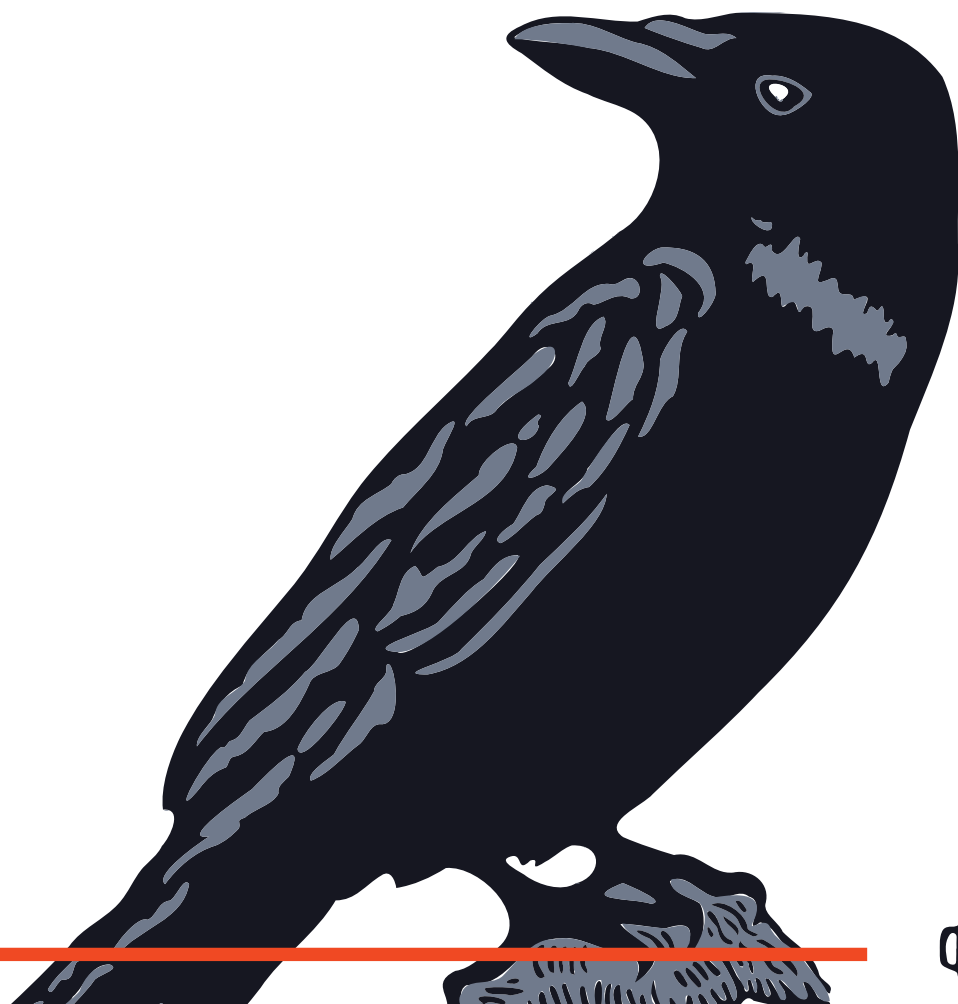


OLIVER
MCCRUM
WINES &
SPIRITS

SPRING 2024 • omwines.com



At Oliver McCrum Wines & Spirits, our goal is to bring high quality, traditional Italian spirits made from real ingredients with no artificial flavorings to the best bar programs in the country because we believe the best ingredients make the best drinks. We look for small producers who are specialists in their field, take great care in sourcing their herbs, and make all their own herbal infusions and distillations. Try our vermouths and spirits with a splash of soda and citrus peel or in your favorite classic cocktail to see how the ingredients shine.

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ALPE

Aosta Valley, Italy | Since 1948, the Alpe Distillery has been managed with passion and expertise by the Calvetti Family. This family-run business specializes in producing traditional liqueurs of the Aosta Valley. Their artisan production, marked by constant research for the best quality, follows the traditions of Aosta Valley's ancient distillers.



Genepy | Alpine Liqueur, 38% ABV

Primary Botanicals:

Genepy (Artemisia spicata, Artemisia mutellina), angelica, true cinnamon, oregano, lemon balm, mint.

Genepy, local for Artemisia, a type of wormwood in the same plant family as absinthe. Grown over 2000m in the Aosta Valley, then picked, dried, and infused together with other botanicals in neutral grain alcohol. Part is then distilled to give the liqueur a more persistent flavor and clarify the natural color. Try as a highball or add a barspoon to your next martini.

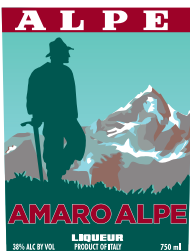


Lys | Amaro, 30% ABV

Primary Botanicals:

Cinchona bark, orange peel, Artemisia absinthium, Achillea moschata, true cinnamon, coriander seed, gentian flowers & root.

Alpine herbs grown at high altitudes in the Aosta Valley are picked, dried and infused in neutral grain alcohol with other botanicals for one month. Part is then distilled in a small steel vessel to give the liqueur a more persistent flavor and to clarify color. Finished with alpine water and beet sugar. Makes an excellent Paper Plane.



Alpe | Amaro, 38% ABV

Primary Botanicals:

Cinchona bark, Artemisia absinthium, gentian root, orange peel, peppermint, rhubarb root, licorice, cardamom, clove.

Twenty locally grown roots and flowers along with imported bitter botanicals make up their flagship and most bitter amaro. Botanicals are picked, dried, infused in grain alcohol, then part is distilled to give a more persistent flavor and clarify the natural color. Finished with alpine water and beet sugar.

...elixir dal 1902! Bernard

Piedmont, Italy | Since 1902, the Bernard family has produced a range of liqueurs made mostly from the leaves and flowers of herbs from two high valleys in the Piedmontese Alps. These herbs are picked in the early morning for peak fragrance, and dried naturally, infused in alcohol for up to 12 months, and mixed with Alpine spring water and cane sugar. They are made with the sense of place we normally expect from wine, and with the same respect for the raw materials.



Abricot | Amaretto Liqueur, 25% ABV

Primary Botanicals:
apricot kernels from Cuneo

Fresh apricot kernels (pits) straight from their harvest in Cuneo less than an hour away are macerated in organic neutral grain spirit for 70-80 days. Finished with mountain spring water and organic cane sugar. No coloring added. Bursting with vibrance of fresh apricots, this creamy liqueur is perfect in a classic Hotel Nacional, or in a highball with soda on a hot day.



