



THERE IS NO SUBSTITUTE FOR QUALITY



Azienda Agricola Aggazzotti • Modena

Azienda Agricola Aggazzotti is a family-run estate that has occupied the same farmlands in the tiny Modenese town of Colombaro di Formigine since 1714. In 1811, Francesco Aggazzotti was born here, and although he trained for the law, it was in farming where his talents truly lay. Both a traditionalist and a modernist, Francesco had a keen eye for the best of agricultural practices. His family always had made aceto balsamico (balsamic vinegar) and nocino (walnut liqueur), but he raised them up to the best in Modena. In fact, the P.D.O. regulation for Aceto Balsamico Tradizionale di Modena includes a letter he wrote in 1862 describing the proper way to make it. Francesco's way is now the law! Since Francesco's day, the Aggazzotti family has remained as a central figure in the pantheon of Modenese culinary heroes. Indeed, this is not only the land of aceto balsamico and nocino, but also prosciutto ham and parmigiano reggiano cheese...it is hallowed land.

Today, the Aggazzotti estate is in the able hands of Ettore and Elisabetta, and their two sons. They see themselves as caretakers of Modena's noble culinary traditions, which in turn owe so much to their own ancestors. Their focus has always been quality and tradition, so that they never have been tempted to expand their work beyond what they know so well: aceto balsamico and nocino, of course, but also the most classic wine of Modena, Lambrusco, and an extraordinary 25-year brandy made from it. And all of it, all the grapes and all the walnuts from which they make these wonders, come exclusively from the the farmlands that the family first came to in 1714. The line from the then to now is unbroken, and the house of Aggazzotti remains one of Italy's finest culinary treasures.

Nocino Riserva "Notte di San Giovanni" 40% abv

Nocino is Emilia-Romagna's wonderful secret, and the Aggazzotti family has a sacred endowment of 1,400 walnut trees devoted exclusively to their unparalleled Nocino Riserva. On the feast day of San Giovanni (June 24th), the walnuts are picked when they are soft and green. Then they are carefully split and macerated with a neutral spirit in glass demijohns for a year. The demijohns are exposed to sunlight in the Aggazzotti's open-air aging room, giving the Nocino its distinctive dark, almost black hue. After this year of maceration, the spirit is transferred to stainless tanks and blended with spices, and then aged for another four years before bottling.

Make sure you check that last bit about four years. Nocino has become very *au courant* these days, but the vast majority are hastily assembled "formulas" without depth, concentration or subtlety of flavor. The reason for these deficiencies is the lesser quality of walnuts and spices used, as well as the quick, mass-process manner of their production. Aggazzotti's Nocino is a true Riserva, with a total of five years necessary to come into being. In that amount of time, other producers will have bottled their Nocinos ten times. They all want to be like Aggazzotti, but on the cheap, and that just can't be done.

So, Aggazzotti's Nocino Riserva is founded upon their remarkable estate-grown walnuts and their painstaking, five-year process, but what about those spices? What are they? Well, that's a secret preserved by the family since the 1800s, and we are all just going to have to live without knowing. No worries...the living is easy when you have a bottle of Aggazzotti's Nocino Riserva "Notte di San Giovanni" open. It's a hard-to-resist medley of spiked walnut with a savory molten core of raisin and burnt sugar. Besides neat, we love this stirred with a brown spirit in place of a vermouth. It's so good, and there really is nothing else like it.



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Riserva Nocino cocktail recipes**



Glass Demijohns of Nocino Riserva



Ettore and Elisabetta Aggazotti stroll among their walnut trees



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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.