



BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE

*Distilling Emotion
since 1943*

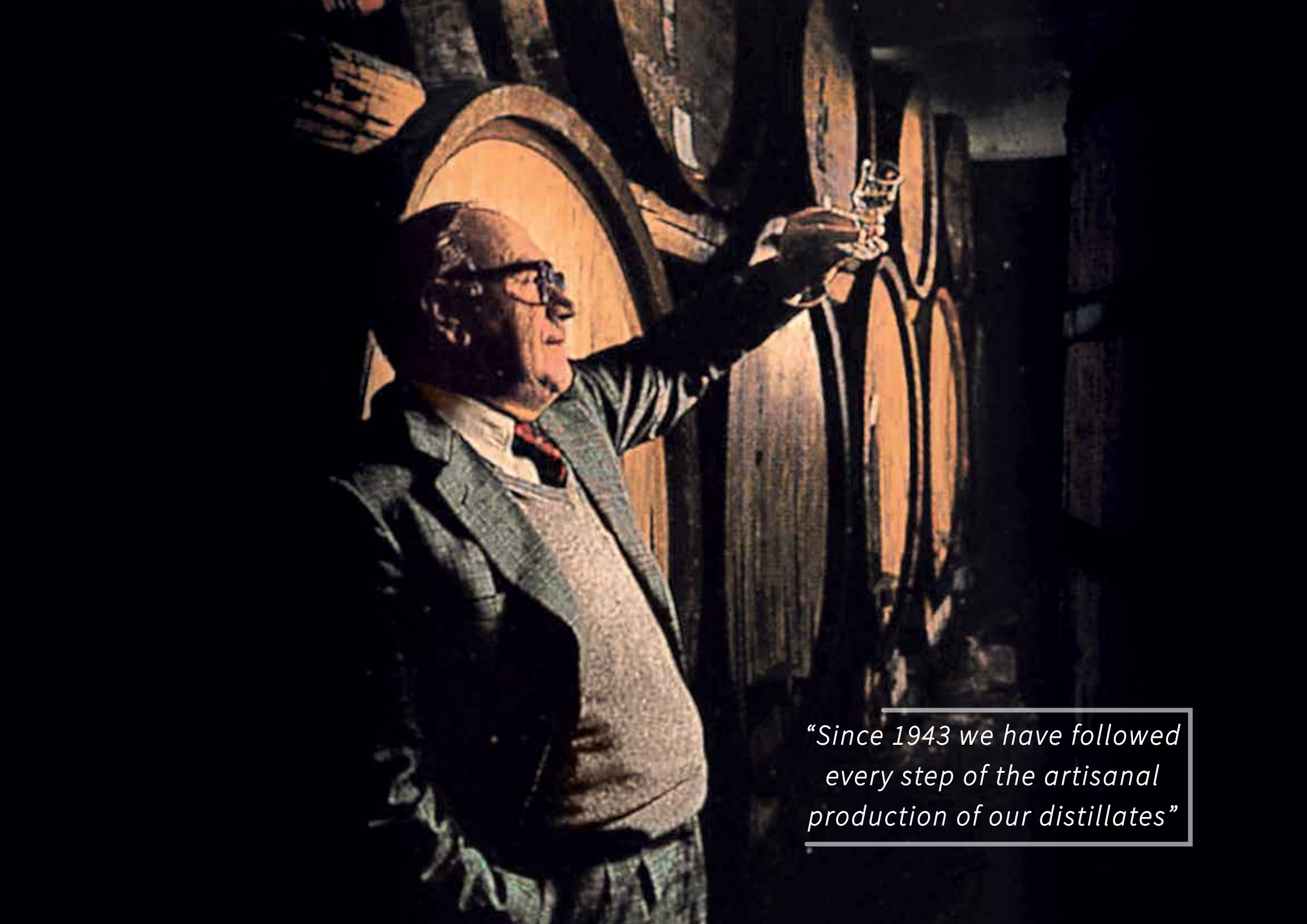


*Dedicated to Bepi, the custodian of the real spirit of Grappa,
for the tenacy and passion in building and running his distillery since 1943.*

BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE





*“Since 1943 we have followed
every step of the artisanal
production of our distillates”*



A FAMILY HISTORY

...This is the history of the Tosolini family which started with the founder, Bepi, born in **1918**, with over **75 years** dedicated to the world of distillates and spirits. He founded his first distillery in **Friuli**, a few kilometres from Venice in **1943**. During that time, believing that grappa, a distillate product from humble origins could become a renowned spirit all over the world was a prophecy which just a few years later proved to be true in an astounding manner. It was a test of blind faith and Bepi Tosolini invested his entire life in that dream! In the 1950s, he built a new distillery in the heart of Udine creating the biggest grappa cellar in Italy, where the containers were ash wood barrels. His inspiring muse was his beloved wife Giovanna, constantly by his side, both working in the distillery day and night. Bepi started to travel all around Italy, from north to south, unfatigable, determined, and with his friendly and good manners everybody loved him and his Grappa. In 1973, attention was turned to the major distillery in Povoletto, but featuring traditional pot stills, once again heated by steam and hand-crafted like the new bain-marie stills which were introduced. Giovanni, the eldest son, had already been working hard for several years, following his father's footsteps, adopting the same philosophy in life and in production. With respect, goodwill and honesty, he helped building the dream of a great family and today his grandchildren Bepi, Bruno and Lisa work together in the distillery created by their grandfather: an opportunity to keep alive a tradition that is already facing the future with its fourth generation.



There is a big difference!

In the Bepi Tosolini distillery the superior quality comes from artisanal, manually operated steam stills... where nothing is ever rushed. The slow processes and the limited production using traditional equipment have marked the quality for almost a century. Skills and care are required to separate and select the “Buon Gusto” from the rest of the distillate; the Heart is essential in the grappa production. Heads and Tails are discharged and only the Heart will become Grappa Tosolini.

ARTISANAL DISTILLATION

THE TOSOLINI METHOD: FROM GRAPES TO DISTILLATE



Only the finest grapes selected directly by the Tosolini family in the vineyards of Collio and Colli Orientali in Friuli.



GRAPPA

IS DISTILLED FROM THE **POMACE**, THE SKIN OF THE GRAPES FULL OF AROMAS AFTER THE STALKS HAVE BEEN REMOVED.



