
IL MALLO NOCINO



Region: Emilia Romagna > Modena > Italy

Product Type: Walnut Liqueur

Primary Botanicals: Green walnuts, cinnamon, clove, coriander

Botanical Source: Walnuts sourced from farms in Emilia Romagna and Campania

Finished ABV: 42%

Method of Production: Walnut meat infused in neutral grain spirit for 11 months before pressing. Pressed infusion then rested in tank for 1yr. After that the other botanicals (which are also singly infused), sugar and water are added. Rested again in stainless steel for up to one year. Lightly filtered, then bottled. 55% of product is infusion.

Try this in a...: Black Manhattan, Rob Roy, Walnut Old Fashioned, as an aperitivo with Pommeau. Or simply with ginger beer + orange garnish, or add a splash to a Bamboo.

Notes from Oliver:

Il Mallo's Nocino is singular, with an intensity unlike other nocinos. Production of just one batch can take 3-5 years depending on the year's walnut harvest and represents the accumulation of three generations of knowledge. Il Mallo, which means 'husk', originated as the retirement project of current owner Roberta's grandfather. He loved nocino but noticed that some producers had started cutting corners and quality had decreased, so, when he set out to make it himself he did so with the idea that his nocino would be made with the utmost care. Production passed to his daughter, Giovanna, and eventually Roberta, who will pass it on to her daughter as well.

The family recipe uses 20% less sugar than most brands and 55% of the final product is composed of the infusions so while the viscosity is high and the mixture is thick, it is the essence of the walnut that persists through the finish and beyond. It works as a digestivo or cocktail ingredient but also is traditionally enjoyed in both savory and sweet recipes.