



SERVE STRATEGY

BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE

Situated in the northeast of Italy, Friuli is one of the country's smallest regions. BEPI TOSOLINI DISTILLERY was founded in 1943 during World War II when Bepi decided to continue his natural and simple family tradition of grappa production and create his first distillery. Giovanni, his son, is following his father's footsteps, with the same philosophy and production style. Respect, good will and honesty helped Bepi grow the dream of a big family and today his grandchildren Bepi, Bruno and Lisa work together in the distillery to preserve the traditions of this old and ancient, unwritten story.



TOSOLINI FAMILY

The entire family behind all the operations for premium quality



MICRO DISTILLERY

Quality against quantity with small productions and limited editions



NATURAL WATER

The pureness of the Friulian Alps water



SMALL BATCH

100% artisanal steam distillation in small alembics, manually operated



A NATURAL SHOT

0% colourings
0% artificial aromas
0% preservatives



100% HANDCRAFTED GRAPE SPIRIT

Premium distillate from grapes used in all our distillates and liqueurs



THE CELLAR

100% natural aging process under permanent control by the State Authorities

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



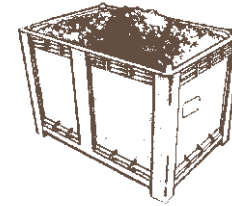
2. GRAPES

2 months of harvesting



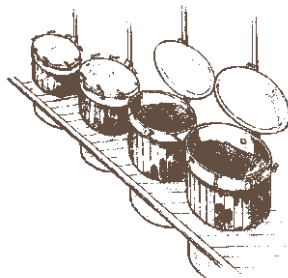
3. PRESSING

4 hours of gentle pressing to
maintain the pomace moist



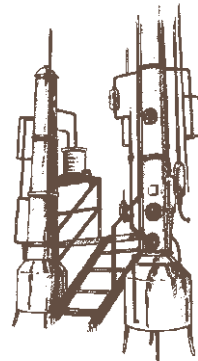
4. POMACE

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



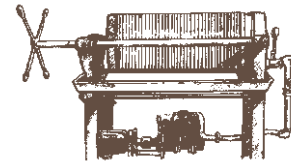
5. DISTILLATION

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



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. Most of the liqueurs are produced with Tosilini's own Eaux di Vie as an authentic Italian base.



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 FAMILY

Most Classico



Vitigni Rari



Most Ciliegio Barrique



Most Barrique Vitigni Nobili



Gin T



Amaro Tosolini



Brandy



Grappa Agricola 50°



I Legni Rovere Barrique



Vitigni Rari



Vitigni Classici



Grappa Smoked



Grappa Triple casks



Grappa Legni Riserva 2008



Grappa moscato gold



Acquavite di Birra



Grappa Vite d'Oro



Decanter



Spezieria Tosolini



Anaretto Salizà



Apertivo Dolce Vita



Limoncello e Sambuca



GRAPPA



GRAPPA SGROPINO



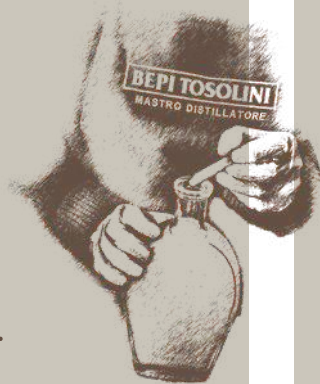
INGREDIENTS

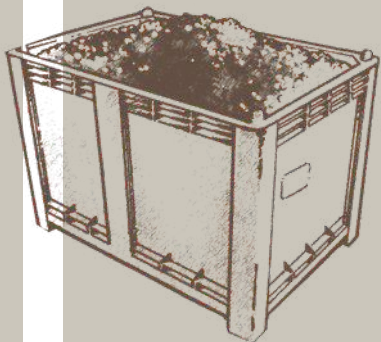


15 ml Bepi Tosolini Grappa Agricola, chilled
1 scoop lemon sorbet, slightly softened
100 ml prosecco, chilled

METHOD

1. Spoon the lemon sorbet into a cocktail shaker.
2. Gently stir the sorbet with a fork or small whisk until it becomes smooth.
3. Add the well-chilled prosecco and Grappa to the shaker.
4. Stir again to combine all the ingredients.
5. Pour the mixture into a flute
6. Garnish with a lime twist.





INGREDIENTS

45 ml Bepi Tosolini Grappa Moscato
22.5 ml freshly squeezed lemon juice
15 ml Honey mix (3 parts honey to 1 part water)
15 ml Chamomile liqueur
10 ml Egg white or aquafaba

METHOD

1. Add all the ingredients into a cocktail shaker without ice.
2. Dry shake for 10-15 seconds.
3. Open the shaker, add ice and shake again until the cocktail is well chilled.
4. Strain the cocktail into a chilled coupé
5. Garnish with lemon peel and two white grapes speared on a cocktail pick.