A gentle pressing to obtain the “NOBLE” must and a moist, aromatic pomace.



“MOST®” ACQUAVITE D’UVA

“MOST ” IS OUR GRAPE SPIRIT DISTILLED FROM THE **NOBLE GRAPE MUST**, AN EXPLOSION OF AROMAS.



TIME FRAMES FOR ARTISANAL DISTILLATION

“FROM THE VINEYARD TO THE BOTTLE, AN EXCELLENT DISTILLATE IS THE RESULT OF OVER 2 YEARS’ ARTISANAL WORK”



1. VINEYARD

6 months to obtain
ripe grapes



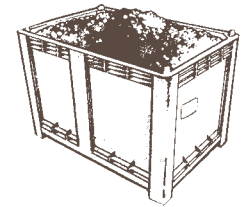
2. GRAPES

2 months of harvesting



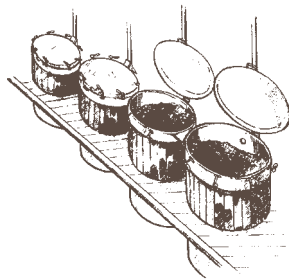
3. PRESSING

4 hours of gentle pressing to
maintain the pomace moist



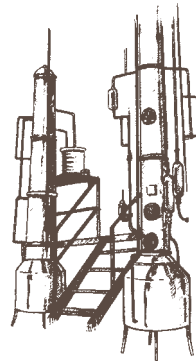
4. POMACE

In 5 days, the pomace ferments
and its sugar is transformed into
alcohol ready for distillation



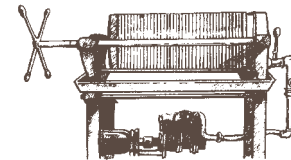
5. DISTILLATION

2 hours to obtain the alcoholic
vapours in the artisanal Friulian
hand-operated pot stills



6. CUT

2 hours during which the
Master Distiller separates
“The Head, the Heart and the Tail”
of the distillate



7. FILTERING

Grappa is freezed at -18°C
for 24 hours and then
filtered to obtain a distillate
free of impurities



8. AGEING

12-18 months ageing in
barriques or stainless
steel tanks

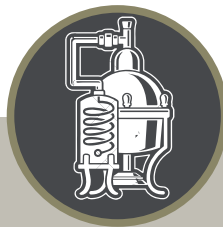
In the '80s Bepi Tosolini created "Most", a soft and fragrant grape spirit that comes from the distillation of a rich and noble grape must from prestigious friulian grapes. Double distilled in order to obtain a pure, smooth and extremely aromatic distillate that recalls the freshness of the harvest. Fermented must is distilled after a couple of days from its pressing: the typical flavour of new wine is therefore preserved to acquire the original flavours of the grapes. Discovering this masterpiece signed by its creator Bepi Tosolini, Master Distiller in Udine, is a unique emotion.

MOST®



WHOLE GRAPES

The whole grape is needed to create our "MOST®". The juice and the skins are fermented together to obtain the "noble" grape must



ARTISANAL DISTILLATION

The "noble" must is slowly distilled in traditional hand-operated steam stills built by Bepi Tosolini



UNIQUE SMOOTHNESS

Slow ageing in neutral containers, as well as in fine woods, brings out its sensational aroma and incredible smoothness



DELICATE TASTE

Created for refined palates and connoisseurs. The pleasure of a velvety sensation on the palate makes Most® especially dedicated to ladies



About 25 kg of moist pomace are obtained from the pressing of 100 kg of grapes, allowing us to produce 3 bottles of grappa at the end of the distillation process.

GRAPPA

What comes out from the wine pressing is the freshly squeezed grape skin, which is still wet from the juice. The result is known as Pomace and the master distiller understands how to capture its special, fruity, full-bodied, smooth aromas in the pot still and transform them into a clear, pure distillate. Bepi Tosolini carefully selects the pomace for its grappa which is distilled within a few days after harvesting. No methods of preserving the pomace can improve the results achieved throughout freshness. The fragrance of the harvest is distilled day and night, with the pot stills working all the time. The fresh pomace is the first ingredient in our recipe.

SELECTED FRESH POMACE

Top-quality pomace is gathering the best aromatic flavours, a genuine attention and care from the vineyard to the stills. “Do not preserve pomace, you have to distill it fresh”

RICH AND MOIST POMACE: pressing the grapes to obtain juicy and aromatic skins must be done slowly and gently. The grape has to be perfect and free of stalks.

SELECTED POMACE: the skin is the first ingredient for an excellent grappa, carefully handled to keep it fresh and alive. The grape skins are strictly hand selected for the best pomace.

PURE WATER

The land gives us the best grapes, but the water brings them to life, that very same **WATER** that allows us to make a unique grappa. Flowing from a natural source 225 metres below the ground, the purest Alpine water from our mountains here in Friuli.

THE PATRIARCH OF THE STILLS

Telling 75 years of history in just a few lines is a real challenge. We want to convey everything that the Tosolini's do in such a special way, starting with the master distiller Bepi, the true ambassador of grappa, known as the **"Patriarch of the Stills"**, who has dedicated his mastery to all followers and connoisseurs of fine spirits, without compromises.

75 years ago, our founder has inspired the values which still guide the Bepi Tosolini distillery today, the authentic spirit behind the excellence of our distillates.

THE TOSOLINI METHOD: premium distillates, excellence of ingredients, distilling tradition that only the members of the family still personally follow. The difference can be tasted in every drop.



THE MASTER DISTILLER



ARTISANAL STILLS

The man, the passion, the dream. Bepi Tosolini was an authentic, strong-minded, artisan distiller, dedicated to achieving perfection. His spirit and the beauty of what he created has guided us for three generations. His desire to create something which could outlast him and become part of our future is the driving force which guides us every day to perpetuate his legacy.

13 STILLS

which reflect the different production methods and types of grappa.

13 STILLS

which bear within them the secret of the elegance and fragrance of Tosolini grappa.

THE CHARENTAIS

to obtain a distillate with a pure heart and intense perfume.

THE FRIULAN "CALDAIETTE"

genuine and traditional like the grappa distilled within.

THE BAIN-MARIE

"Giuseppe" and "Giovanna", new stills named after Bepi's son, Giovanni, who decided in 2001 to place them alongside his father's stills to express his own personality and distill his emotions.



