper	6x0.5lt
CV0004	Grappa di Moscato Giallo	NV	41.0%	Stopper	6x0.5lt
CV0015	Grappa di Brunello di Montalcino	NV	44.0%	Stopper	6x0.5lt
CV0031	Grappa di Nebbiolo	NV	44.0%	Stopper	6x0.5lt
CV0016	Distillato di Vino (Brandy)	NV	42.0%	Stopper	6x0.5lt
CV0024	Distillato di Mele Decio di Belfiore	NV	45.0%	Stopper	6x0.5lt
CV0006	Distillato di Pere Williams	NV	41.0%	Stopper	6x0.5lt
CV0010	Distillato di Prugne Selvatiche	NV	41.0%	Stopper	6x0.5lt
CV0021	Grappa di Ribolla Gravner	NV	52.0%	Stopper	6x0.70lt
CV0008	Distillato di Ciliegie Duroni	NV	41.0%	Stopper	6x0.5lt
CV0009	Distillato di Pesche Saturno	NV	41.0%	Stopper	6x0.5lt
CV0030	Distillato di Albicocche Val Venosta	NV	43.0%	Stopper	6x0.5lt
CV0020	Grappa Tabacco Amarone	NV	46.0%	Stopper	6x0.5lt
CV0025	Distillato di Prunus Aurum	NV	51.0%	Stopper	6x0.5lt
CV0027	Distillato di Bacche di Sambuco	NV	41.0%	Stopper	6x0.5lt
CV0023	Distillato di Ribes Nero	NV	41.0%	Stopper	6x0.5lt
CV0013	Distillato di Lamponi Selvatici	NV	41.0%	Stopper	6x0.5lt

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COLAZINGARI LIQUORI

Lazio, Italy

www.colazingariliquori.it

Colazingari's products are textbook examples of the art of liqueur production through the century old tradition of cold infusion, by which liqueurs of much greater refinement and depth of flavour are produced.

Colazingari has more than two centuries of tradition behind it and the company's headquarters are still located in Alatri, one of south-eastern Lazio's most charming towns.

The secret recipes it uses to make its liqueurs, are drawn on centuries of experience and many of these products are considered the best of their respective classes. Sambuca, made from anise and other ingredients such as elderberry, star anise and licorice, is the most famous product made, and is a staple of Italian life, traditionally enjoyed with an espresso bean or added to coffee. However, Colazingari's Samuca are best appreciated all on their own, just like a fine Brandy or Cognac.

The origin of this famous drink's name is debated: for some, the name Sambuca derives from an Arabic word, Zammut, which was the name of an anise-flavoured drink that arrived to the port of Civitavecchia by ships coming from the East. Others believe that the term derives from the Latin word sambucus, meaning "elderberry".

Cocktail Recipe:

Licorice Fizz

Crushed ice
5 cl *Sambuca Fina COLAINGARI LIQUORI*
10cl *Soda Water*

Serve in a Collins with a wedge of lemon to garnish.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Spirits & Liqueurs					
CZ0003	Genziana Superiore	NV	30.0%	Stopper	6x0.70lt
CZ0002	Amaro Laziale	NV	32.0%	Stopper	6x0.70lt
CZ0001	Sambuca Fina	NV	40.0%	Stopper	6x0.70lt

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Mr. QUAIL

MR. QUAIL

Piedmont, Italy

www.distilleriaquaglia.it

Mr. Quail is a range of pre-mixed cocktails made by Antica Distilleria Quaglia and inspired by the 'father of American mixology' Jerry Thomas (1830-1885), who popularized cocktails and developed elaborate techniques for mixing them which incorporated a certain showmanship; a vital element of mixology even today. He was also the first person to ever to publish a book about cocktails 'How to mix drinks' in 1862, making him the inventor of the cocktail book and the formal cocktail recipe. The Project is not just a tribute to Jerry Thomas however, it is also a rediscovery of forgotten Italian spirits, a celebration of prohibition drinks with an Italian twist and an advocate for high quality products made with high quality raw Italian ingredients.

