LIQUORE NOCINO - ORGANIC

Emilia Romagna, Italy
Villa Zarri

VEGAN

www.villazarri.com

Method & Production

Ingredients:
Walnuts

An ancient tradition in the territory of the Emilia-Romagna Region, Villa Zarri Nocino liqueur is produced according to an old family recipe and its processing is completely carried out manually. The husks used are from organically grown walnuts which are gathered, in compliance with traditions, on 24 th June, that is Saint John's Day, when they have become ripe, but their woody shell has not developed yet. At this point walnuts are cut into 4 slices by means of large scissors and then macerated in good-quality 95 ° alcohol with added cloves, cinnamon sticks, sugar and water. The infusion is macerated for approximately 60 days, and every day it is stirred manually by means of a wooden stick. At the end of the infusion period, Nocino rests for at least one year in a steel container, then is filtered and bottled.

Tasting Notes

Its color appears to be old copper with caramel shades. When it is poured into a glass, it moves slowly, thus hinting at a very rich scent. The first olfactory impression is intense but discreet, the alcohol is not aggressive and the typical sensations of husks are well defined. Later, its aromatic potential expresses itself as a more complex bouquet, containing liquorice, arugula, nutmeg and a smoked note. This bastion of traditions from Emilia conquers those who taste it thanks to its refinement and aromaticity, whereas the final taste in their mouths is long, with pleasant and enveloping husk aftertaste.

Food Matching

To be enjoyed at the end of a meal, at a temperature of 18-20 degrees Celsius. In summer it is very pleasant with some ice cubes. It combines well with dry fruits, plain chocolate, dry cookies and, during the proper season, roast chestnuts.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
VZ0210	Liquore Nocino - Organic		NV	43.0%	Stopper	6x0.5lt	No	No	Yes	No