THE CELLAR

THE RULES OF THE TOSOLINI CELLAR

THE CUSTOMS SEAL: A QUALITY GUARANTEE

AFTER REFINEMENT IN STAINLESS STEEL TANKS, GRAPPA CAN UNDERGO AN AGEING PROCESS FOR A DIFFERENT PERIOD AND IN DIFFERENT BARRELS, TO ACQUIRE THE DELICATE, ROUND AND BALANCED NOTES OF WOOD. IN THE TOSOLINI CELLAR, ALL THE AGEING PROCESSES ARE ALWAYS SUBJECTED TO STRICT CONTROLS BY THE CUSTOMS AUTHORITIES, AS A GUARANTEE TO THE CONSUMER.

BARRIQUE GRAPPA: MINIMUM AGEING **12 MONTHS**
(6 MONTHS IN BARRELS AND 6 MONTHS IN BARRIQUE)

AGED GRAPPA: AGEING FROM **12 TO 18 MONTHS**
IN BARRELS

GRAPPA RISERVA: AGEING FOR MORE THAN **18 MONTHS**
IN BARRELS

LIGHT, MEDIUM AND STRONG TOASTING: THERE ARE DIFFERENT TYPES OF TOASTING WHICH ARE CHOSEN FOR THE BARRIQUE TO CONVEY A MORE INTENSE OR DELICATE FLAVOUR TO THE DISTILLATE.



MOST[®]

ACQUAVITE D'UVA

The “noble” must is distilled within days from the grape pressing to obtain a fruity, smooth acquavite with an aromatic bouquet and floral prevalence.

Most[®] is produced from the rarest and finest grape varieties: Picolit, Moscato, Fragolino, Traminer and Ramandolo.

■ MOST[®] Uve Miste 40°

- Friulano, Fragolino, Moscato and Merlot grapes.
- Clear and limpid.
- Very elegant taste with distinct floral notes and a hint of red berries.
- Enveloping and extremely delicate on the palate. Round and silky finish.

Available from:



MOST® Rare grape Varieties

The artisanal distillation takes place in artisanal hand-operated stills to preserve the delicate and refined aromas of the grape.



■ MOST® Fragolino 40°

- Crystal clear and limpid.
- Intense, extremely pleasant scent of Fragolino grapes and ripe wild plum.
- Intense fruity taste and also delicate and persistent.

■ MOST® Moscato 40°

- Clear and limpid.
- Very elegant taste with a taste of flowers with strong prevalence of rose petals.
- Very delicate.

■ MOST® Traminer 40°

- Limpid and crystal clear.
- Intense, persistent taste.
- Hints of spice with nuances of cloves, orange blossom and dogrose.

■ Espositore da banco MOST®

- Contains 12 bottles of MOST® 100 cc.

■ MOST® Picolit DOCG 40°

- Clear and bright.
- Delicate, unique perfume of fruit, violets and acacia with a lingering note of white peach.
- Aromatic, round taste.

■ MOST® Ramandolo DOCG 40°

- Limpid and crystal clear.
- Fruity aroma, scent of peaches and apricots.
- Almost sweet aftertaste with excellent persistence.

Available from:



0,7 L





**UNIQUE
DISTILLATE**

MOST® BARRIQUE

Ciliegio

A UNIQUE DISTILLATE

MOST® IS AGED IN MEDIUM
TOASTED CHERRYWOOD
BARRIQUES

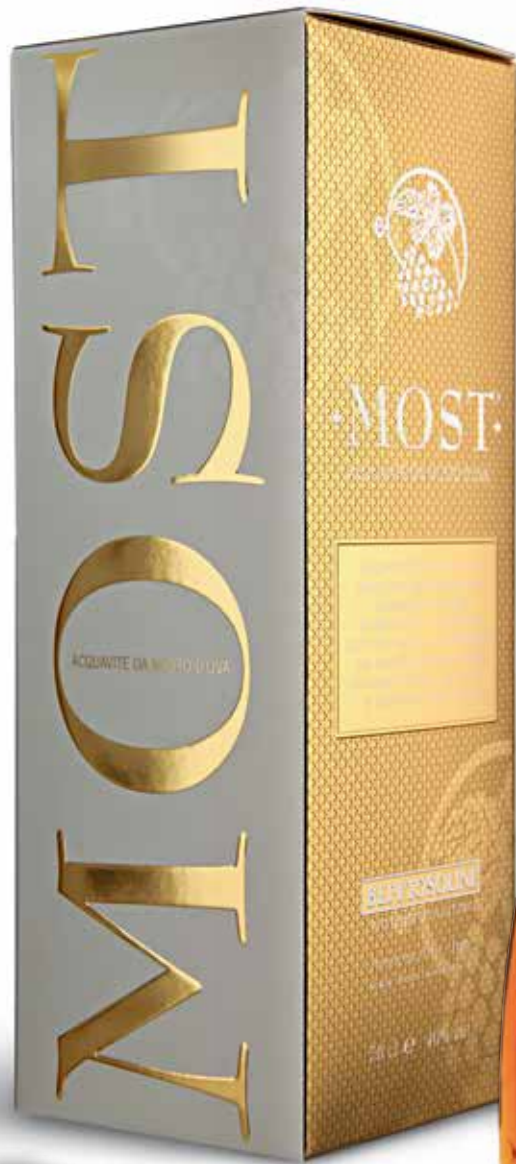
12
MONTHS

THE REFINEMENT INTO CHERRYWOOD
BARRIQUES REVEALS THE PRECIOUS
NOTES OF THIS WOOD, WITH
REMINISCENCES OF RIPE CHERRIES.

■ MOST® Barrique Ciliegio 40°

- Cabernet Franc and Refosco grapes.
- Acquavite aged in cherry wood barriques.
- Limpid, intense orange hues.
- Complex with notes of cherries preserved in spirit, mature wild berries and Marasca cherries.

Available from:



ALAMBICCO D'ORO
AWARD FOR EXCELLENCE
IN GRAPPA



BARRIQUE EX-BRUNELLO

ACQUAVITE FROM SANGIOVESE GRAPE SEASONED IN EX-BRUNELLO BARRELS. AN AGEING PERIOD OF 12 MONTHS IN ONCE USED BRUNELLO BARRELS GIVES THE DISTILLATE THE CLASSIC TONES OF THIS NOBLE TUSCAN WINE.