Barathier | Amaro, Rhododendron Honey, 25% ABV

Primary Botanicals:
wild juniper, angelica, Archillea erba rotta, gentian root with rhubarb root, cinnamon

For this original family recipe from 1902, the primary botanicals are sourced locally in the Piedmontese Alps (mainly over 2,000 meters) and infused together in neutral grain alcohol with imported botanicals and blended with organic rhododendron honey collected at over 2500 meters and alpine water. No coloring added. Soft, slightly bitter, and with aroma and flavors of honey and wild flowers.



Genzianella | Herbal Liqueur, 28% ABV

Primary Botanicals:
wild Genziana kokiana grown above 1500 meters

Genzianella is an Alpine countryside drink. Infused for 20 days with the root and 60 days with just the flowers and leaves. Finished with organic cane sugar and pure alpine spring water. No coloring added. Exceptionally bitter, but also herbaceous and floral. Think white negroni.



Rabarbaro | Rhubarb Root Liqueur, 17% ABV

Primary Botanicals:
Chinese Rhubarb root

Made exclusively with Chinese rhubarb root that is macerated for 60 days at room temperature in spirit made from organic wheat. Finished with organic cane sugar and pure alpine spring water. No coloring added. Naturally smoky in flavor and plays well with barrel aged spirits like whiskey.



Särpoul | Thyme Liqueur, 30% ABV

Primary Botanicals:
Breckland Thyme flowers

Made entirely of flowers of 'timo serpillio', or Breckland Thyme, gathered at 2500 meters above sea level for more pronounced aroma and concentration of essential oils, then carefully dried by Enrico Bernard at his tiny facility. The flowers are macerated in alcohol at room temperature. Finished with organic cane sugar and pure alpine spring water. No coloring added.

BORDIGA

Piedmont, Italy | Vermouth, amari, gin and liqueurs from the Piedmontese Alps Since 1888. Bordiga makes all their own individual infusions, and many of the wild plants used, such as gentian, juniper and chamomile, are still picked by hand in the Alps nearby. Everything they do is made in-house using the old recipes from 1889 written by founder Pietro Bordiga himself.

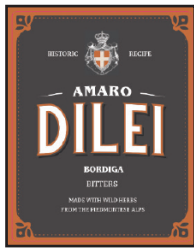


Chiot Montamaro | Amaro, 18% ABV

Primary Botanicals:

Artemisia umbelliformis, Artemisia spicata, gentian, juniper, achillea, mint, anise, lavender, angelica seed.

Recipe from early 1900's, 30 individually infused or distilled botanicals, rested in glass or steel for 20 - 60 days, blended, and rested again. Finished with alpine water and beet sugar. Lower alcohol and more nuanced than many amari; notes of red licorice, black currant, cocoa.

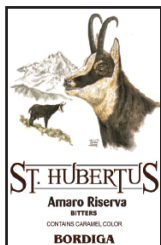


Dilei | Amaro, 30% ABV

Primary Botanicals:

Gentiana lutea, Gentiana acaulis, Achillea erba rotta, juniper, Artemisia umbelliformis, china, mint, thyme.

Recipe from early 1900's originally made for the Caffè Dilei in Cuneo. 30 botanicals individually infused or distilled, rested in glass or steel for 20 -50 days, and rested again. Balanced herbaceous notes with dried flowers, mint, fennel, and earthy aromas and flavors.



St. Hubertus Riserva | Amaro, 38% ABV

Primary Botanicals:

two types of gentian, licorice root, Achillea erba rotta, galanga root, aloe, china, angelica seeds.

Recipe from early 1900's, 12 botanicals individually infused / distilled, rested in glass or steel for 20 - 60 days, blended with alpine water, beet sugar, and rested again. Most full bodied and bitter of the Bordiga amari with a strong licorice presence, notes of galangal root, and mint, and a touch of tannin.



Aperitivo | Bitter Liqueur, 16% ABV

Primary Botanicals:

Gentiana lutea, Rhubarb root, St. John's wort, orange peel.

Based on the original recipe from 1930, Bordiga selects the highest quality ingredients and infuses and distills dozens of alpine herbs, roots, spices, and seeds individually before blending with alpine water and beet sugar. This classic Spritz ingredient also has an affinity for mezcal.



Bitter Rosso | Bitter Liqueur, 21% ABV

Primary Botanicals:

Gentiana lutea, Gentiana acaulis, orange peel, genziana, Artemisia absinthium, coriander, achillea, saffron, St. John's wort, cardamom, lemon peel.

Based on the original recipe from 1930, individual infusions and distillations of alpine herbs, roots, spices, and seeds blended with alpine water and beet sugar. No synthetic flavors used, carmine for color. Dominant flavors include bitter orange, rhubarb root, and gentian.



Centum Herbis | Herbal Liqueur, 28% ABV

Primary Botanicals:

mint leaves, thyme, geneply, juniper, Artemisia absinthium, fennel, lavender, genzianella, china bark, genziana, mace, eucalyptus.

Latin for 'one hundred herbs', this type of bitter alpine liqueur was traditionally made by monks and consumed in the alps of France and Italy. French Chartreuse is another example. Botanicals are individually infused for 20-50 days, rested, blended with alpine water and beet sugar, and rested again.



Occitan Gin | Distilled Gin, 42% ABV

Primary Botanicals:

angelica, juniper, cardamom, coriander, orange and lemon peel.

Produced since 1889 using 6 botanicals. The juniper is wild foraged from the Occitan Alps, where the berries are rich in essential oils due to their high altitude and proximity to the sea. This and 3 other botanicals are individually macerated in grain alcohol and distilled with citrus peels via the gin basket.



Maraschino | Cherry Liqueur, 24% ABV

Primary Botanicals:

marasca and amarena cherries, vanilla bean.

Produced since the founding, Bordiga uses two types of cherries from Cuneo (the province where they are located), their branches, and leaves. Individual infusions in grain alcohol between 30-35 days are blended and redistilled. No coloring added. Bright and fruity yet rich and textural; distinctly nutty flavor with notes of vanillin, marmalade, and toffee on the mid-palate.

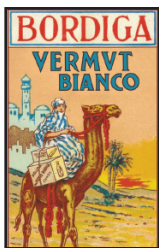


Pastis | Star Anise & Licorice Liqueur, 45% ABV

Primary Botanicals:

star anise, licorice root, wild fennel seed, gentiana lutea (roots), gentiana acaulis (flowers), wild thyme flowers.

Star anise and licorice root differentiate Pastis from its anise-flavored predecessor, absinthe. Bordiga's version is light and dry, with a defined salinity and herbaceous finish. Drunk traditionally as an aperitivo with a ratio of 4:1 water, it can also be subbed for absinthe. No artificial coloring.