Using Antica Distilleria Quaglia's traditional artisanal products, Mr. Quail & J.T's cocktail range includes a classic Negroni, Amerciano, Vermouth Cocktail and Martinez, each finished with a light barrel ageing, bringing a softness and well-rounded finish to this exquisite line of products.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Spirits & Liqueurs					
DQ0039	Negroni 1919 Barrel Finished Cocktail	NV	22.0%	Stopper	6x0.70lt
DQ0038	Americano 1907 Barrel Finished Cocktail	NV	22.0%	Stopper	6x0.70lt
DQ0040	Martinez 1887 Barrel Finished Cocktail	NV	23.0%	Stopper	6x0.70lt

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RHUM RHUM

Marie Galante, Guadeloupe

www.capovilladistillati.it

Rhum Rhum is an amazing project and an unbelievably good Rhum born out of the collaboration between Luca Gargano of the Velier importing company, Vittorio Capovilla master distiller, and the Bielle distillery located on Marie-Galante, a small very rural island just off the coast of Guadaloupe.

The quality of this Rhum Agricole is beyond belief, and is the direct result of the painstaking care that is taken to ensure a product of the highest quality possible. Amongst the secrets of the unique Rhums that carry the "Rhum Rhum" label are the use of the best sugar cane known, the almost mythical Canne rouge B47.259, an almost unheard of five days of fermentation of its juices, and the alambics used for the double distillation procedure, specifically designed by Capovilla and made by a the German artisan Muller. The Rhum Rhum is perfumed and deep, with hints of orange peel, caramel and nuts, while the Liberation, aged in used French oak barriques that once stored famous French wines such as Chateau d'Yquem is a much softer, richer incredibly complex spirit, that will remind you of vanilla, cinnamon, white chocolate, sweet spices and herbs and will linger impressively for minutes.

Cocktail recipe:

Golden Eye
by Alessandro Palazzi
Head Barman at The Dukes Bar
Mayfair, London

5cl *Rhum Agricole Rhum Rhum*
0.5 cl *Strega Liqueur*
1.5 cl *Fresh Lemon Juice*
0.5 cl *Sugar Syrup*
1 drop *Mint Bitter*

Shake well, strain in a cocktail glass and garnish with a leaf of mint floating on top of the cocktail.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Spirits & Liqueurs					
CV0090	Rhum Rhum Blanc Agricole (Green)	NV	41.0%	Stopper	6x0.70lt
CV0091	Rhum Rhum Blanc Agricole (Orange)	NV	56.0%	Stopper	1x0.70lt
CV0102	Rhum Rhum Libération 45% (NLA)	2024	45.0%	Stopper	1x0.70lt
CV0103	Rhum Rhum Libération 58%	2024	58.0%	Stopper	1x0.70lt

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SAMAROLI

Edinburgh, The United Kingdom

http://www.samaroli.it/

"The most famous and influential of all the Italian importers/bottlers, boasting some of the most legendary whiskies ever bottled"

Allesandro Palazzi (The Dukes Bar, London)

Samaroli; one of the most prominent names in the world of whisky. A company with a rich history, stretching back over 49 years. This for us, was the natural addition to our bar portfolio, further showcasing our endearment and admiration for the unique and wondrous Italian spirits industry.

The Samaroli legacy began in 1968 when they re-casked a selection of rare and renowned single malts and vatted whiskies into new oak, transforming them with age and their trademark artistic labels. The resulting whiskies have increased depth, complexity and flavour, incomparable to any other. Samaroli is recognized as the first "non-British" company in history to bottle single cask whiskeys in this way and became undoubtedly one of the most acclaimed and influential spirits importers in Italy. More recently the company also started working with high quality single cask and blended Rums from South America. The maturation period for both the rums and the whiskies takes place in Scotland, where the cool climate allows a perfect environment for the spirits to age.