■ MOST® Ex - Brunello 40°

- Acquavite from Sangiovese grape.
- Aged in ex-Brunello oak wood barriques.
- Silky on the palate with intense notes of forest fruit and hints of small berries jam.

BARRIQUE EX-AMARONE

ACQUAVITE FROM MOLINARA, RONDINELLA AND CORVINA GRAPES IS SEASONED IN EX-AMARONE BARRELS. AN AGEING PERIOD OF 12 MONTHS IN ONCE USED AMARONE BARRELS GIVES THE DISTILLATE THE CLASSIC NOTES OF THE QUINTESSENTIAL VENETIAN WINE.

■ MOST® Ex - Amarone 40°

- Acquavite from Molinara, Rondinella and Corvina grapes.
- Aged in ex-Amarone oak wood barriques.
- Extremely pleasant on the palate with intense notes of Marasca cherry and sweet spices.

BARRIQUE EX-BAROLO

ACQUAVITE FROM NEBBIOLO GRAPE IS SEASONED IN EX-BAROLO BARRELS. AN AGEING PERIOD OF 12 MONTHS IN ONCE USED BAROLO BARRELS GIVES THE DISTILLATE THE CLASSIC NOTES OF THIS RENOWNED PIEMONTE WINE.

■ MOST® Ex - Barolo 40°

- Acquavite from Nebbiolo grape.
- Aged in ex-Barolo oak wood barriques.
- Silky with intense notes of red berries and spices.

MOST® BARRIQUE



12
MESI

Available from:



0,7 L

ALAMBICCO D'ORO
AWARD FOR EXCELLENCE IN GRAPPA

GRAPPA AGRICOLA® 50°



AGRICOLA® 50° GRAPPA FRIULANA IG (GEO-IDENTIFICATION)

■ Grappa Agricola® 50°

- Pomace of Refosco, Cabernet, and Merlot grapes.
- Hints of raisins, ripe wild berries.
- Very persistent thanks to the almost full alcoholic strength.
- Clean on the palate and with a very distinctive character.



ALAMBICCO D'ORO
AWARD FOR EXCELLENCE
IN GRAPPA

Available from:

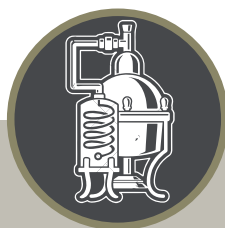


4,5 L 1,5 L 0,7 L 0,5 L 0,05 L



RED GRAPES POMACE

The best POMACE from red grapes, such as Merlot, Refosco and Cabernet, makes “Agricola” the quintessential Friulian grappa



ARTISANAL DISTILLATION WITHIN 48 HOURS

The fresh pomace is distilled with artisanal steam pot stills within 48 hours from pressing to preserve the intense aromas



MODERN TASTE

Considered the real "traditional grappa" but with a contemporary taste, a very sophisticated and aromatic body



FULL PROOF

With its full 50° alcoholic strength, Grappa Agricola is dedicated to a demanding and discerned clientele looking for a strong, full-bodied distillate



1978
FONDA
BARRIQUE
ILEGNI®
ROVERE
Grappa friulana
BEPI TOSOLINI

1978
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BARRIQUE
ILEGNI®
ROVERE
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Grappa friulana
BEPI TOSOLINI

I LEGNI® BARRIQUE

Rovere

■ I LEGNI® Rovere 42°

- Grappa aged 12 months in Oak barriques and barrels, medium toasted.
- Fresh pomace of Cabernet, Merlot, Refosco, Friulano and Moscato grapes.
- Distilled with bain-marie stills according to the "Tosolini method" to preserve the aromas and perfumes.
- Hints of chocolate, walnuts and enveloping elements of vanilla. Velvety and persistent.
- A sophisticated combination of flavours and fragrances.

■ Espositore da banco I LEGNI® Rovere 42°

- Contains 12 bottles of I LEGNI® Rovere 42° 200 cc.



5

SELECTED GRAPES

**CABERNET, MERLOT,
REFOSCO, FRIULANO
AND MOSCATO**

**12 MONTHS
AGEING**



ALAMBICCO D'ORO
AWARD FOR EXCELLENCE
IN GRAPPA



GOLD MEDAL 2018
WARSAW SPIRITS
COMPETITION



FALSTAFF
GRAPPA TASTING
2019

Available from:



4,5 L

1,5 L

0,7 L

0,5 L

0,2 L

The image shows three wooden barrels, likely for grappa, being smoked in a brick oven. A large, intense fire is burning inside the oven, with bright orange and yellow flames rising from the barrels. The barrels are made of light-colored wood and have dark metal hoops. The background is a dark, textured brick wall. The overall atmosphere is warm and industrial.

GRAPPA SMOKED®

THE OAK CASKS HAVE GONE
THROUGH A TOASTING PROCESS WITH
"KENTUCKY" TOBACCO LEAVES,
ORIGINAL ITALIAN QUALITY.

GRAPPA SMOKED®



GRAPPA SMOKED, A NOBLE BLEND OF SELECTED FRIULIAN RED GRAPES, AGED IN FRENCH OAK BARRIQUES, INSIDE THE TRADITIONAL CELLARS OF THE TOSOLINI FAMILY. THE OAK CASKS HAVE GONE THROUGH A TOASTING PROCESS WITH "KENTUCKY" TOBACCO LEAVES, ORIGINAL ITALIAN QUALITY, FOR A DEEP AND INTENSE SMOKED GRAPPA.

■ GRAPPA Smoked® 40°

- Fresh pomaces of selected Friulian red grapes
Traditional, manually-operated steam pot stills
French oak barriques
- Intense amber with golden hues
- The peated taste, not too alcoholic, reminds a lot of a single malt aged whiskey, with harmonious spicy notes and a light smoke finish.

12
MONTHS



BIBENDA 2019
5 GRAPPOLI



Available from:



0,5 L





■ GRAPPA Ramandolo 40°

- Intense scent of fruit (peach and apricot).
- Sweet, delicate flavour with a pleasant and well-balanced aftertaste.

■ GRAPPA Moscato 40°

- Intense aroma of rose, hints of acacia honey.
- Smooth character.