Vermouth di Torino Bianco | Aromatized Wine, 18% ABV

Primary Botanicals:

Artemisia absinthium, Gentiana lutea, Gentiana acaulis, quassia, cardamom, china, cinnamon, cloves, orange peel, vanilla bean.

Recipe from early 1900's, local cortese and moscato wine blended with over 30 individually infused and/or distilled botanicals, rested, mixed with beet sugar and water, cold stabilized, rested, bottled, and rested again. Complex and vivid, excellent balance of sweetness and bitterness.



Vermouth di Torino Extra Dry | Aromatized Wine, 18% ABV

Primary Botanicals:

Artemisia absinthium, elderberry, china, quassia, orange peel, genziana, black pepper, pomegranate, angostura, thyme.

Recipe from early 1900's, local cortese and moscato wine blended with over 30 individually infused and/or distilled botanicals, rested, mixed with beet sugar and water, cold stabilized, rested, bottled, and rested again. Spicy, floral, balanced acidity, long flavor evolves from sweet to dry to bitter.



Vermouth di Torino Riserva Excelsior | Aromatized Wine, 18% ABV

Primary Botanicals:

Artemisia absinthium, elderberry, china, quassia, orange peel, gentian, anise, genzianella, vanilla bean.

Made of 35% local Barolo wine aged 18 months in oak and 36 months overall then blended with cortese and moscato and over 30 individually infused and/or distilled botanicals, beet sugar, water, then aged in oak for several months. Intense, complex, and weighty, slightly tannic, dried cherry and spice notes.



Vermouth di Torino Rosso | Aromatized Wine, 18% ABV

Primary Botanicals:

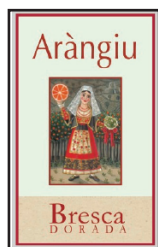
Artemisia absinthium, elderberry, china, quassia, orange peel, genziana, cardamon, achillea, saffron.

Recipe from early 1900's, local nebbiolo, cortese and moscato wine with over 30 individually infused and/or distilled botanicals, rested, mixed with beet sugar and water, cold stabilized, rested, bottled, and rested again. Light and delicate, balanced with baking spice and sweet citrus flavors.

Bresca

D O R A D A

Sardinia, Italy | Paolo Melis and Enrico Diana started Bresca Dorada in 1986, in the wild inland countryside of Sardinia, near Muravera. Both from the city of Cagliari, they met at a bee-keeping course. They started with honey and then became known for their homemade Mirto liqueur sweetened with honey; they now also produce a green Mirto made from myrtle leaves, two citrus liqueurs an amaro, and vermouth all made from local ingredients.



Aràngiu | Citrus Liqueur, 30% ABV

Primary Botanicals:
Sardinian oranges

Organically farmed local oranges are hand harvested and hand peeled, then infused in neutral grain spirit for 4-5 days. Sugar syrup is added to the 'fiore' (flower), then the solution is brought down to 30% ABV. No coloring, filtration or clarification agents added. Tastes like the essence of oranges, bright and incredibly fresh. Use as a stand in for Cointreau or drink chilled.



Limoncello | Citrus Liqueur, 30% ABV

Primary Botanicals:
Sardinian lemons

Organically farmed local lemons are hand harvested and hand peeled, then infused in neutral grain spirit for 4-5 days. Sugar syrup is added to the 'fiore' (flower), then the solution is brought down to 30% ABV. No coloring, filtration or clarification agents added. Sweet and citrusy, with juicy acidity. Enjoy chilled as a digestivo, or as an aperitivo with tonic and a twist.



Mirtamaro | Amaro, 30% ABV

Primary Botanicals:
myrtle berries, myrtle leaves, gentian, wild olive tree leaves, skins of Sardinian orange, mandarin, and lemon.

20 wild medicinal plants from the nearby mountains, individually infused and added to the myrtle berry and leaf infusions. No coloring added. Intensely bitter, balanced by complex flavors of licorice, roots; slightly tannic.



Mirto Rosso | Herbal Liqueur, 30% ABV

Primary Botanicals:
Sardinian myrtle berries

Mirto, the classic digestivo of Sardinia, is made by an infusion of Sardinian myrtle berries in alcohol. Bresca's berries are hand harvested mostly from wild plants and macerated in pure grain alcohol for at least three months to give a slow and complete extraction of aromatic substances. The only additions are sugar, honey (their signature), and water.



Mirto Verde | Herbal Liqueur, 30% ABV

Primary Botanicals:

Sardinian myrtle leaves and flowers

Hand harvested myrtle leaves and flowers are infused in pure grain alcohol for at least two months for a slow and complete extraction of aromatic substances. The only additions are sugar, honey (their signature), and water. Myrtle leaves are used in Sardinian cooking and they are spicy and said to be reminiscent of orange. Beautifully fresh and herbal with a long savory finish.



Vermouth | Aromatized Wine, 19% ABV

Primary Botanicals:

Myrtle berries, gentian, artemisia, orange, lemon, mint

Produced from organically grown native Sardinian grapes nasco and malvasia del Capidano and individual infusions of mostly wild herbs. Unfiltered and un-colored. Flavors of orange and mirto working in unison with the bitter roots form a unique, island-driven take on a dry vermouth. It can be substituted as such and works well in any cocktail containing citrus.

CASTELLO DI VERDUNO

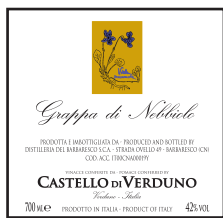
Piedmont, Italy | The Castello di Verduno, owned by Gabriella Burlotto and Franco Bianco, is a beautiful old building at the top of the village of Verduno, on the northern edge of the famous Barolo zone. Not only do they produce some of the most ethereal wines in our portfolio, they recently began re-producing Barolo chinato at a local distillery in small batches based on an old family recipe and they also produce grappa from the skins of pelaverga and nebbiolo at the local Distilleria del Barbaresco.



Barolo Chinato | Bitter Aromatized Wine, 16% ABV

Primary Botanicals:
cinchona, nutmeg, clove, anise, rabarbaro, coriander

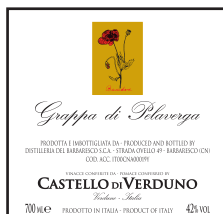
Botanicals infused in neutral grain alcohol for 40 days then combined with wine in stainless steel for 15 days. Sugar solution added then rested and bottled unfiltered. Just 900 bottles produced. Rich brick and garnet hue. Aromas of baking spice and dried fig; palate is dry and slightly smoky; dark chocolate, dried orange peel, raisin, Fine grained tannin and long, bitter leaning finish. Drink chilled as a digestivo. Pairs well with dark chocolate.