Don't have **Chamomile Liqueur**? **Make your own!**

3 grams (about 1 1/2 teaspoons) dried chamomile flowers or tea
240 ml vodka
2 large strips of lemon zest
30 ml honey

Add all ingredients together in a pint jar (or larger if you are multiplying the batch). Close the jar tightly and shake well. Allow to infuse for about 3-4 weeks.
Strain and filter!

VENTO (GRAPPA SOUR)

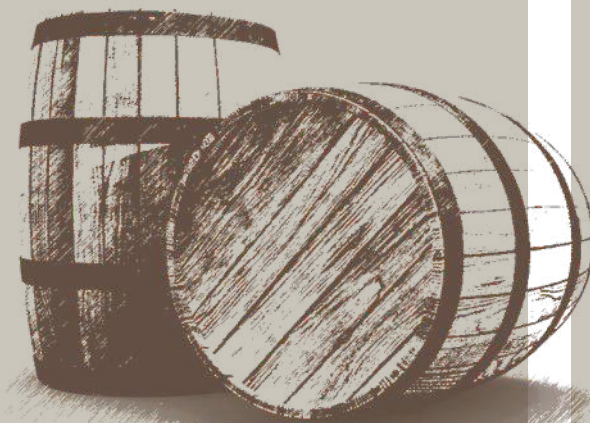


GRAPPA MOJITO



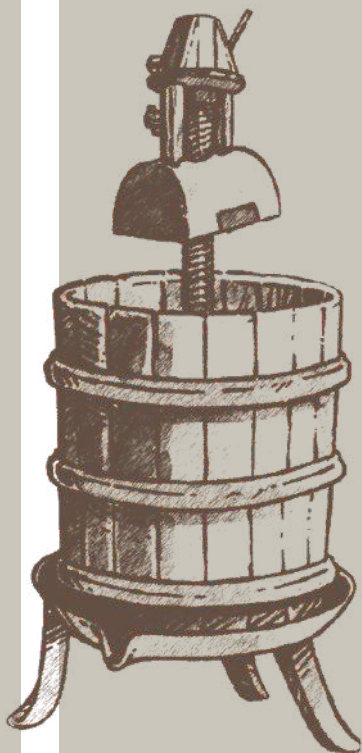
INGREDIENTS

40ml Grappa Moscato Tosolini
40ml soda water
20ml fresh lime juice
2 tbsp brown sugar
Mint (to taste)



METHOD

1. .Crush the mint, lime juice and brown sugar in the bottom of a tall glass to extract the essences.
2. Add the ice, soda water and Grappa Moscato.
3. Garnish with the sprig of mint and serve.



INGREDIENTS

50ml Bepi Tosolini Grappa Smoked
10ml Sugar Syrup
4 dashes Angostura Bitters

METHOD

1. Stir Bepi Tosolini Grappa Smoked, sugar syrup and angostura bitters for 20 seconds with ice
2. Strain into a rocks glass
3. Garnish with an orange twist
4. Garnish with orange candied slice

GRAPPA SMOKED OLD FASHIONED



LIQUEURS

SALIZÁ SOUR



INGREDIENTS

45ml Bepi Tosolini Amaretto Salizá
20ml Lemon Juice
15ml simple syrup
Half egg white



METHOD

1. Add Amaretto, lemon juice, simple syrup and egg white to a shaker and dry-shake (no ice) for 15 seconds.
2. Add ice and shake again until well chilled.
3. Strain into a rocks glass over fresh ice
4. Garnish with a dried orange slice.

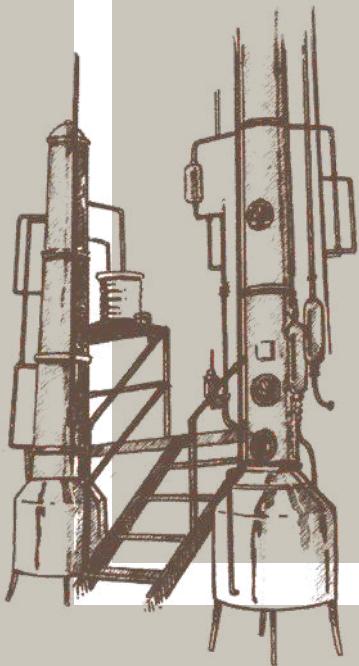
ESPRESSO TOSOLINI

INGREDIENTS

40ml Bepi Tosolini Grappa I Legni Barrel-Aged
20ml Bepi Tosolini Expre Coffee Liqueur
10ml simple syrup
30ml espresso coffee

METHOD

1. Mix the ice with the Grappa, Expre Coffee Liqueur and simple syrup in a shaker & shake.
2. Filter and pour into a martini glass.
3. Add the siphoned coffee foam and decorate with the coffee powder and coffee beans.
4. Garnish with coffee beans and powder siphoned coffee foam.



