

Centoventi anni della Famiglia Nonino

BARBUSINESS

L'HORECA CHE CRESCE

16th June 2017

When the DRINK IS PRESTIGIOUS

LUCA PICCHI, HEAD BARMAN OF THE HISTORICAL CAFFE' GILLI IN FLORENCE, PROPOSES FIVE ORIGINAL AND INNOVATIVE RECIPES, PARTLY INSPIRED TO DRINKS AND HISTORICAL PERSONALITIES OF THE MIZABILITY WORLD. FIVE PROPOSALS IN THE SIGN OF EXCELLENCE, MADE WITH HIGH QUALITY INGREDIENTS.

B BLACK

½ oz Grappa Vendemmia Nonino

¾ oz Moka Varnelli

5 Bsp ABOUT Espresso Ristretto Illy 100% Arabica

½ oz China Clementi

2 dashes Fernet Bianca

Decoration: Chinabark, mint bud

Preparation

Shake and Strain, vintage coupette.

Notes and curiosities

Classical meetings of typical local scents with balsamic weavings. This drink, to be advised after dinner, is rich of references to tradition and Italian pharmacopoeia, the great pioneer of modern spirits. Shall we talk about Italian espresso?