Grappa di Nebbiolo | Grape spirit, 42% ABV

Primary Botanicals:
pomace of estate nebbiolo

Grapes pressed brought to distillery within 36 hours. Distilled employing a discontinuous cycle meaning distillation is interrupted at the end of each boiling cycle, used pomace is removed, and new added. Distilled with a bain-marie still with a vacuum which attachment extracts the most delicate and refined aromas and flavors. Silky texture; herbaceous on the nose and palate; red fruit, dried rose. Rich and unctuous finish.



Grappa di Pelaverga | Grape spirit, 42% ABV

Primary Botanicals:
pomace of pelaverga

Grapes pressed brought to distillery within 36 hours. Distilled employing a discontinuous cycle meaning distillation is interrupted at the end of each boiling cycle, used pomace is removed, and new added. Distilled with a bain-marie still with a vacuum attachment which extracts the most delicate and refined aromas and flavors.



Sicily, Italy | Giovanni La Fauci (Giovi) is a maker at heart and Distilleria Giovi is the outlet for his primary joy, distilling. He officially got started in 1987 at the age of 28, (although he had been distilling since 9 and built his first still at 13). The keys to his success are the handmade still, built with old copper, which gives better heat transmission and a rounder texture, and a unique method he invented himself for dilution. His son Giuseppe is also a talented distiller with his own style and he is broadening the portfolio of the distillery with vodka and other products. Everything is made naturally, without any added sugar or colorants.



Grappa Giovi | Grappa, 42% ABV

Primary Botanicals:

grape pomace from Sicily: carricante, catarratto, nerello mascalese and nero d'avola

Made with a homemade, discontinuous, wood-fired copper pot still that is solely for grappa. It includes the essential vacuum attachment which allows for more delicate extraction of aromas. Herbal notes on the nose and round, mouthwatering palate, balanced by savory notes and citrus. Encapsulates Sicily in a bottle.



Grappa dell'Etna | Grappa, 42% ABV

Primary Botanicals:

grape pomace from Mt Etna, Sicily: nerello mascalese

Made with a homemade, discontinuous, wood-fired copper pot still that is solely for grappa. It includes the essential vacuum attachment which allows for more delicate extraction of aromas. The volcanic soil of the grapes' origin shows on the palate - saline, mineral and delicate with black pepper, citrus and floral notes. A terroir-driven spirit of the highest degree.



Grappa Ortica e Limone | Grappa, 42% ABV

Primary Botanicals:

grape pomace from Mt Etna, Sicily: nerello mascalese

Made with a homemade, discontinuous, wood-fired copper pot still that is solely for grappa. It includes the essential vacuum attachment which allows for more delicate extraction of aromas. The nettles are gathered in the Nebrodi Mountains just to the west of Mt. Etna; lemon zest from organically farmed Sicilian lemons. The botanicals in the Ortica e Limone are organic and give it a light green and yellow hue, and oily, round texture, as well as citrus aromas; lemon extract and pleasant vegetal notes on the palate.



Premium Vodka | Vodka, 40% ABV

Primary Botanicals:

russello heirloom wheat

The vodka is Giuseppe's project, and is undertaken with no less fanaticism than his father. Truly grain to glass, he buys freshly harvested wheat from a local farmer - the grain is russello, a local heirloom variety falling out of favor due to its low productivity - cooks it himself, ferments it in the distillery with native yeast and then conducts the distillation. It undergoes an initial distillation in a copper pot still then cycles twice through their handmade column still. It rests for 6 months before dilution. Rich and luxurious, silky texture, the alcohol is completely integrated, mouthwatering sea saltiness, hint of lemon peel and a long finish.

FRED ALKEMIL

ORIGINAL ITALIAN LIQUEURS

Friuli, Italy | Fred Alkemil is a line of traditional liqueurs developed by Fred Cremasco, who also masterminds the Fred Jerbis products. The Alkemil spirits are inspired by 19th century recipes, but produced using unique modern techniques developed by Fred himself through countless experiments to enhance extraction and boost flavor. Fred also draws on his bartending career to ensure the Alkemil products are balanced and useful in cocktails. All unfiltered.



Alchermes | Botanical Liqueur, 25% ABV

Primary Botanicals:

cinnamon, rose, violet, iris, mace, jasmine, hibiscus

Botanicals infused together in neutral grain spirit, then sugar solution and water added. Alchermes, a red-hued liqueur, originated in Persia in the 800's as a medicinal tonic and was named after the beetle used to color it: al-qirmiz. The recipe was adapted by a Florentine pharmacy in the 1700s, again for medicinal uses, and is still used locally as a digestivo and to color traditional pastries. Today we think its warming spices would pair well with brown spirits, and also take well to a spritz.



Creme Cassis | Fruit Liqueur, 20% ABV

Primary Botanicals:

Blackcurrant sourced from a specialty farm on the mountain behind Polcenigo, near the Dolomites

Whole blackcurrants infused in neutral grain spirit for 21 days, another portion of whole fruit macerated in sugar which extracts juice. These are combined along with a sugar solution and water. Soft sweetness and delicate palate, though this belies the intensity of the blackcurrant flavor - which is almost boysenberry-like. Ends with a persistent finish that is all flavor, no cloying aftertaste. Makes a killer kir royale but also think agave, as in a tequila sunrise or el diablo.



Ratafià Cherry | Fruit Liqueur, 25% ABV

Primary Botanicals:

Amarena cherry, merlot wine from Friuli

Fresh cherry juice is added to merlot along with sugar and alcohol. The cherries come from farms close to the distillery in Polcenigo and the merlot is from Friuli. Balanced between sweetness and acidity, with a small amount tannin added by the merlot. Rich texture; flavors of dark chocolate and macerated cherries. Add to your Singapore sling or use as a sub for any cherry liqueur.



Rosolio Bergamotto | Rosolio, 18% ABV

Primary Botanicals:

Bergamot from Calabria

Rosoli are traditional, low alcohol Italian liqueurs made from a single infusion of either fruit or flowers. The bergamot peel is utilized in three different ways: 1. in an alcoholic maceration, 2. in a sugar maceration, and 3. essential oil is extracted via a pot still. The product is finished with sugar solution, alcohol, and water. Expertly balanced between sweetness, bitterness, and alcohol, with intense aromatics of orange blossom, lemon zest and key lime. The palate is delicate with lavender, orange oil and candied orange zest. Shakes up classics like a bamboo and white negroni, or simply add grapefruit juice and soda water.

FRED JERBIS

Friuli, Italy | Fred, aka Federico Cremasco, is a bartender who studied profumeria (the distilling of herbs) and an avid herbalist. He grows most of the botanicals he needs himself and forages the rest from within a 50km radius. 'Jerbis' means 'herbs' in the Friulian dialect so the translation of the brand name is effectively 'Fred's Herbs'.