■ GRAPPA Prosecco 40°

- Extremely well-balanced and pleasant distillate, slightly sweet.
- Distinctive floral scent.
- Aftertaste of apple and pear.



GRAPPA DI VINACCIA

Single Grapes



■ GRAPPA Merlot 40°

- Prominent bouquet of wild berries with a marked presence of raspberries.
- Bright, fruity aftertaste.

■ GRAPPA Pinot Grigio 40°

- Exquisite, persistent scent of faded flowers and aromatic hay.
- Dry taste with persistent aroma.

■ GRAPPA Chardonnay 40°

- Intense floral bouquet, scent of apple and tropical fruit.
- Pleasant, clean and elegant taste.

Available from:



0,7 L 0,5 L

A close-up, low-angle shot of a person's hand pouring a golden liquid from a copper still into a small glass. The background is filled with wooden barrels, some of which have the name 'BEPI TOSOLINI' printed on them. The lighting is warm and focused on the pouring action.

THE SELECTIONS OF THE MASTER DISTILLER

THE SELECTIONS



■ GIRALE Grappa Chardonnay 40° aged in cherry barrique

- Chardonnay grape pomace.
- Aged in cherry wood barriques, medium toasting.
- Intense yellow colour with shades of orange.
- Smooth and velvety with distinctive notes of wood and Marasca cherry.



GIRALE GRAPPA CHARDONNAY CHERRY BARRIQUE



FALSTAFF
GRAPPA TASTING 2019

EDITION 2018 ALAMBICCO D'ORO
AWARD WINNER

**"BEST GRAPPA
DESIGN 2018"**

Available from:



0,7 L

THE SELECTIONS

VILLALTA GRAPPA FRIULANO CHESTNUT BARRIQUE

■ VILLALTA grappa Friulano 40° aged in chestnut barrique

- Friulano grape pomace.
- Distilled with traditional steam pot stills and aged in chestnut wood barriques.
- Intense yellow colour with shades of orange.
- Intense flavour with enveloping notes of vanilla and faraway spices with notes of fine wood and the perfume of baskets of figs left in the sun.



Available from:



0,7 L

THE SELECTIONS

ARCANO GRAPPA FRIULANO PLUM BARRIQUE

5 GRAPPOLI*

BIBENDA 2018

LE MIGLIORI GRAPPE D'ITALIA



■ ARCANO grappa Friulano 40° aged in plum barriques

- Friulano grape pomace.
- Distilled with traditional steam pot stills and aged in plum barriques.
- Amber yellow colour with hints of orange.
- Intense flavour with enveloping notes of spices and ripe fruit, candied apricot and yellow peach. Persistent, decisive and enveloping on the palate.

Available from:



0,7 L

* Prize awarded in recognition of the excellence of grappa by the Italian Sommelier Foundation.

THE SELECTIONS

RAMANDOLO

GRAPPA RAMANDOLO
DOCG OAK BARRIQUE

■ Decanter RAMANDOLO DOCG Barrique 40°

- Pomace of Ramandolo DOCG grape.
- Distilled with traditional pot stills and aged in oak barriques.
- Intense yellow colour with shades of orange.
- Warm, sweet notes of vanilla.
- Aftertaste of candied apricot and chestnut honey. Intense and warm on the palate with a sensation of sweet spices in the finish.

■ Decanter AGRICOLA 50°

- Pomace of Cabernet, Merlot and Refosco grapes.
 - Distilled with traditional pot stills.
 - Limpid and crystal clear.
 - Hints of sultana, ripe wild berries.
- Very persistent thanks to an almost full alcoholic strength. Clean and intense in the finish, reminiscent in intensity and aroma of the classic Friulian grappa.



Available from:



0,7 L

THE SELECTIONS



GRANCUVÉE

GRANCUVÉE

GRAPPA FRIULANA
OAK BARRIQUE

■ GRANCUVÉE Grappa aged in oak barrique 40°

- Pomace of selected Friulian grapes.
- Distilled with traditional pot stills and aged in oak wood barriques.
- Yellow colour with intense orange highlights.
- Rich, full-bodied taste on the palate with notes of vanilla, sweet spices and caramelised walnuts. Clean and persistent.

Available from:



0,7 L

Distillery Edition

■ GRAPPA EX-WHISKY 40°

- Pomace of selected Friulian grapes.
- Distilled with traditional steam pot stills.
- Aged in once used oak Whisky barrels.
- Amber colour.
- Sophisticated notes of orange and toasted wood.
- The ex-Whisky barrels convey notes of sweet spices and peat.

■ GRAPPA EX-RHUM 40°

- Pomace of selected Friulian grapes.
- Distilled with traditional steam pot stills.
- Aged in once used oak Rhum barrels.
- Amber colour.
- Sophisticated notes of vanilla, honey and candied fruit.
- The ex-Rhum barrels convey smooth, velvety notes producing a fascinating series of tastes.

Available from:



0,7 L



Distillery Edition



Available from:



0,7 L

■ GRAPPA EX-SHERRY 40°

- Pomace of selected Friulian grapes.
- Distilled with traditional steam pot stills.
- Aged in once used American oak Oloroso Sherry barrels.
- Intense yellow colour with shades of coppery orange.
- The ex-Sherry barrels convey a sophisticated note of orange and raisins, with a warm and persistent finish on the palate.

■ GRAPPA EX-PORTO 40°

- Pomace of selected Friulian grapes.
- Distilled with traditional steam pot stills.
- Aged in once used American oak Porto barrels.
- Intense yellow colour with shades of coppery orange.
- The ex-Porto barrels convey sweet, spicy note with a hint of the classic hazelnut note of liqueur wines.

BRANDY

Aged 12 years

Time Shades



Available from:



0,7 L

■ Brandy Fogolar 12 Ains 38,5°

- Wine distillate.
- Aged in oak wood barrels 12 years.
- Intense yellow colour with shades of orange.
- Smooth and velvety with distinctive notes of vanilla and nuts.

BRANDY

Aged over 20 years

AGED BRANDY FROM
FRIULIAN RED WINES

■ Brandy Vecchio 800 - 40°

- Wine distillate.
- Aged for over 20 years in oak barriques.
- Intense yellow colour with orange hues.
- Strong aromatic fullness with hints of red fruit, honey, vanilla and sweet spices.
- Persistent with long wood notes and a deep aroma.

