

Liquore Nocino



Just grappa and green walnuts, harvested on the night of San Giovanni, between 23 and 24 June. These are the ingredients of our nocino, a liqueur that has always spoken the language of the land and kept alive the gastronomic heritage of rural Ticino.

Typology	Liqueur
Quantity	50cl 5cl
Alcohol content	30% vol.
Raw materials	Grappa made from Merlot pomace, walnut shells, invert sugar (20%), spices
Ageing	In steel tanks at the Cantina alla Maggia
Production	The walnuts and shells are soaked in grappa and made into nut liqueur with the addition of sugar and spices
Interesting to know	Nocino is also called 'ratafià' in Ticino because it was customary in monastic circles to take a sip of the liqueur at the end of a meeting at which an agreement was sealed and say 'rata fiat' (it should be ratified)

Aroma

Bouquet of macerated green walnuts and spices.

Taste

Delicate aroma of macerated green walnuts and spices. Sweet and spicy liqueur with notes of cloves, nutmeg, vanilla and lemon peel.