In 2008 Antonio Bleve, who had been collaborating with Samaroli for many years, took charge as Samaroli's master blender and CEO. An admirer of the company's philosophy, Bleve continues to create unique products to the standards of excellence set by his predecessors. Bleve also has a passion for blending the flavours of mature spirits with that of the power of young ones, with the aim of rebuilding the soul of the spirit but in keeping with the philosophy of aging. These blends are proving an exquisite addition to their already outstanding portfolio. And at the same time he continues on the mission to work with elite spirits, to produce very special casks destined for "single" offerings, sought after by whisky enthusiasts from around the world.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Spirits & Liqueurs					
SM1060	SPQR Blended Rum (2022 Edition)	NV	48.0%	Stopper	1x0.70lt
SM1061	Jamaica Rhapsody Blended Rum (2022 Edition)	NV	45.0%	Stopper	1x0.70lt
SM1030A	Orange Liquor (2021 Edition)	NV	40.0%	Stopper	1x0.70lt
SM1062	Yehmon Classic Blended Rum (2022 Edition)	NV	45.0%	Stopper	1x0.70lt
SM1063	Yehmon Vintage Blended Rum (2022 Edition)	NV	45.0%	Stopper	1x0.70lt
SM1038	Pacific Oblivion Rum Cask N.50 (2021 Edition)	2009	45.0%	Stopper	1x0.70lt
SM1064	Yehmon Retro Blended Rum (2022 Edition)	NV	49.0%	Stopper	1x0.70lt
SM1069	Samba Blended Rum (2022 Edition)	NV	50.0%	Stopper	1x0.70lt
SM1067	Barbados Rhapsody Blended Rum (2022 Edition)	NV	45.0%	Stopper	1x0.70lt
SM1036	Demerara Rum Cask N.1700051 (2020 Edition)	2003	50.0%	Stopper	1x0.70lt
SM1066	Haiti Rum Cask N.23 (2022 Edition)	2004	45.0%	Stopper	1x0.70lt
SM1020	Barbados Rum Cask 1 (2021 Edition)	2001	54.0%	Stopper	1x0.70lt
SM1056	Speyside Single Malt Scotch Whisky Glentauchers Cask N.901229 (2022 Edition)	2008	45.0%	Stopper	1x0.70lt
SM1027	Jamaica Rum Cask N.435083 (2021 Edition)	1994	59.0%	Stopper	1x0.70lt
SM1057	Speyside Single Malt Scotch Whisky Braeval Cask N.165697 (2022 Edition)	1994	47.7%	Stopper	1x0.70lt
SM1078	Single Malt Scotch Whisky Magnifico Springbank Cask N.567 (2022 Edition)	1996	47.5%	Stopper	1x0.70lt
SM1589	Single Malt Scotch Whisky Magnifico Macallan Cask N.1219 (2022 Edition)	1989	42.5%	Stopper	1x0.70lt

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TERRA DI LIMONI

Campania, Italy

www.terradilimoni.it

Limoncello is a world famous liqueur made with lemons that is immensely attractive due to its bright yellow colour and intense perfume of lemons. That said, few Limoncello bottlings are the product of truly high quality artisan productions.

For the joy of spirits lovers everywhere, the De Riso family, owner since 1927 of the Costieragrumi company that selects and sells the famous lemon of the Costa d'Amalfi, bought in 2002 a small artisanal laboratory specialized in the production of high quality liqueurs since 1986. The Limoncello is made by using only the skins of the "Limone Costa d'Amalfi" variety of lemon, without the addition of any aromas, colouring agents or preservatives. If you have never tried a high quality Limoncello, this is your chance to drink a truly fantastic and unique Italian liqueur.

Cocktail Recipe:

Old Fashioned Limoncello
by Lorna Stephenson
The Golf Club,
London

40ml *Bourbon*
20ml *Limoncello*
A dash *Orange Bitters*
A dash *Ginger Bitters*

Dry shake, pour on the rocks in a lowball glass and garnish with a slice of lemon peel.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Spirits & Liqueurs					
IP0115	Limoncello di Amalfi	NV	25.0%	Silicon Cork	6x0.5lt

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TINKTURE

Cornwall, The United Kingdom

www.wearetinkture.com

Cocktail Recipe:

The Negroni Rosa
by Appleton's at the Vineyard

25ml *Tinkture Gin*
25ml *Quaglia Bitter Berto*
25ml *Quaglia Vermouth Bianco Berto*

Conscious of environmental impact and with strong ethical values, Tinkture is a project paved by passion and the desire to make cleaner alcohol. Founder, Hannah Lamiroy's idea was to create a pure, clean product, without the use of additives commonly used in spirits production such as sweeteners, colours, concentrates and chemicals, whilst using premium quality, organically grown ingredients.

