



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



A man in a suit and glasses is shown in a distillery, holding a small glass of distillate. He is standing in front of several large wooden barrels. The lighting is warm and focused on the man and the glass.

100
ECCELLENZE
ITALIANE
★★★★★
Forbes
SUPPLIED BY
So Wine So Food

“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 **80 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 Giuseppe, 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



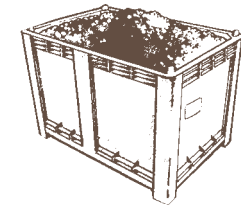
2. GRAPES

2 months of harvesting



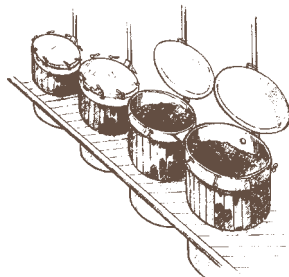
3. PRESSING

4 hours of gentle pressing to maintain the pomace moist



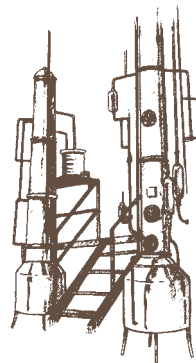
4. POMACE

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



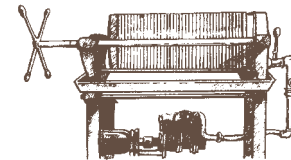
5. DISTILLATION

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



8. AGEING

18 months ageing in barriques or stainless steel tanks

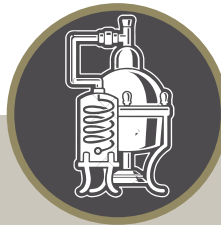
In the '80s Bepi Tosolini created "Most", a soft and fragrant grape spirit that comes from the distillation of a rich and noble grape must from prestigious friulian grapes. Double distilled in order to obtain a pure, smooth and extremely aromatic distillate that recalls the freshness of the harvest. 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 80 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 lovers and connoisseurs of fine spirits, without compromises.

80 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

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

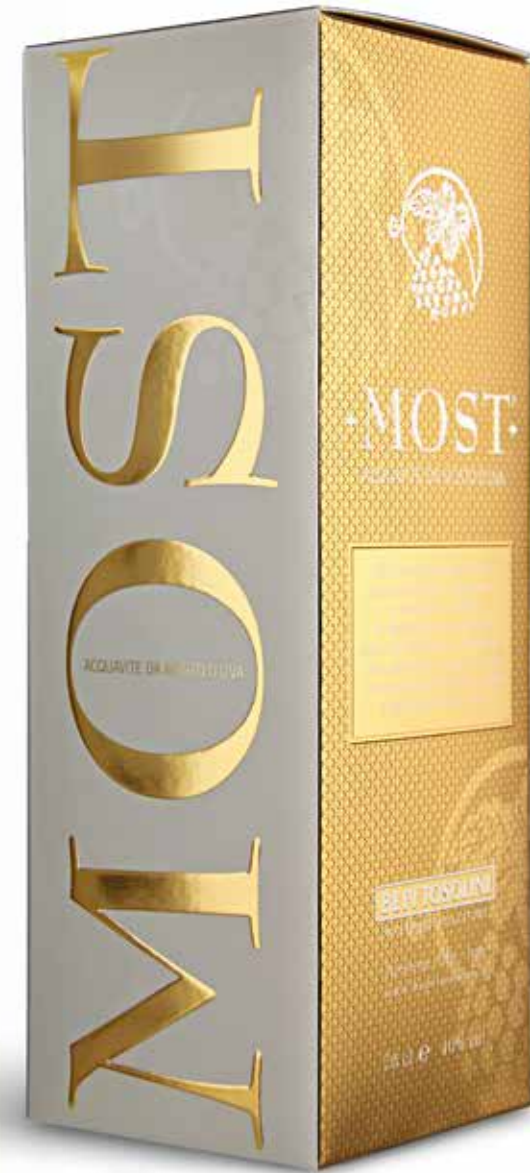
The “noble” must is distilled within days from the grape pressing to obtain a fruity, smooth acquavite with an aromatic bouquet and floral prevalence.

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

■ MOST® Uve Miste 40°

- Mixer red and white 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:



ALAMBICCO D'ORO
AWARD FOR EXCELLENCE
IN GRAPPA

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.

■ Desktop display MOST®

- Contains 24 bottles of MOST® 40° cc 50

■ 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.



