

PAOLINA NOCILLO



Woodsy aromas of smoke, mace, and walnut extract on the nose, followed by a rich and complex palate. Flavors of roasted chestnut and cacao nibs give this digestif a luxurious quality, perfect for sipping fireside after dinner.

Category: Liqueur

Area of Production: Campania, Italy

Ingredients: Mountain spring water, beet sugar, alcoholic infusion of Sorrento walnut husks

Alcohol Content: 42%

Distillation: Walnut husks are steeped in alcohol and are left exposed to light for a minimum of 40 days

Filtration: With dutch canvas cloth

Aging: None

p.s. scroll for cocktail recipes...

COCKTAILS

WALNUT OLD FASHIONED



Ingredients:

2 oz Ironclad Maple Bourbon

3/4 oz Nocillo

4 dashes orange bitters

Preparation:

Combine ingredients in a mixing glass with ice. Stir and strain into an old fashioned glass with fresh ice. Garnish with an slice of orange and a cherry

LA SIRENA

Ingredients:

1 1/2 oz Varnelli Amaro Sibilla

1 oz Nocillo

1/2 oz Abelha Ouro 3 YR Cachaça

Preparation:

Combine all ingredients in a wine glass over ice. Garnish with an orange twist



RUM WALNUT ALEXANDER



Ingredients:

2 oz Moko 8 YR Rum

1 oz Nocillo

1 oz heavy cream

1/2 oz simple syrup

Preparation:

Shake vigorously over ice and fine strain into a chilled cocktail glass. Garnish with a generous amount of nutmeg

COCKTAILS

SERBIAN WALNUT SOUR



Ingredients:

- 1 1/2 oz Marolo Grappa Milla
- 1 oz Nocillo
- 3/4 oz freshly squeezed lemon juice
- 1/4 oz simple syrup
- 2 dashes aromatic bitters

Preparation:

Shake all ingredients over ice and strain into a glass with fresh ice

WALNUT TODDY



Ingredients:

- 1 oz Nocillo
- 3/4 tsp honey
- 3 oz hot water

Preparation:

Stir all ingredients until honey is dissolved and garnish with a cinnamon stick

NOCILLO FLIP



Ingredients:

- 2 oz Nocillo
- 1/2 oz simple syrup
- 1 whole egg
- freshly grated nutmeg

Preparation:

Dry shake all ingredients for a minimum of one minute. Add ice and shake for another minute. Strain into a rocks glass