Tinkture Rose Gin however was a product of experimentation. Described by Hannah as a "happy accident", she explored many flavour combinations before she came across David Austin roses. David Austin and his family have been growing roses in the UK since 1961. Supplier to the royal household, his English roses are renowned for their fragrance and beauty. Using these fresh rose petals, that are then organically grown and hand picked, Hannah created a unique Gin with a beautifully fresh and fragrant rose petal flavour, warmth, depth and delicacy. Worlds apart from the confected, overly perfumed flavour that rose based products are normally associated with.

Tinkture Rose Gin is hand crafted in small batches. Using strictly fresh ingredients means the Gin can subtly differ from season to season, batch to batch, a phenomenon they embrace much like a vintage for wine. Aiming for a circular rather than linear consumption, the beautiful bottles alongside their refill pouches were designed to encourage consumers to re-use them, rather than throw them away or recycling them.

Hannah describes the Rose Gin as "A classic London Dry style gin, with one key purpose.. to let the Rose sing!". It is extremely versatile, a brilliant twist to many classic cocktail recipes. Or simply mixed with tonic, from a deep amber colour emerges a very pretty, vibrant, light pink! They call this a Tink and Tonic and its absolutely wonderful.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Spirits & Liqueurs					
TI0001	Rose Gin	NV	44.0%	Stopper	1x0.5lt

astrum
SINCE 1997

FONDATA 1729

Villa Zarri

VILLA ZARRI

Emilia-Romagna, Italy

VEGAN

www.villazarri.com

Though it may surprise you, Italy is not just about wine, and Villa Zarri excels at an important Italian tradition few are aware of: the making of world class spirits such as Brandy. Indeed, many experts believe Villa Zarri Brandy to be the best made in Italy today.

Villa Zarri makes its Brandy from high quality wine made from Trebbiano Toscano and Trebbiano Romagnolo, which needs to be perfectly clear, low in sulphide content (if not the distillation procedure risks bringing out unpleasant odours and flavours), high in acidity and resistant to oxidation. However, high quality grapes and wine are not enough to guarantee a world class spirit, and at Villa Zarri the all-important discontinuous distillation method is employed, using copper Charentais still that ensures a final product of much deeper, cleaner and richer aromas and flavours. The Brandy is aged in small 350 litre French oak (Limousin and Allier) barrels.

There are many different brandies available from Villa Zarri, but our favourite is the Traditional 10 Year Old Blend, made up of a blend of distillated spirits of different years and ageings and the 21 Year Old Blend Vintage Brandy, made from a blend of four Brandies all from 1988. While the 10 Year Old Blend is more delicate and floral, with delicate sweet spicy accents, the 21 Year is a marvelously complex effort redolent in chestnut honey, vanilla and licorice nuances.

Villa Zarri also makes a stellar Nocino, or walnut liqueur, made by steeping high quality alcohol with organically-grown walnuts, cloves, cinnamon, sugar and water for roughly sixty days.

Last but not least, don't miss out on visiting the beautiful main building of Villa Zarri, a must-see (it's open to the public and is the site of concerts and art exhibits) which dates back to 1578 and was built by the Marquis Nerio Lorenzo Pietro Angelelli "...upon returning from his travels to distant lands".

Cocktail Recipe:

Old Brandy
by Guido Zarri
Villa Zarri
Emilia Romagna, Italy

6 cl *Brandy Villa Zarri 10 years*
1 cl *China Clementi*
Drops of *Jerry Thomas Age Toasted*

Serve in an old-fashioned glass with ice, fill with tonic water and garnish with orange and lemon slice and a cocktail cherry.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Spirits & Liqueurs					
VZ0210	Liquore Nocino - Organic	NV	43.0%	Stopper	6x0.5lt
VZ0410	Coffee Brandy	NV	40.0%	Stopper	6x0.5lt
VZ0845	Dusk Negroni Brandy	NV	26.7%	Stopper	6x0.70lt
VZ0846	Dusk Manhatten Cherry Brandy	NV	33.0%	Stopper	6x0.70lt
VZ0847	New Orange Brandy	NV	40.0%	Stopper	6x0.5lt
VZ0110	Brandy 10 Years Blended	NV	44.0%	Stopper	6x0.5lt
VZ0125	Brandy Millesimato 18 Years Vintage Aged in Marsala Florio Barrel	NV	49.0%	Stopper	6x0.5lt
VZ0121	Brandy 18 Years Vintage Aged in Marsala Florio Barrell	1988	45.0%	Stopper	6x0.5lt

TERMS AND CONDITIONS

Definitions: “Company” Astrum Wine Cellars Ltd. “Goods” the goods which the Company is to supply in accordance with these Terms and Conditions. “Customer” the person, firm, sole trader or limited company who accepts the Company’s quotation for the sale of Goods by making an Order Request.

