



THERE IS NO SUBSTITUTE FOR QUALITY

AGGAZZOTTI NOCINO RISERVA COCKTAILS

COCKTAIL << NOCINO >>

1/6 *Aggazzotti Nocino* – 1/6 Sambuca – 1/3 Martini dry – 1/3 Stravecchio Branca – 1 spray of *angostura*. Decorate with a cherry and granular ice.

COCKTAIL << MARANELLO >>

60% Whiskey bourbon – 20% Cherry brandy – 15% lemon juice – 5% *Aggazzotti Nocino*.

Prepare it in the shaker with little granular ice. Serve it with a decoration.

COCKTAIL <<GARDEN >>

1/4 *Aggazzotti Nocino* – ¼ Bitter Campari – 1/4 *Mandarinetto* (mandarin-based liqueur) – ¼ Vodka.

Serve it with decoration.

COCKTAIL << MODENA 71 >>

1/3 *Aggazzotti Nocino* – 1/3 white mint – 1/3 VSOP Cognac Normandin-Mercier.

Prepare it in the shaker and serve it in a glass decorated with a cherry, a slice of orange and lemon peels.

COCKTAIL <<ONLY THE BEST>>

2/10 of *Frangelico* (hazelnut-based liqueur) – 2/10 coffee-based liqueur – 2/10 of *Aggazzotti Nocino* – 3/10 of rum – 1/10 of cream – 1 nutmeat.

APERITIVO AL NOCINO

Pour some fine *Rosè Spumante* in a glass. Add 1 spoon of *Aggazzotti Nocino*. Put 1 black cherry “Fabbri” (amarena cherries in syrup) on the bottom of the glass and then serve it.

AFTER DINNER <<SWEET HARMONY>>

3 cl VSOP Cognac Normandin-Mercier – 1.5 cl *Aggazzotti Nocino* – 1.5 cl coffee-based liqueur – 1 cl *Galliano* liqueur – 2 cl fresh cream.

Pour the liqueurs in the old fashioned glass with ice and finally add cream.
Grate some nutmeg.