Available from:



0,5 L

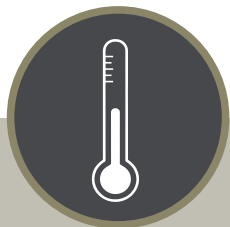


VIVERE L'ECCELLENZA





THE TASTING EXPERIENCE



TEMPERATURE

The tasting temperature of grappa changes according to its variety: young grappa is served between 9° and 13° C, whereas aged grappa must be served at least at 17°C



TASTING

Grappa brilliance means quality; for the perfect tasting the glass should be twirled, alcoholic aromas rise and grappa is then tasted in small sips



PAIRING

Classical pairing are with dark chocolate and dried fruit, though also with seasoned, blue or smoked cheese the combination is excellent as well as with smoked or spicy cold cuts.

Try with a favourite cigar



CAFFÈ CORRETTO AND RESENTIN

Grappa as a traditional digestif can be tasted pure or together with coffee in the "caffè corretto". The so called "Resentin", when what is left in the cup is rinsed with a few drops of grappa

GRAPPA

From Mixed Grapes

■ VITE D'ORO® Classica 40° Centenario

- Friulian mixed grape pomace.
- Transparent and crystal clear.
- Decisive and aromatic, reminiscent of the scent of newly drawn grape.

■ GRAPPA Cividina 40°

- Friulian mixed grape pomace.
- Limpid and crystal clear.
- Smooth and aromatic with fruity and floral notes.

Available from:



Available from:



CIVIDINA
GRAPPA ARTIGIANALE

GRAPPA CENTENARIO

■ VITE D'ORO® Barrique 40° Centenario

- Friulian mixed grape pomace.
- Amber colour with warm golden highlights.
- Refined in 225-litre Slavonia oak barriques.
- Seductive notes of vanilla, tobacco and candied fruit. Elegant, lingering bouquet.

GRAPPA
Barrique
40°

Available from:



AMARO TOSOLINI

LIQUORE D'ERBE
MEDITERRANEE



A REFINED HERBAL LIQUEUR DATING TO 1918, HANDCRAFTED ACCORDING TO THE FOUNDER'S ORIGINAL RECIPE OF 15 VARIETIES OF HERBS INCLUDING "SANTONEGO" THE LOCAL MARINE ABSINTHE, HAND-PICKED FROM THE VENETIAN LAGOON. LOCAL INGREDIENTS, GRAPE SPIRIT AND THE PUREST ALPS WATER MAKE THE AMARO TOSOLINI UNIQUE AND UNMISTAKABLE.



The FRIULIAN LAGOON

THE AMARO WITH MEDITERRANEAN HERBS

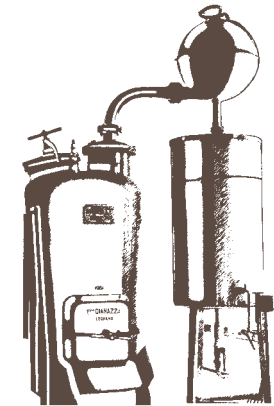


1. MEDITERRANEAN AND MARINE HERBS

Artisanal infusion of more than 15 Mediterranean and Marine herbs such as Marine Absinth (“Santonego”) from the Venetian lagoon with pure grape distillate Most®.

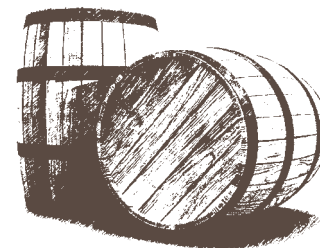
2. DISTILLATION

Traditional botanic “small batch” steam stills. Manually operated, 100% artisanal.



3. AGED IN BARRELS

The Amaro ages in barrels. The salted environment gives the Amaro Tosolini a unique and unmistakable touch.



AMARO TOSOLINI

Herb Liqueur

■ AMARO TOSOLINI Mediterranean herb liqueur 30°

- Obtained from the maceration of herbs, spices and roots (angelica, bitter orange, gentian, star anise, cloves, marine absinth, melissa, mint, ginger, artemisia...).
- Intense brown colour with warm orange highlights.
- Rich, aromatic, highly intense flavour.
- Hints of bitter orange and notes of Mediterranean spices.

91
POINTS



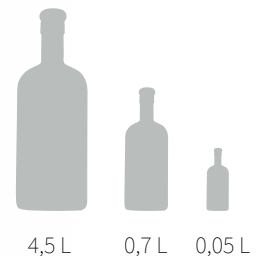
■ Espositore da banco AMARO TOSOLINI 30°

- Contains 24 bottles of AMARO TOSOLINI 30° 50 cc.



NO
AROMAS AND
FLAVOURINGS

Available from:



ALL-NATURAL

BEPI TOSOLINI
MASTRO DISTILLATORE

HANDCRAFTED LIQUEURS

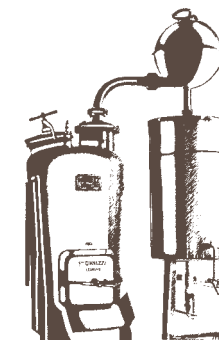
1. TOP-QUALITY INGREDIENTS

100% artisanal infusion in small steel tanks. Each fruit, herb, spice or citrus fruit is selected to obtain the best quality and the best aromatic properties.



2. ARTISANAL DISTILLATION

Manual distillation in ancient botanical stills, dated 1955, have always preserved the precious aromas and value of the primary ingredients.



3. HANDCRAFTED

All the production is carried out with manual operations to guarantee the quality and genuinity of our liqueurs: small batches, hand bottling and a slow production rhythm that follows seasons in harmony with nature.





The SPEZIERIA

WHATS' SPECIAL

100% NATURAL — 0% COLOURINGS — 0% ARIFICIAL AROMAS

Exquisite liquorice, scented lemons, tasty small blueberries, sweet wild miniature strawberries, mountain honey, aromatic coffee and a deep and enveloping almond bewitching your senses. Top quality ingredients wisely selected to obtain 100% natural liqueurs respecting the Italian tradition, pure and without the addition of artificial flavourings and colourings. A continuous research for real and original tastes of fruit, spices, herbs, all authentic Italian excellences. Family recipes where natural infusions create along with our distillates some unique liqueurs, a real emotion to the palate. Each liqueur is produced respecting ancient traditional handcrafted methods, following nature's rhythms with long infusions and skillfull distillations in "small batch" steam stills dating back to 1955.

