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**ENRICO BERNARD GENZIANELLA**

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**Region:** Piedmont, Italy

**Product Type:** Herbal Liqueur

**Primary Botanicals:** Gentian (gentiana kokiana, local name for gentiana acaulis)

**Botanical Source:** Wild foraged in the Alps above 1500m.

**Finished ABV:** 28%

**Method of Production:** Roots, leaves and flowers infused in neutral grain spirit- 20 days for the roots and 60 for the flowers and leaves. Finished with organic cane sugar and alpine spring water. No colorings added.

**Try this in a...:** Negroni Bianco, Milano-Torino (or Americano), with tonic and lime in a highball.

Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

**Notes from Oliver:**

Since 1902, the Bernard family has produced a range of liqueurs made mostly from the herbs from two high valleys in the Piedmontese Alps. These herbs are picked by the family themselves or purchased from friends, usually in the early morning for peak fragrance, and dried naturally- also by the family. The liqueurs are made with the sense of place we normally expect from wine, and with the same respect for the raw materials.

Whereas many of the traditional Italian liqueurs are traditionally enjoyed in cities- think Torino, Venice and Milan - Genzianella is an Alpine countryside drink. The tradition there is to drink it after a meal for its digestive properties but the bitter gentian also scrubs the proteins from the palate and refreshes it for more food. We tend to see it reimagined as a cocktail ingredient in the U.S., for both creative and classic recipes.