ITALIANS DO IT BETTER



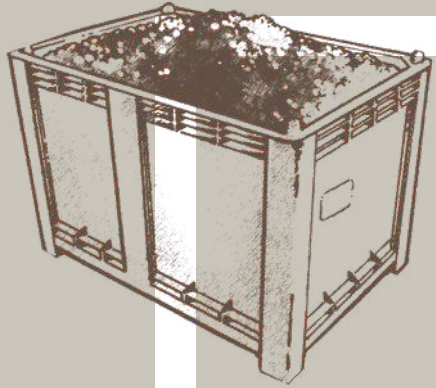
INGREDIENTS

35ml Bepi Tosolini Expre Coffee Liqueur
30ml cream
10 sugar syrup
90 ml espresso coffee

METHOD

1. Pour the Expre Coffee Liqueur into a warm glass with the hot coffee espresso and the sugar syrup, stir.
2. Top with a collar of the whipped heavy cream by pouring gently over back of spoon.





INGREDIENTS

50ml Bepi Tosolini Dolce Vita Aperitivo
75ml Prosecco
25ml Soda Water

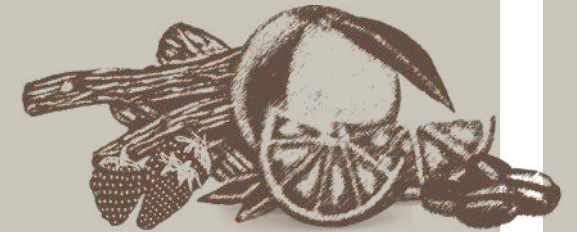
METHOD

1. Pour ingredients into a glass over ice
2. Stir & Garnish with an orange wheel

DOLCE VITA SPRITZ



LEMONSECCO SPRITZ



INGREDIENTS

25ml Bepi Tosolini Limoncello
150ml Prosecco

METHOD

1. Pour the Limoncello in a champagne glass and top with Prosecco.
2. Garnish with a slice of lemon and a leaf of basil.

INGREDIENTS

30ml Bepi Tosolini Fragola Liqueur

20ml Vodka

15ml Lime juice

Ginger Beer

METHOD

1. Pour the Fragola, vodka and lime juice into a mug, add ice cubes and top with Ginger beer.
2. Stir to combine.
3. Drop a lime wedge into the mug for garnish



VERY BERRY MULE



INGREDIENTS

50ml Bepi Tosolini Amaro
150ml Lemonade or Ginger Beer

METHOD

1. Pour over ice into a low tumbler
2. Garnish with mint leaves, lime slices and pieces of strawberry.

Perfect for sharing pitchers!



ITALIAN CUP



AMARO TOSOLINI & TONIC



INGREDIENTS

25ml Bepi Tosolini Amaro
Tonic water

METHOD

1. Pour ice into a low tumbler to cool it and then discard.
2. Add fresh ice to the glass, pour the Amaro Tosolini and fill to top with tonic water.
3. Stir and complete with a slice of orange.



AMARO TOSOLINI SOUR



INGREDIENTS

45ml Amaro Tosolini
20 ml Lemon Juice
15ml simple syrup
Half egg white



METHOD

1. Add Amaro Tosolini , lemon juice, simple syrup and egg white to a shaker and dry-shake (no ice) for 15 seconds.
2. Add ice and shake again until well chilled.
3. Strain into a rocks glass over fresh ice
4. Garnish with a dried orange slice and a candied cherry

INGREDIENTS

25ml Bepi Tosolini Gin T
25ml Bepi Tosolini Amaro
25ml Red vermouth

METHOD

1. Chill a rocks glass with ice and then discard.
2. Stir ingredients in a mixing jar over ice.
3. Strain into the rocks glass and garnish with an orange slice.



NEGRONI TOSOLINI





SUMMER CUP

INGREDIENTS

20 ml cucumber vodka
40 ml Amaro Tosolini
40 ml Lemon Soda



METHOD

pour on ice into a low Tumbler, stir and garnish with mint leaves, lime slices and pieces of strawberry.

**ACQUAVITE D'UVA
MOST**

MOST SOUR



INGREDIENTS

45 ml Most acquavite d'uva
20 ml Lime juice
15 ml simple syrup
One egg white

METHOD

1. Add Most acquavite d'uva, lime juice, simple syrup and egg white to a shaker and dry-shake (no ice) for 15 seconds.
2. Add ice and shake again until well chilled.
3. Strain into a sour glass and add mint leaf to garnish.



Harry's Bar LONDON



Buro Restaurant MOSCOW



Luxbar CHICAGO



Rogers Park CHICAGO



Rialto Restaurant GERMANY



MR. Fogg's Bar LONDON



Balcony Bar PRAGA



Baeten BELGIO



Berlin Bar Convent BERLINO



Brasserie Of Light-selfridges LONDON

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MASTRO DISTILLATORE IN UDINE

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