SALIZÀ: A FAMILY RECIPE

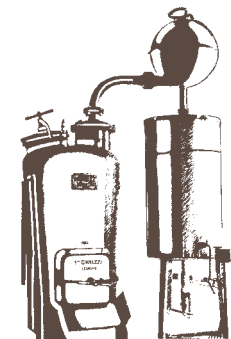
1. HAND-GROUND ALMONDS

Artisanal infusion of Italian almonds, gently hand-ground. The natural extraction of the almond aromas is obtained by infusion in small tanks for almost 15 days.



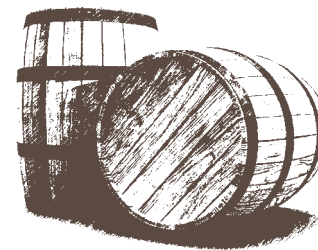
2. ARTISANAL DISTILLATION

The ground almonds absorb the alcoholic part which is then distilled in the botanical stills, designed by Bepi Tosolini in 1955.



3. BLENDED WITH OLD BRANDY

The almond infusion and the distillate are blended with 20 years old brandy "Vecchio 800", for a unique and exclusive recipe.



SALIZÀ®
AMARETTO VENEZIANO

SALIZÀ® AMARETTO

Veneziano

*“In a charming edge of Venice
not far from San Marco Square,
it is possible to come across the
so called Salizada del Pignatter,
under whose arch it is hidden
a red heart-shaped stone:
couples meeting there
together will love each
other forever”.*



WINE & SPIRITS
WHOLESALE
OF AMERICA

**TOP
100 SPIRITS
2016**
WINEENTHUSIAST



■ SALIZÀ® 28° Amaretto liqueur

- Distillate and infusion of Italian almonds with the skilful addition of "Vecchio 800", 20 years aged brandy.
- Intense and full-bodied.
- Refined taste with warm, enveloping notes of honey and candied apricots.
- Dark orange colour, reminiscent of caramelised walnuts in the finish.
- Perfect neat or with ice without losing any of its aromatic intensity.

Available from:



0,7 L

LIQUEURS AND INFUSIONS

Natural

- **LIMONE AMARO 30°**
Lemon and bitter herb liqueur
with candied lemon zest
 - Distillate and infusion of the finest Italian lemon peels and Mediterranean herbs.
 - Fresh and natural taste of lemons combined with the delicate notes of melissa, mint and sage.
- **MYRTIL 24°**
Wild blueberry liqueur
20% naturally ripened fruit
 - Infusion and distillate of small, juicy, wild blueberries.
 - Outstanding taste, slightly sweet with enveloping notes of wild berries.
- **FRAGOLA 24°**
Wild strawberry liqueur
25% naturally ripened fruit
 - Pure infusion of small wild strawberries
 - Outstanding taste, naturally sweet with juicy notes of wild strawberries.

Available from:



0,7 L



LIQUEURS AND INFUSIONS

Natural



■ LUNA NERA 24° Pure infusion of Italian liquorice

- Pure infusion and distillate of Italian liquorice.
- Intense and slightly sweet.
- Mildly spicy with a pleasant aniseed note on the palate.

■ EXPRE 28° Coffee liqueur **The best of Arabica coffee**

- Infusion and distillate of top quality Arabica coffee.
- A real aroma of “Espresso” coffee, pleasantly toasted and chocolatey.
- Rounded with delicate vanilla notes. Persistent.

■ MIELE 32° Grappa and honey liqueur **30% wildflower honey**

- Infusion of the purest Italian wildflower honey and aged grappa.
- Intense notes of honey, slightly sweet and with a delicate aftertaste of grappa.

Available from:



0,7 L



ARTISANAL ITALIAN GIN

GIN T

Gin T inspired by the Tosolini family tradition of 75 years experience in distilling premium spirits from local grapes. 100% artisanal craft gin made from fermented grape spirit and high quality botanicals, infused and distilled in a small batch still dated 1955. Gin T is made with an untraditional dry style with a distinct italian accent.

Gin T, an old family recipe, uses carefully selected botanicals including the juniper from the Adriatic coast, coriander, angelica, macis flowers, vanilla pods, sweet orange peel and moscato grapes, for the unmistakable italian touch. Friulian Alps water, famous for its purity, is used to reduce Gin T to bottling strenght.

The Tosolini icon bottle, blue designed, is featuring the grapes which are our fundamental and distinctive ingredient. Lisa Tosolini, observed, “we have strived to make a noble italian gin from precious botanicals, using our renowned grape distillate “Most®” and following the principals of Tosolini's craftsmanship.”

The distillery has 13 different copper stills from the original plant. Different-sized stills give the master distiller the flexibility to treat each recipe individually, allowing the very best flavours and aromas to be captured. Gin T taste is surprisingly enhanced by a Mediterranean tonic water.