Amaro16 | Amaro, 25% ABV

Primary Botanicals:

Chinese rhubarb root, bay leaf, masterwort, lime, mulberry, ash, cypress, birch, and black currant.

Infusions for the Amaro are done all together, then pressed, added to neutral grain spirit and bottled. No added color or caramel. 15% sugar, or 25-50% lower than major brands. A satisfying digestive and versatile enough to pair in a Hanky Panky or other classic.

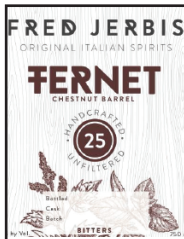


Bitter34 | Bitter Liqueur, 25% ABV

Primary Botanicals:

angelica, masterwort, thyme, Achillea moschata, Gentiana lutea, hyssop, 2 types of artemisia, 4 types of citrus, cinchona.

All infusions done individually, using both hot and cold extraction methods, then blended, and bottled. No added color. 12% sugar, less than half the average of large brands. Mild bitterness overall and citrus forward. Flavors of chamomile, thyme, citrus, vanilla, and almond.



Fernet25 | Amaro, 34% ABV

Primary Botanicals:

masterwort, chamomile, citrus, Achillea moschata, pine, chinese rhubarb root, hemp, bay laurel, Gentiana lutea, peppermint.

Based on a historic recipe; 25 different herbs, roots, and flowers are individually infused in grain alcohol then blended and refined in chestnut barrels for 40-60 days. Bottled at a lower ABV to maximize the aromatics and flavor. No added coloring or flavor.

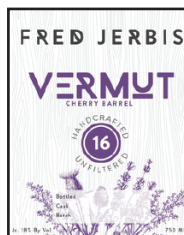


Gin43 | Distilled Gin, 43% ABV

Primary Botanicals:

juniper, 5 types of citrus peels & flowers, iris, Achillea moschata, thyme, sage, gentian, lemon balm, angelica seeds and roots.

43 botanicals. Recipe based on an Italian apothecary book published in 1946. Separate infusions of fresh and dried botanicals, both hot and cold extraction, alcohol and steam distillations for essential oil extractions. No added coloring. Singular in tasting profile, best tasted with tonic but shines in many classics.

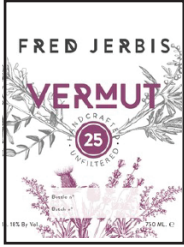


Vermut16 Cherry Barrel | Aromatized Wine, 18% ABV

Primary Botanicals:

lemon balm, rabarbaro, thyme, roman wormwood, gentian, yarrow

Local Schioppettino wine together with individually infused botanicals (both hot and cold extraction) is aged in 200L new and used cherry casks for 2-3 months. Unfiltered. Purple-hued and vinous, with peppery notes from the wine and pleasant astringency. Flavors of dried flowers and sour cherry.



Vermut25 | Aromatized Wine, 18% ABV

Primary Botanicals:

Three types of absinthe, sweet citrus, gentian root, sage, thyme, Achillea moschata, angelica, iris.

Produced from the still wine of the dried local Verduzzo grape that is aged in stainless steel for 1 year and blended with 25 local individually infused botanicals made by both hot and cold extraction methods, and bottled. Toffee and macerated cherry notes are balanced by concise bitterness.

FRED JERBIS MISTURE

Fred had the Negroni in mind when he created his first three products (Vermut25, Bitter34, and Gin43), so it is no wonder the flavors play so well together. Now with the release of his first three ready-to-drink cocktails, Fred makes it easy to enjoy this next-level Negroni and two other classic cocktails by simply pouring them over ice. We love the ease and lack of clean-up and find ourselves reaching for them often to serve to friends and take along to the beach and the park. Each 200ml bottle makes two standard cocktails or three small drinks.



Gin-Tini | Ready To Drink Cocktail, 38% ABV

Ingredients: 95% Gin43, 5% Dry Vermouth, no water added.

Fred makes a dry vermouth from the local Friuliano grape specifically to complement the delicate botanicals in the Gin43, and since it's never bottled for other uses it is blended into the Gin-Tini completely fresh. The drink is savory, super dry and refreshing as can be. *Serving instructions: Serve in ice-filled tumbler. Garnish with lemon peel.



Milano Torino | Ready To Drink Cocktail, 20% ABV

Ingredients: 50% Vermut25, 50% Bitter34, no water added.

Fred crafted the ingredients to pair together, so it's not surprising that the combination of the two is better than the sum of their parts. Mi-To is short for Milano-Torino, the official name of the early 19th century cocktail that takes its names from the two Italian cities battling to be king of aperitivo culture. *Serving instructions: Serve in ice-filled tumbler. Garnish with lemon peel.



Negroni | Ready To Drink Cocktail, 25% ABV

Ingredients: Equal parts Gin43, Vermut25, Bitter34, no water added.

Fred crafted these ingredients to go together, with the delicacy of the gin and bitter balanced by the macerated cherry and toffee notes in the Vermut. It is a representation of the classic, reimagined for the modern drinker with evident botanical notes and less in your face bitterness.

*Serving instructions: Serve in ice-filled tumbler. Garnish with lemon peel.

Gin primo

Emilia-Romagna, Italy | Born and raised in Emilia-Romagna, osteria owner Federico Lugaresi has always been enmeshed in the local culture and cuisine. He dedicated his restaurant to showcasing ingredients from the area, and blended it with his other passion, gin. His spirits list featured a curated list of gins from across Italy, but he noticed that none were made with salt. His proximity to the ancient salt beds of Cervia gave him the idea to make his own using this as the primary botanical. His initial success spawned the idea to produce a gin using a unique salt from each continent as the defining ingredient. The Gin Primo is the first and there are more coming soon in his Giramondo series.



Gin Primo | Distilled Gin, 43% ABV

Primary Botanicals

juniper, Cervia sea salt, lemon balm, lavender, santolina

The first salt gin made in Italy. Inspired by the Sale di Cervia (Cervia salt) which has been harvested on the Romagnan coast for nearly 2000 years, and is known as the salt of the Pope. It is pinkish grey with a sweet and salty flavor, and brings this complexity to the Gin Primo as well. Juniper distilled in alembic; second distillation with other botanicals in gin basket. Salt dissolved in water then added to distillate.

Emilia-Romagna, Italy | Gotha Spiriti Nobili is the creation of Ergin Allko, a bartender and bar proprietor who emigrated from Albania to Italy when he was 18 years old to study in the university town of Bologna. At the time of Gotha's launch Ergin had also lived in Italy for 18 years, and his spirits are very much influenced by his connection to both.



