



**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>					
DQ033	Amaretto	NV	25.0%	Stopper	6X0.70lt
DQ063	Italian Espresso Coffee Liqueur Ninebar	NV	20.0%	Stopper	6X0.70lt
DQ009	Grappa Classica	NV	40.0%	Stopper	6X0.70lt
DQ057	Liquore di Zenzero (Ginger Liqueur)	NV	16.0%	Stopper	6X0.70lt
DQ056	Liquore di Gelsomino (Jasmine Liqueur)	NV	20.0%	Stopper	6X0.70lt
DQ050	Liquore di Rabarbaro (Rhubarb Liqueur)	NV	20.0%	Stopper	1X0.70lt
DQ028	Liquore di Sambuco (Elderflower Liqueur)	NV	20.0%	Stopper	6X0.7lt
DQ004	Liquore di Camomilla (Chamomile Liqueur)	NV	28.0%	Stopper	6X0.70lt
DQ049	Liquore di Ciliegia (Cherry Liqueur)	NV	25.0%	Stopper	1X0.70lt
DQ052	Liquore di Violetta (Violet Liqueur)	NV	20.0%	Stopper	6X0.70lt
DQ036	Jerry Thomas Instant Age Classic Oak Aromatic Bitter	NV	44.0%	Pipette	24X0.1lt
DQ029	Liquore di Nocciola (Hazelnut Liqueur)	NV	25.0%	Stopper	6X0.7lt
DQ058	Liquore di Tamarindo (Tamarind Liqueur)	NV	25.0%	Stopper	6X0.70lt
DQ059	Liquore di Uva Fragola (Fox Grape Liqueur)	NV	25.0%	Stopper	6X0.70lt
DQ008	Liquore di Pino Mugo (Pine Liqueur)	NV	35.0%	Stopper	6X0.70lt
DQ030	Liquore di Lampone (Raspberry Liqueur)	NV	25.0%	Stopper	6X0.70lt
DQ011	Liquore di Rosa (Rose Liqueur)	NV	25.0%	Stopper	1X0.70lt
DQ015	Liquore di Zafferano (Saffron Liqueur)	NV	30.0%	Stopper	6X0.70lt
DQ023	Liquore di Fernet	NV	40.0%	Stopper	6X0.70lt
DQ006	Liquore di Bergamotto (Bergamot Liqueur)	NV	35.0%	Stopper	6X0.70lt
DQ005	Liquore di Chinotto	NV	35.0%	Stopper	6X0.70lt
DQ018	Liquore di China (Cinchona Liqueur)	NV	35.0%	Stopper	6X0.70lt
DQ054	Grappa di Nebbiolo (Barrel Aged)	NV	40.0%	Stopper	6X0.7lt
DQ031	Liquore di Doppio-Carvi (Caraway Liqueur)	NV	40.0%	Stopper	6X0.70lt
DQ051A	Orange Brandy	NV	40.0%	Stopper	1X0.70lt
DQ007	Liquore di Assenzio Bianco (Absinthe Liqueur)	NV	72.0%	Stopper	6X0.70lt