

# QUAGLIA

ANTICA DISTILLERIA DAL 1890

**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.

## ANTICA DISTILLERIA QUAGLIA

Piemonte, Italy

[www.distilleriaquaglia.it](http://www.distilleriaquaglia.it)

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
<b>Spirits &amp; Liqueurs</b>					
DQ057	Liquore di Zenzero (Ginger Liqueur)	NV	16.0%	Stopper	6x0.70lt
DQ058	Liquore di Tamarindo (Tamarind Liqueur)	NV	25.0%	Stopper	6x0.70lt
DQ056	Liquore di Gelsomino (Jasmine Liqueur)	NV	20.0%	Stopper	6x0.70lt
DQ063	Italian Espresso Coffee Liqueur Ninebar	NV	20.0%	Stopper	6x0.70lt
DQ059	Liquore di Uva Fragola (Fox Grape Liqueur)	NV	25.0%	Stopper	6x0.70lt
DQ018	Liquore di China (Cinchona Liqueur)	NV	35.0%	Stopper	6x0.70lt
DQ015	Liquore di Zafferano (Saffron Liqueur)	NV	30.0%	Stopper	6x0.70lt
DQ029	Liquore di Nocciola (Hazelnut Liqueur)	NV	25.0%	Stopper	6x0.7lt
DQ054	Grappa di Nebbiolo (Barrel Aged)	NV	40.0%	Stopper	6x0.7lt
DQ011	Liquore di Rosa (Rose Liqueur)	NV	25.0%	Stopper	1x0.70lt