Menegiks Gin | Distilled Gin, 42% ABV

Primary Botanicals:

Bosnian juniper, caper berries, sea water, samphire (glasswort or sea grass), lime peel, peppermint

'Menegiks' is the phonetic spelling of the Albanian word for peppermint, Menexhik. The juniper, samphire and a portion of the caper berries are macerated individually then distilled to 60% abv; a second portion of the caper berries are infused in neutral grain spirit. These are added to a mixture of hydro alcoholic solution and sea water along with essential oils of lime and peppermint. Tastes of olive, raw oysters and herbs with mint and citrus on the finish. Enjoy as a savory G&T, or as an upside down martini with the Draï Vermouth.



Draï Vermouth 'Siderale' | Aromatized Wine, 18% ABV

Primary Botanicals:

grapefruit peel, caper berries, sea water, cucumber, sage, bay leaf, Timut pepper

Made from a base wine of Zibibbo (a form of Muscat) from Pantelleria. Wine mixed together with a hydro-alcoholic solution, the sea water and sugar. The caper berries, lemon, cucumber and Timut pepper are macerated then distilled to 60% abv; the wormwood, sage, bay leaf and grapefruit are infused individually in neutral grain spirit. All are blended according to the recipe and aged 45 days before bottling. The grapefruit comes through most strikingly and the Timut pepper adds a smokey feel. The seawater accentuates all of the botanicals while adding salinity, and the finish is quite dry. Try as an upside down martini with the Menegiks gin or as Ergin suggests, in a Negroni rosato with the addition of bitter rosso.

Il Gusto di Amalfi

Campania, Italy | A tiny operation run by two friends on the Amalfi Coast. Their small facility, which looks like a large kitchen, is in the little town of Praiano, just down the coast from Positano. This area is famous for growing amazing citrus, especially lemons; these lemons are grown by Mario and his family and friends.



Alloro | Bay Laurel Liqueur, 30% ABV

Primary Botanicals:
wild grown bay laurel

Made from wild grown bay laurel from the Amalfi coast and hills. The leaves are foraged and infused fresh, not dried, in neutral grape spirit for 30-35 days. Only sugar is added - no artificial coloring or flavors are used.



Finocchietto | Fennel Liqueur, 30% ABV

Primary Botanicals:
wild fennel seeds

Made of the seeds from wild fennel plants which are harvested by hand in October when the seed-heads are dry, then dried, sifted, and macerated in pure grape spirit for about 40 days. Only sugar is added - no artificial coloring or flavors are used.



Limoncello | Citrus Liqueur, 30% ABV

Primary Botanicals:
Sfusato Amalfitano lemons

The homegrown citrus (variety is 'Sfusato Amalfitano') is hand peeled with potato-peelers, macerated in pure grape spirit, and left to infuse in stainless steel vessels for 3 days. (Hand-peeling avoids the bitterness that results if the pith is included which can often happen if peeled by machine.) Only sugar is added - no artificial coloring or flavors are used.



Mandarino | Citrus Liqueur, 30% ABV

Primary Botanicals:
Marzatico mandarin oranges

Mandarin oranges, grown organically on the hillsides of the Amalfi coast, picked in season between January and April, peeled by hand, and immediately macerated in pure grape spirit for 3-4 days. Only sugar is added. No artificial coloring or flavors are used. This is the purest expression of perfect mandarin oranges.



Emilia Romagna, Italy | Il Mallo is a small producer of Nocino, an Italian Walnut Liqueur, dating back three generations and now passed from mother to daughter. They are recognized in Emilia Romagna, a region famous for its Nocino, as the crème de la crème. Making the best Nocino requires generations of knowledge, at least 11 months infusion followed by a further 18 months of aging, and the right blend of botanicals to bring the final product into harmony.



Nocino | Walnut Liqueur, 42% ABV

Primary Botanicals:

Junglas Regia walnuts, cinnamon, clove, coriander seed

The process to make Il Mallo begins with steeping the green husk of fresh walnuts in neutral grain alcohol for 11 months. The clear walnut juice quickly oxidizes hence the deep brown color. The walnuts are then pressed in a wooden basket press and aged in stainless steel for 18 months. One month before bottling, sugar and spices are added. Perfect neat after dinner or in a wintery riff on a Manhattan. No coloring added.



Nocino Rum Cask *Limited Edition* | Walnut Liqueur, 41% ABV

Primary Botanicals:

Junglas Regia walnuts, cinnamon, clove, coriander seed

Each year Roberta decides on a rum cask to purchase in order to produce a one-of-a-kind nocino finished in rum cask. The origin of the cask varies from year to year, from Panama to Jamaica to Barbados. She saves a few bottles for herself and we are lucky enough to receive the rest - around 220 bottles per year. Each version retains the characteristic notes of the nocino augmented by those from the barrel and the rum.

Nocino Rum Cask Barbados

Lighter on the palate but no shortage of flavor. Banana bread, mace and medjool date mingle with toasted walnut and mocha. A touch funky.

Rum aged in barrel 34 years.

Nocino Rum Cask Jamaica

Estery as one would expect, but also stewed apricot, Demerara sugar, baking chocolate, vanilla bean and walnut from the Nocino. A touch of wood tannin.

Rum aged in barrel 36 years.

Nocino Rum Cask Panama

In this version we feel the wood on the sides of the mouth, with flavors of blackstrap molasses, grilled pineapple, mocha, coconut and candied orange peel. Finishes long with notes of gingerbread.

Rum aged in barrel 18 years.

Nocino Rum Cask Venezuela

The rum notes are accentuated with more pineapple and slightly green, vegetal notes, sorghum molasses, along with dark chocolate, espresso and sweet spice from the Nocino.

Rum aged in barrel 10 years.

Istine

Tuscany, Italy | Angela Fronti, young owner and winemaker of Istine Winery in the Chianti Classico DOC had the brilliant idea to make rosé vermouth from her organically grown sangiovese grapes. She quickly sought the expert assistance of a historic Piedmont distillery to combine individually infused mountain botanicals with her top notch rosé.



Vermouth di Radda | Aromatized Wine, 18% ABV

Primary Botanicals:

Artemisia absinthium, elderberry, sweet orange peel, china, gentian, clove, cinnamon, saffron, mint, and juniper.

Made from rosé wine produced in house from organically grown sangiovese grapes in Chianti Classico and a blend of 34 individually infused botanicals. Paper filtration. No coloring added. An abundance of foral notes, warm spices, and bright red fruits from the rosé wine.