■ GIN T° 43° Italian Gin

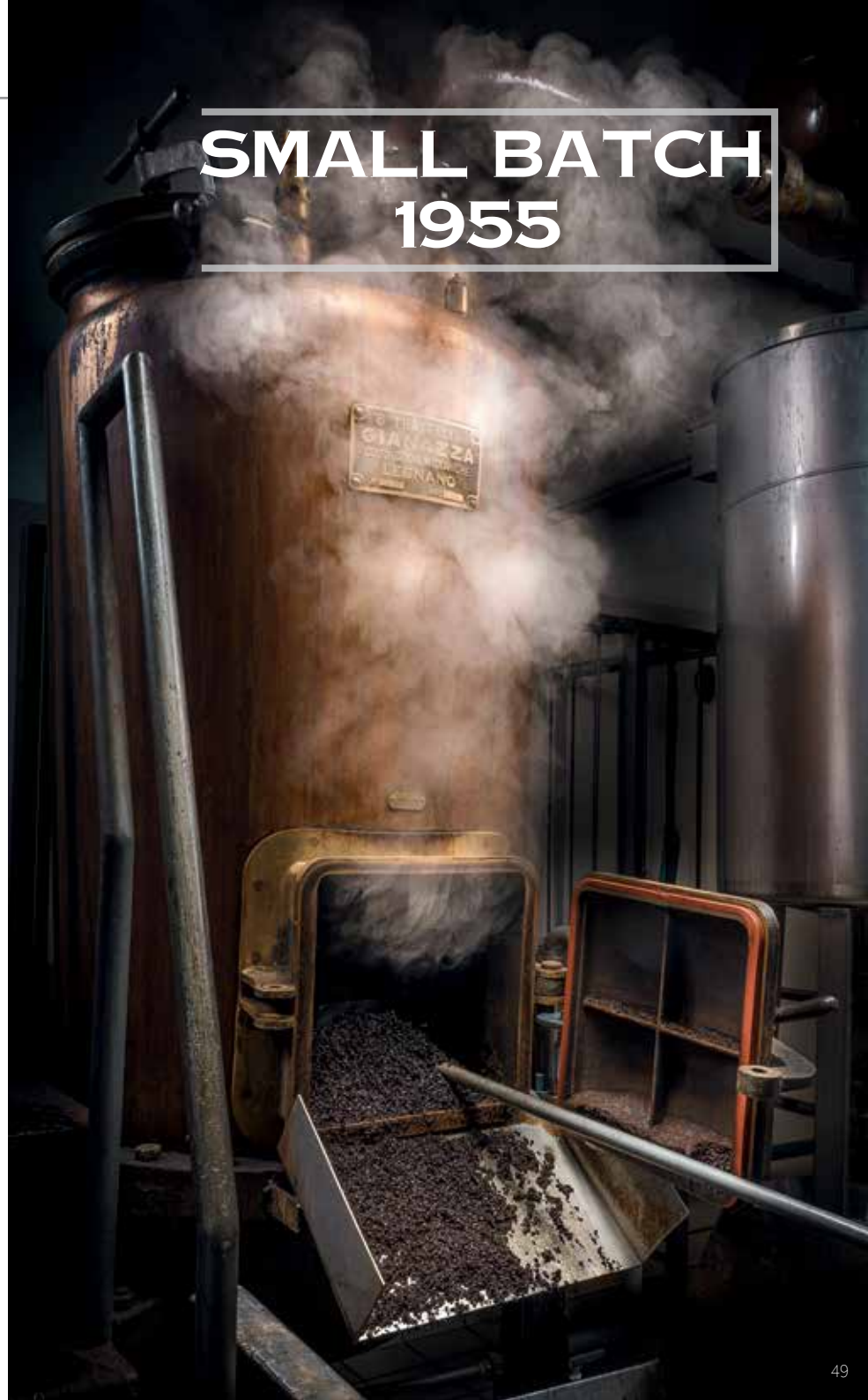
- Crystal clear.
- Single batch distillation in artisanal botanical still dated 1955. Based on fermented grape spirit "Most®" the Tosolini classic style.
- Blend of selected premium botanicals: Friulian Juniper berries, Moscato grapes, Coriander seeds, Angelica roots, Macis flowers, Vanilla bourbon pods and sweet orange peels.
- Intense an enveloping with distinctive juniper notes. Dry and superbly clean with a finish of pine fresh juniper, black pepper spice and faint fresh citrusness.

Available from:



0,7 L

SMALL BATCH 1955



Most Classico



4500 cc



3000 cc



1500 cc



700 cc



500 cc



100 cc

Vitigni Rari



Moscato

700 cc



Fragolino

700 cc



Picolit

700 cc

Most Ciliegio Barrique



4500 cc



1500 cc



700 cc

Grappa Agricola 50°



4500 cc



1500 cc



700 cc



500 cc



50 cc

I Legni Rovere Barrique



4500 cc



1500 cc



700 cc



500 cc



200 cc

Vitigni Rari



Grappa Ramandolo

500 cc



700 cc



Grappa Moscato

500 cc

Decanter



Ramandolo
Grappa di Ramandolo 40°
Barrique (Rovere)

700 cc



Agricola
Grappa Friulana 50°

700 cc



Girale
Grappa Chardonnay 40°
Barrique (Ciliegio)

700 cc



Villalta
Grappa Friulano 40°
Barrique (Castagno)

700 cc



Arcano
Grappa Friulano 40°
Barrique (Susino)

700 cc



Grancuvee
Grappa Uve Friulane 40°
Barrique (Rovere)

700 cc



The Distillery Edition
Ex - Porto Barrique

700 cc



The Distillery Edition
Ex - Sherry Barrique

700 cc



The Distillery Edition
Ex - Rhum Barrique

700 cc



The Distillery Edition
Ex - Whisky Barrique

700 cc

THE FAMILY

Most Barrique Vitigni Nobili



700 cc



700 cc



700 cc

Gin T



700 cc

Grappa Smoked



500 cc

Grappa Triple casks



500 cc

Grappa Legni Riserva 2008



500 cc

Amaro Tosolini



4500 cc



700 cc



50 cc

Vitigni Classici



700 cc



500 cc

Grappa Merlot



700 cc



500 cc

Grappa Chardonnay



500 cc

Grappa Pinot Grigio



700 cc



500 cc

Grappa Prosecco

Grappa Vite d'Oro



700 cc



700 cc



700 cc



Spezieria Tosolini



700 cc

Limone e
erbe amare



700 cc

Fragoline
di bosco



700 cc

Liquirizia



700 cc

Mirtilli selvatici



700 cc

Caffè

Amaretto Salizà



700 cc



Limoncello e Sambuca



700 cc

Limoncello



700 cc

Sambuca

Brandy



500 cc

Vecchio 800



700 cc

Fogolar



ESPRESSO TOSOLINI

30 ml Grappa I Legni
20 ml Simple syrup
30 ml Exprè Tosolini
30 ml Espresso coffee
Coffee beans

TOSOLINI FRAGOLA ROYAL

30 ml Fragola Tosolini
Prosecco to top
Ice and slice of lime



SPRITZ MED

30 ml Amaro Tosolini
45 ml Prosecco
45 ml Ginger Ale
Ice and orange zest

SALIZÀ SOUR

45 ml Amaretto Salizà
20 ml Lemon juice
15 ml Simple syrup
Half egg white



TOSOLINI SIGNATURE COCKTAILS

SECRET BRUNCHTM
SECRET BRUNCH CLASSIC

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BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE