

WELCOME TO



[langaspirit.it](http://langaspirit.it)



Langa Spirit was born from the **passion** for the art of **distillation**, bringing to light and **reinterpreting** in a **contemporary** key **ancient flavors** and **ancient recipes** of liquor and distillation, following the **traditions** of the area in which it was born: **THE LANGHE.**

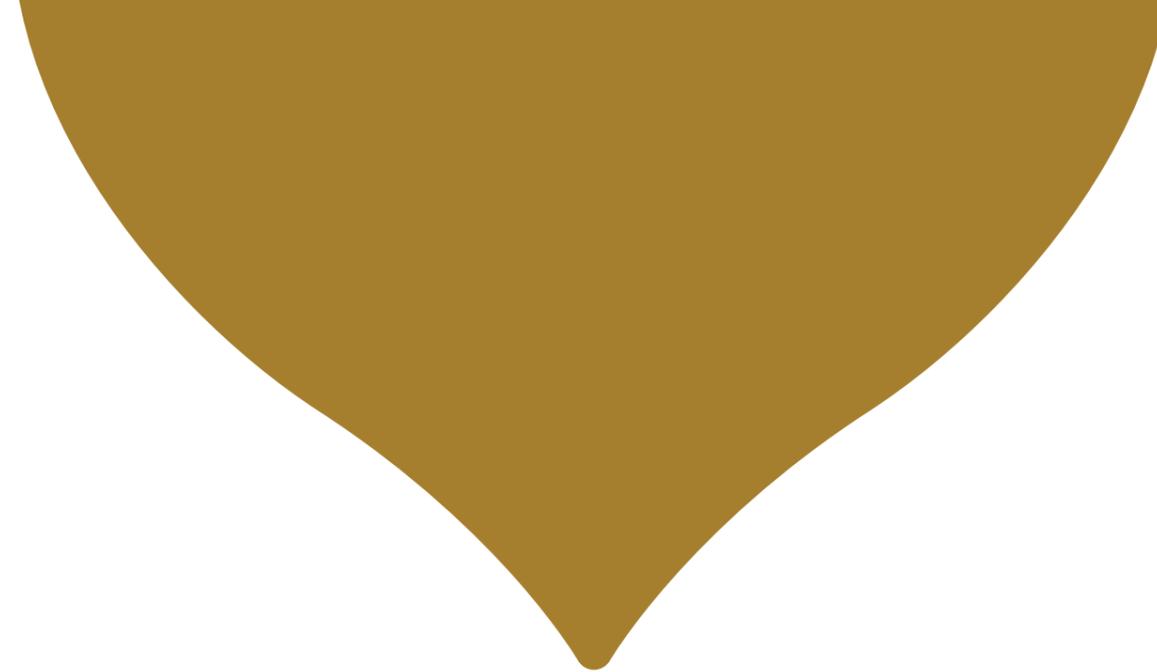




Selection of the **best ingredients, artisanal** production and **attention to details**: this is our **spirit** to **exalt the excellence** of every recipe.  
Our **Mission** is to create products as **environmentally friendly** as possible.

In each bottle there is a **story**:  
Ours is made of **passion, tradition** and **quality**.

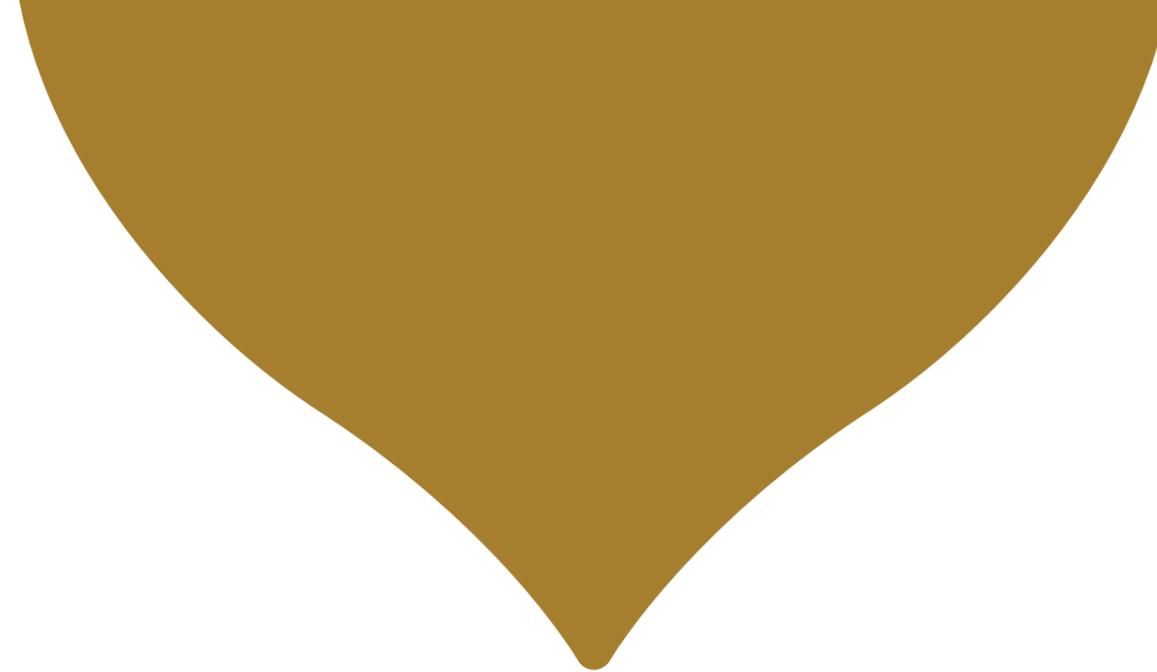




# NOCCIÓLIN

LIQUORE NATURALE DI NOCCIOLA  
SOLO CON “NOCCIOLA PIEMONTE IGP” DELLE LANGHE





A new generation of **Hazelnut Liqueur** is born,  
perfect as a **post meal smooth** or with **ice**  
and mixed in the most **elaborate cocktails**.

**NOCCIÒLIN**



## THE WORKING PROCESS



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## THE HAZELNUTS

Exclusively “*Hazelnuts Piedmont IGP*” of the Langhe, the **best** in the world for their **excellent organoleptic characteristics**, are cultivated by Us in our family farm located in **Diano d’Alba**.



## THE WORKING PROCESS



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## THE MAKING

Harvested, selected and dried in the sun in August, after a **delicate roasting** in the oven to release their **fragrance**, undergo a process of **maceration in alcohol** to **extract** all their **aroma**.  
Sugar is used in **smaller quantities** than to any other Hazelnut liqueur.



## SENSORIAL PROFILE



NOCCIÒLIN

## THE NATURAL FLAVOR

The result of a long work of **study, research** and **improvement**, the flavor of **Nocciòlin** is the maximum **NATURAL** result obtained from the extraction of the "*Hazelnut Piedmont IGP*" of the Langhe **WITHOUT ADDITION OF ARTIFICIAL AROMAS** or other aromatic substances.



# SENSORIAL PROFILE

## THE SIGHT

It is **veiled** due to the **natural oils** released from **Hazelnut** during **infusion** into alcohol.

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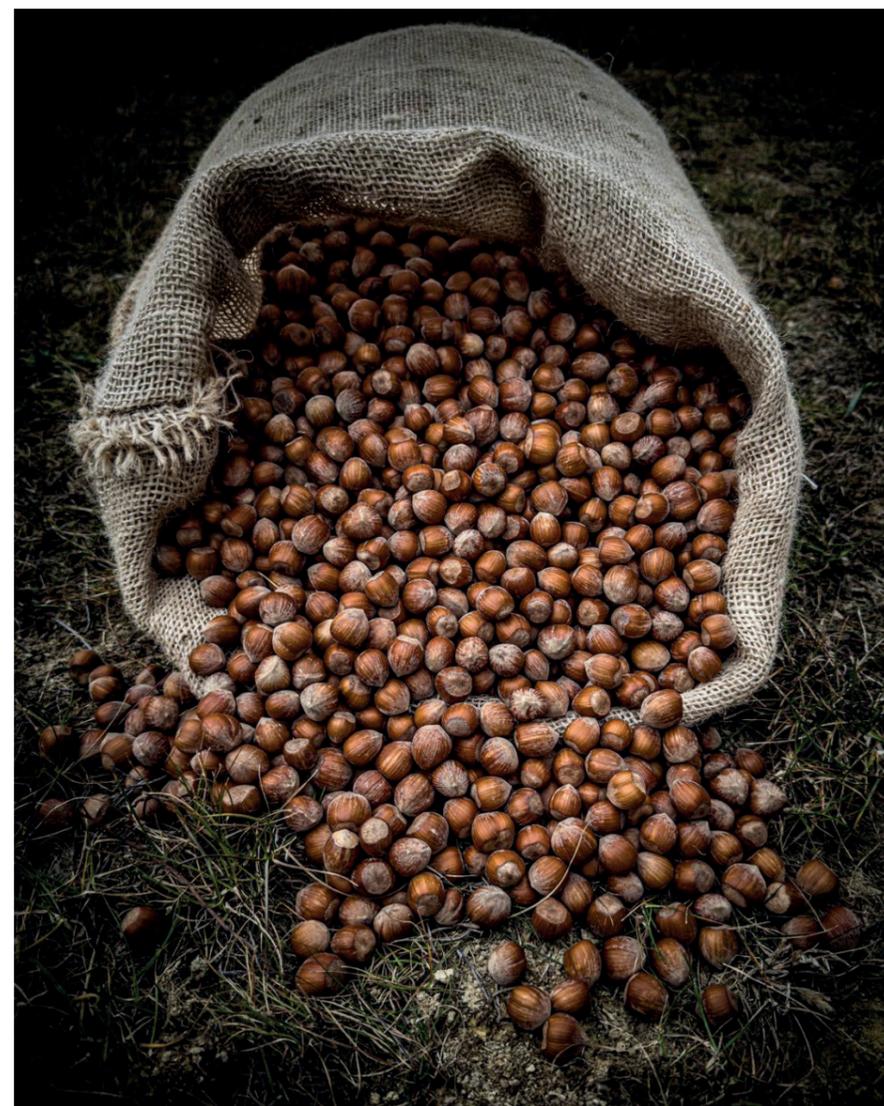


# SENSORIAL PROFILE

## THE TASTE AND THE SCENT

Born with the **aim** of creating a product that had in its **taste** and its **scents** the **richness** that Our **land** offers us.

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## SENSORIAL PROFILE

**COLOR:** Hazelnut brown, slightly veiled

**SCENT:** fragrance of toasted hazelnut

**TASTE:** soft, harmonious

**QUANTITY:** 0,5l

**ALCOHOL CONTENT:** 20% Vol.

**BEST BEFORE:** 6 months from opening

**STORAGE CONDITIONS:** store in a cool, dry place away from light and heat sources

**CONTAINS HAZELNUTS**



**NOCCIÒLIN**



**BOTTLE:** glass GL70

**CAP:** glass GL70

**LABEL:** recycled paper with water colours

**PLASTIC FREE**

\*Designed for re-use of the bottle with easy closure or in a single disposal.



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ENJOY RESPONSIBLY



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