LIQUORI DELLE ETNA

Sicily, Italy | Liquori dell'Etna is a line of fruit liqueurs made by Edoardo Strano who also makes Rossa Amara. Edoardo's grandfather, who originally owned the orange groves he uses to make Amara, was a fruit merchant who exported Sicilian fruits to other parts of Italy. Edoardo has honored his grandfather by creating a line of fruit liqueurs, each made by infusing fresh Sicilian fruit at the peak of flavor. The quality of the fruit determines the quality of the liqueurs, and these liqueurs are excellent. In fact, there is no one else on Sicily, or elsewhere, making anything like them.



Arancia | Fruit Liqueur, 30% ABV

Primary Botanicals: Tarocco gallo orange

From oranges grown in Edoardo's groves on the south-east side of Mount Etna. The fruit is peeled by hand, then the peels are infused in pure grain alcohol for seven weeks. At one week intervals the entire infusion is replaced with new peels to intensify the flavors. Only sugar and water are added. Tastes of pure orange essence- both floral and citric - and works well paired with both gin and whisky, (the latter should be lighter, as with a Japanese version), in both stirred cocktails and long drinks.



Fico d'India | Fruit Liqueur, 30% ABV

Primary Botanicals: prickly pear fruit

From a small grower who cultivates two local prickly pear varieties called Sanguigna and Muscarella. The first flowering is pinched off to force a second, which gives fewer, fatter, sweeter fruits, which are harvested in October. Infused in neutral grain alcohol for two weeks. After one week, the entire infusion is replaced with new fruit to intensify the flavors. Only water and sugar are added. Notes of floral and citrus as well as demerara sugar and browned butter. Pairs wonderfully with lemon and lime but we'd just as soon have it in a spirit-y, stirred cocktail served over a large ice cube.



Gelso Nero | Fruit Liqueur, 30% ABV

Primary Botanicals: black mulberry

Mulberries grown in volcanic soil on the south-west side of Mount Etna, at 1,000m in altitude. Harvested in June and July. Infused in neutral grain alcohol for three weeks. At one week intervals the entire infusion is replaced with new fruit to intensify the flavors. Only water and sugar are added. Translucent salmon hue. White chocolate, vanilla bean, pure mulberry, and pie crust. Stands up to strongly flavored spirits like blanco tequila and handles dilution well, in a spritz or otherwise.



Pera | Fruit Liqueur, 30% ABV

Primary Botanicals: Coscia pear

From the small, local pear variety called 'Coscia,' grown in Contrada Melia and harvested very ripe, in September. Infused in neutral grain alcohol for two weeks. After one week, the entire infusion is replaced with new fruit to intensify the flavors. Only water and sugar are added. Smells and tastes exactly of ripe pear. Cinnamon, meyer lemon and a hint of clove as well. Works well paired with lemon and egg white, or try with brandy in a stirred drink.



Mela | Fruit Liqueur, 30% ABV

Primary Botanicals: Delizia apples

Delizia apples are a variety of apple that is native (or nearly so) to Sicily. They are sweet (not tangy), on the small side, and solid red, with a pinkish sheen. These are sourced from an orchard in Contrada Melia at 1000m above sea level. After harvest the whole fruit - minus the seeds - is infused in grain alcohol for 6 weeks, during which time the macerated fruit is removed and replaced with fresh 4 times. Only water and sugar are added. Highly aromatic - apple cider, apple blossom and raw hazelnut. Tastes like a caramel apple, but with freshness and lemony acidity. Extremely concentrated so would work well with soda water for an adult sparkling cider or in a hot toddy variation.



Pesca | Fruit Liqueur, 30% ABV

Primary Botanicals: Tabacchiera peaches

From the southwest slope of Mt. Etna at in the Contrada di Aragona, near Adrano, at 500m. A white-fleshed peach that is quite sweet and a favorite of Mt. Etna natives. Its sides are completely flat, so as to resemble a snuffbox, which is the origin of its name 'tabacchiera'. The whole fruit - minus the pit - is infused in grain alcohol for 8 weeks, during which time the macerated fruit is removed and replaced with fresh 5 times. Only water and sugar are added. Perfumey, tropical floral notes with less pronounced sweetness, and besides peach, flavors of sweet plantain and mango. Makes a great bellini or addition to a whiskey highball.



Fragola | Fruit Liqueur, 30% ABV

Primary Botanicals: Maletto strawberries

The Maletto strawberry is included in the Slow Food Ark of Taste, an international catalog of endangered heirloom foods. It was introduced to Sicily in 1906 but has fallen out of favor recently, with more commercially viable varieties taking over. Sourced from Contrada Tartaraci at 960m. After harvest the whole fruit is infused in grain alcohol for 5 weeks, during which time the macerated fruit is removed and replaced with fresh 5 times. Only water and sugar are added. Like the ripest, sweetest strawberries straight from the market, and mixed with sweet cream and vanilla. Aromas of hibiscus. Make a Collins, Ti Punch or add to a Gimlet.



Sardinia, Italy | Bartender Emilio Rocchino started Macchia in 2015 making Vermouth in the style of Torino. Vermouth originated in Torino in 1786 and at that time Sardinia and Piedmont were both part of the Kingdom of Sardinia. He thoughtfully re-connects the two regions using native ingredients from both regions in his modern take on traditional Vermouth.



Vermouth Bianco Maestrale | Aromatized Wine, 18% ABV

Primary Botanicals:

Mirto leaves & berries, fennel, Sardinian pompia citrus, dried grapes, elicrisio, licorice, chamomile and elderflower.

Blend of Piedmontese cortese, and Sardinian vermentino di Gallura, plus 18 individually infused botanicals. Perfumey notes of elderflower, orange blossom, baking spice, and almond extract. Wonderful in a negroni bianco, on its own in a highball with soda, or with tonic and lemon.



Vermouth Dry Marino | Aromatized Wine, 19% ABV

Primary Botanicals:

Assenzio romano, Sardinia pompia citrus, sea bean, chamomile, elderflower, licorice, orange

Inspired by traditional French vermouths which were purposefully oxidized. All botanicals sourced from Sardinia. Made from a base of 30% vernaccia di Oristano aged 5 years in solera under flor, and Piedmontese cortese. The vernaccia adds nutty and savory notes, which are complemented by apple, citrus and sea salt. Makes a lovely 50/50. Made in limited quantities due to availability of the wine.



Vermouth Rosso al Mirto | Aromatized Wine, 18% ABV

Primary Botanicals:

Mirto leaves and berries, cinchona, bitter orange, Assenzio romano, grapefruit, aloe, gentian, rhubarb, bay.

Blend of Piedmontese cortese and Sardinian moscato, plus 18 individually infused botanicals for as long as 120 days before blending. Bright and herbal, persistent bitter finish with amaro-like characteristics. Manhattan game-changer!



