# BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE

The roots of distillation





Giovanni Tosolini with his children (L to R) Giuseppe, Bruno and Lisa



Tosolini Founder, Bepi Tosolini

# **TOSOLINI HISTORY**

Situated in the northeast of Italy, Friuli is one of the country's smallest regions. Friuli's wine history is naturally connected to the territory and its people. Grappa had been part of northern Italian culture since the 14th century, but its renaissance is recent.

BEPI TOSOLINI was created in 1943 during WWII, when founder Bepi Tosolini created his first distillery based on the natural and simple family tradition of grappa production. During the 1950s he built a new distillery in the heart of Udine creating the biggest grappa cellar in Italy.

Bepi's beloved wife, Giovanna, worked in the distillery both day and night managing production which allowed Bepi to travel Italy and present his grappa. Untiring and determined he conquered the market in just a few years. Giovanni, Bepi's eldest son continued in his footsteps, and maintained the philosophy, tradition and production style of his father.

Now, in its third generation, BEPI TOSOLINI is run by Bepi's grandchildren Bepi, Bruno and Lisa. Continuing the family legacy, BEPI TOSOLINI'S production, aging, and refining times and rules have remained unaltered through its evolution.



# **FRAGOLA**

WILD MINIATURE STRAWBERRY LIQUEUR

An all-natural infusion and distillate of wild strawberries that has been infused in grappa for over 2 weeks post-harvesting. Each bottle is hand-filled with semi-candied miniature strawberries. Taste is naturally sweet with enveloping ripe strawberry notes. Full of aroma, unexpectedly soft to the palate and enriched by the natural texture of whole fruits.



- All natural no artificial aromas, preservatives or coloring
- Distilled from hand-picked wild strawberries
- Delicious served chilled or in a mixed cocktail
- Awarded the Gold Medal at NYISC (New York International Spirits Competition)



# SALIZA

AMARETTO VENEZIANO

A true amaretto liquor, infused and distillated with real Italian almonds. Rich in aroma and taste, with enveloping notes of honey, candied apricot, chocolate and caramelized nuts. Silky and velvety on the palate.

- All natural no artificial aromas, preservatives or caramel coloring
- Distilled from pure Italian almonds, no extracts added
- Perfect served straight, chilled or in a mixed cocktail
- Awarded 92 points by Wine Enthusiast and a Double Gold Medal at WSWA (Wine & Spirits Wholesalers of America, Inc.)



# LIMONE

LEMON LIQUEUR
AND AROMATIC HERBS

An all-natural distillate and infusion of pure Italian lemons. Taste is slightly sweet with fresh lemon notes and hints of mint balm, mint, and sage. Full of aroma with a citrusy acidic finish.

- All natural no artificial aromas, preservatives or coloring
- Distilled from pure Italian lemons
- Delicious served chilled or in a mixed cocktail





# EXPRÈ

COFFEE ESPRESSO LIQUEUR

A fine infusion and distillate of Arabic coffee beans that's full of aroma and espresso taste. Rounded with soft vanilla and caramel notes, Exprè has a delicate and persistent aftertaste.

- All natural no artificial aromas, preservatives or coloring
- Distilled from a rich Arabica coffee bean blend
- Delicious served chilled, mixed with coffee or in a cocktail



# AIVIAIR TOSONIA

# **AMARO**

HERB LIQUEUR

A refined liqueur of fifteen different Mediterranean herbs & roots that have been macerated and infused, then refined in ash barrels stored in a Venice lagoon for over four months. After that it is blended with MOST acquavite & pure Alps water. Full bodied with an intense and musky taste.

# DAL 1918 LIQUORE D'ERBE CL AMARO TOSOLINI 751 ML Product of Italy 30% ALC.NOL. AMARO TOSOLINI, A REFINED LIQUOR OBTAINED FOLLOWING THE FOUNDER'S RECIPE THROUGH THE MACERATION, IN ASH BARRELS, OF 15 DIFFERENT ALPINE HERBS WITH ACQUAVITE AND PURE ALPS WATER.

TOSO

- All natural no artificial aromas, preservatives or coloring
- Has excellent digestive properties
- Best served on the rocks or in a mixed cocktail
- Awarded 91 points, and title of "Best Buy", by Wine Enthusiast
- Awarded the Gold Medal at NYISC (New York International Spirits Competition)



# **MOST**

CHERRYWOOD BARRIQUE
3 YEARS AGED GRAPE BRANDY

A seasoned eaux de vie that comes from the distillation of the rich juice of the prestigious friulian grape variety (like Friulano, Fragolino, Moscato & Merlot). Seasoned for six months in cherry barrique, with a pale yellow/orange hue, this MOST is highly complex with notes of cherries, ripe forest fruits and an almond aftertaste.

- A smoother and "easier" taste than a grappa
- Produced from entire fresh grapes that are carefully selected





MOSCATO GRAPE BRANDY

A delicately smooth eaux de vie that comes from the distillation of the rich and noble juice of the Moscato grape variety. Very aromatic with notes of floral bouquets and rose petals.

# MOSCATO GRAPE BRANDY BEPITOSOLINI 750 ml 40% ALC. / VOL

- A smoother and "easier" taste than a grappa
- Produced from entire fresh grapes that are carefully selected



# CIVIDINA

VINE GRAPPA

A traditionally made grappa that is double steam-distilled in traditional copper stills. Full bodied with notes of fresh fruit and floral aromas, typical to that of Friulian wines.

- All natural no artificial aromas, preservatives or coloring
- Distillery is family-owned & operated for three generations
- Perfectly served at room temperature or in a mixed cocktail
- Awarded 91 points at the Ultimate Spirits Challenge











# NICHE IMPORT CO. A MARUSSIA BEVERAGES COMPANY

45 Horsehill Rd | Suite 106A Cedar Knolls, NJ 07927 973.993.8450 info@ourniche.com www.ourniche.com



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