General: All Goods are sold and supplied to the Customer upon the following standard terms and conditions. The Company reserves the right at its discretion to accept or decline any Order Request. Orders Request only becomes Order binding upon the Company when the Company has provided a confirmation of acceptance of the Order request. Orders will only be accepted from persons over the age of 18.

Prices: All prices are quoted per bottle and per case excluding VAT and including excise duty unless otherwise stated and are correct at time of quotation. The Company reserves the right to change prices without notice and Goods will be charged at the price prevailing at the date of dispatch. All goods are offered subject to stock availability and remain the property of the Company until paid in full.

Carriage: Within the Greater London Area carriage is free of charge for orders of 12 bottles of wine (75cl) or 6 bottles of spirits (70cl) or more. For outside of London, minimum orders vary due to specific locations within the UK, please enquire directly to your Astrum sales contact.

Delivery: Within the Central London Area, orders placed by 2pm will be delivered the next day. Orders placed after 2pm have no next-day delivery guarantee. Any order for the UK mainland will be delivered within 3 working days. Emergency deliveries can be arranged at an agreed cost. We can guarantee specific delivery time slots only for clients who request this when ordering at least 48 hours before.

Payment Terms: The Company must receive payment in full before delivery will be arranged unless the Company has agreed credit terms. The Company will not enter into a sale or return arrangement unless specifically agreed prior to order confirmation.

Late payment: The Company reserves the right to charge interest pursuant to the Late Payment of Commercial Debts (Interest) Act.

Claims: All goods must be inspected at the time of delivery. Claims for breakage, loss or damage must be notified in writing to both the Company and the carriers within three working days. Non-delivery must be notified within 7 working days of date of invoice or dispatch note. Packing materials should be retained for inspection. No claims for compensation will be accepted if notification is made outside these deadlines. Corked or defective bottles should be returned to the Company for examination.

Warranties: Other than as stated in these terms and conditions, all warranties, conditions, terms and undertakings expressed or implied, whether by statute, common law, custom, trade usage, course of dealings or otherwise in respect Goods supplied by the Company are hereby excluded to the fullest extent permitted by law save that nothing in this agreement operates to exclude or limit the Customer’s statutory rights.

Retention of title: The Company shall retain title to the Goods until the Company receives full payment of the price of the Goods and any other outstanding sums which The Customer shall keep such Goods as the Company’s bailer and shall deliver up the Goods to the Company at its request and shall:
1. insure the Goods against the usual risk. **2.** store them separately or otherwise ensure that they are readily identifiable as the Company’s property. **3.** irrevocably authorises the Company’s representative at any time in circumstances to enter the Customer’s premises where the Goods are thought by the Company to be stored for the purpose of repossessing the Goods. **4.** keep the Goods free from any charge lien or other encumbrance.

Insolvency: The Company may terminate the order by written notice if the Customer becomes insolvent or is deemed to be unable to pay its debt.

Data Protection: In placing an Order Request the Customer consents to the Company holding and using the Customer’s personal information in order to inform the Customer of the Company’s promotions and events. The Company will not pass Customer details to any third party save for the purpose of delivering Goods pursuant to an Order. If the Customer does not want to receive such information the Customer shall inform the Company of the fact in writing.

Dispute resolution: If any dispute arises in relation to Goods supplied by the Company both the Company and the Customer agree to negotiate in good faith to resolve such dispute before recourse to litigation. If any dispute cannot be resolved by way of negotiation then both parties agree to submit to the jurisdiction of the courts of England & Wales whose jurisdiction shall be exclusive save in respect of the enforcement of judgments when such jurisdiction will be non-exclusive.

Applicable Law: These terms and conditions are governed by the laws of England & Wales.

THIS LIST SUPERSEDES ANY PREVIOUS ONE.

The trade bar list on the Astrum website is updated frequently.
For new vintages and the latest prices register on:
www.astrumwinecellars.com/contact

astrum
SINCE 1997

+44 20 3328 4620
info@astrumwinecellars.com
www.astrumwinecellars.com