Sicily, Italy | Rossa Sicily is the brainchild of Edoardo Strano, whose family has grown the very famous Tarocco blood oranges at the base of the active volcano Mount Etna for generations. They farm their own oranges from up to 100 year old trees and pick them by hand.



Amara | Amaro, 30% ABV

Primary Botanicals:

blood orange peel, Chinese rhubarb root, gentian, and cinchona bark.

Blood oranges from the family farm are picked and peeled by hand, then macerated in neutral grain spirit for 2 months. This is added to an infusion of local herbs and imported roots to make this delightful amaro, Sicilian style. Versatile and friendly amaro that even beginners will love.



Puglia, Italy | Seimilametriquadri is a new project based in Puglia, the heel of the Italian boot, and centers around a six thousand square foot (the translation of seimilametriquadri) garden. Valerio de Stradis grew up on this property which was purchased by his parents the year before he was born. In order to mark the occasion of his birth they planted a pink peppercorn sapling which has now grown into a mature plant (an analogy to Valerio himself), and takes center stage in his duo of botanical spirits. The garden is the life's passion of his father and mother who rise early to tend it before departing for their day jobs as a clockmaker and teacher, and serves as inspiration for Valerio, who has a degree in oenology but was bitten by the distilling bug soon after. All botanicals for both products come from the garden and are harvested, dried and infused by Valerio himself.

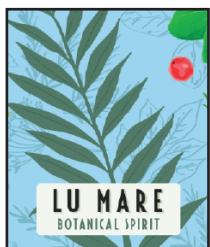


Lu Sule | Botanical Spirit, 37.6% ABV

Primary Botanicals:

pink peppercorn, orange, lemon and tangerine peel, mint, lavender, orange blossom

Fresh citrus peels are infused in tanks for 20 days in almost pure alcohol; dried mint and fresh orange blossom are infused for 5 days in 50% alcohol; dried pink peppercorns and lavender are macerated for 12 hours in 40% alcohol, then distilled in a pot still. The finished ABV is 37.6%, which seems arbitrary but is the result of dozens of micro-experimentations by Valerio. Smells and tastes of orange marmalade, spiked by candied citrus rind, savory green herbs and mint chutney. Try it in a rickey with orange or meyer lemon.



Lu Mare | Botanical Spirit, 41.6% ABV

Primary Botanicals:

pink peppercorn, basil, rosemary, bay leaf, wild fennel, mint, olive leaves

All infusions done separately in 40% alcohol for about 12 hours, then individually distilled in a copper pot still. The finished ABV is 41.6%, which seems arbitrary but is the result of dozens of micro-experimentations by Valerio. Savory on the nose and palate with a complex herbaceous make up that leads to a long, dry finish. Lovely in martini variations, with tonic, or other cocktails where gin might be used.

SIRENE

Veneto, Italy | The name Sirene is a tribute to one of the most beautiful bays in Lake Garda, Baia delle Sirene (Bay of the Sirens), where Elisa Carta crafts her unique bitter herbal liqueurs and where she grew up learning to grow herbs with her grandmother. Elisa has masterfully reworked old family recipes, sourcing almost all the botanicals locally from nearby organic farmers, infusing all her botanicals separately, and using strictly natural ingredients.



Americano Bianco | Bitter Aromatized Wine, 17% ABV

Primary Botanicals:

lemon balm, lemongrass, nutmeg, bitter and sweet orange peel, chiretta flower, Gentiana lutea

The word Americano comes from the French - amer - meaning bitter. Base wine made from locally grown Trebbiano di Lugana (genetically identical to Verdicchio). Infusions done individually, blended, and rested for a short time in steel. Balanced between citrus, white flowers and bitterness; the finish shows musk melon and woody spice.

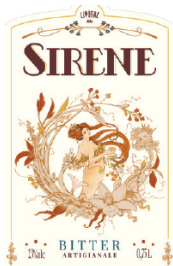


Americano Rosso | Bitter Aromatized Wine, 17% ABV

Primary Botanicals:

Hibiscus, monarda flowers, gentian, red potatoes, china, rose hips, bitter orange.

Base wine made from locally grown Garganega and Trebbiano di Lugana. Infusions done individually, blended, and rested for a short time in steel. Colored with monarda, hibiscus flowers and red potatoes. Delicate and floral on the nose and mildly bitter with juicy cherry notes, orange peel and rose. Marked by bright acidity and a long finish. Makes a classic base for a spritz.

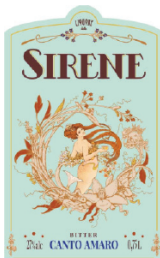


Bitter | Bitter Liqueur, 23% ABV

Primary Botanicals:

Olive and lemon tree leaves, gentian, sweet and bitter orange peel, Chinese rhubarb root, rosehip.

All infusions are done individually, blended, and then rested for a short time in steel. No artificial flavoring or coloring. Floral and herbal aromatics; the gentian surfaces on the finish, which is long and balanced with notes of salted caramel and vanilla. Great Campari sub!



Canto | Amaro, 27% ABV

Primary Botanicals:

Lake Garda lemons, thistle, rose berries, sweet & bitter orange, cinchona bark, cinnamon, and timut pepper (similar to sichuan pepper).

All infusions are done individually, blended, and then rested for a short time in small oak cask. No artificial flavoring or coloring. Medium bitter, some coming from the lemon and some from the citrus. Finishes with the sweetness of vanilla and pungency of the timut pepper and ginger.



China Calisaiia Bitters | Cocktail Bitter, 44% ABV

Primary Botanicals:

Cinchona bark

Single infusion macerated in neutral grain spirit and stirred daily for 20 days. Gently filtered through jute funnel. Sugar solution added, then bottled by hand. Woodsy, musky aroma. Smokey, slightly tannic with balanced bitterness. A perfect substitute for aromatic bitters and also adds backbone to a drink. A little goes a long way!



Fiori d'Arancio Bitters | Cocktail Bitter, 44% ABV

Primary Botanicals:

90% dried orange flowers, 10% dried bitter orange peel

Infusions macerated separately in neutral grain spirit and gently agitated daily for 30 days. Unfiltered. Sugar solution added then bottled by hand. Delicate, oily and perfumey. Use in drinks that call for orange bitters (adjusting quantity as necessary) or top your sparkling wine with a few dashes!



Galanga Bitters | Cocktail Bitter, 44% ABV

Primary Botanicals:

Dried galangal root

Single infusion macerated in neutral grain spirit and stirred daily for 20 days. Gently filtered through jute funnel. Sugar solution added, then bottled by hand. Aromas of candied ginger, and sweet spice on the palate. Complements just about anything! Try in Tiki drinks, and use with all fruit liquors, and anywhere you want to another ingredient to shine.