Available from:



0,7 L



BEPI TOSOLINI

BEPI TOSOLINI

BEPI TOSOLINI

**UNIQUE
DISTILLATE**

MOST® BARRIQUE Ciliegio

A UNIQUE DISTILLATE

MOST® IS AGED IN 225 LITER
MEDIUM-TOASTED FINE CHERRY WOOD
BARRELS FOR 12 MONTHS

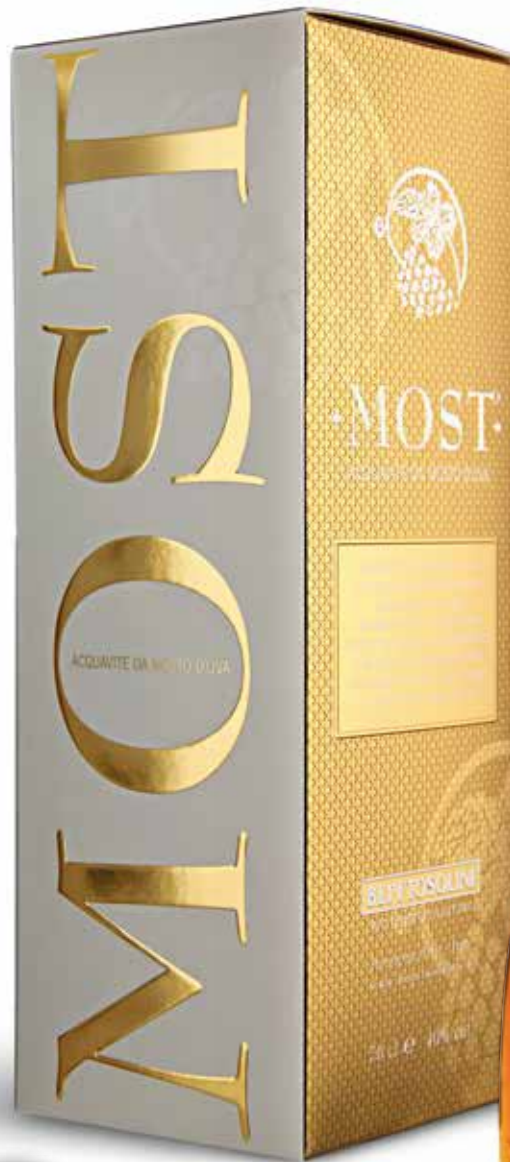
12
MONTHS

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

■ MOST® Barrique Ciliegio 40°

- Selected mixed 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 SEASONED IN EX-BRUNELLO BARRELS. AN AGEING PERIOD IN ONCE USED BRUNELLO BARRELS GIVES THE DISTILLATE THE CLASSIC TONES OF THIS NOBLE TUSCAN WINE.

- **MOST® Ex - Brunello 40°**
 - Blend of selected red grapes.
 - 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 SEASONED IN EX-AMARONE BARRELS. AN AGEING PERIOD IN ONCE USED AMARONE BARRELS GIVES THE DISTILLATE THE CLASSIC NOTES OF THE QUINTESSENTIAL VENETIAN WINE.

- **MOST® Ex - Amarone 40°**
 - Blend of selected red 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 SEASONED IN EX-BAROLO BARRELS. AN AGEING PERIOD IN ONCE USED BAROLO BARRELS GIVES THE DISTILLATE THE CLASSIC NOTES OF THIS RENOWNED PIEDMONT WINE.

- **MOST® Ex - Barolo 40°**
 - Blend of selected red grapes.
 - Aged in ex-Barolo oak wood barriques.
 - Silky with intense notes of red berries and spices.

MOST EX® BARRIQUE



Available from:



0,7 L

ALAMBICCO D'ORO
AWARD FOR EXCELLENCE IN GRAPPA

GRAPPA AGRICOLA® 50°



ALAMBICCO D'ORO
AWARD FOR EXCELLENCE
IN GRAPPA

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

■ Grappa Agricola® 50°

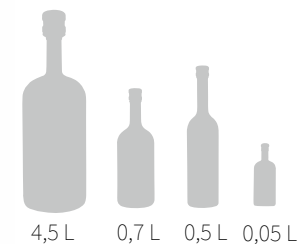
- Pomace of Refosco, Cabernet, and Merlot grapes.
- Hints of raisins, ripe wild berries.
- Very persistent thanks to the almost full alcoholic strength.
- Clean on the palate and with a very distinctive character.

■ Desktop display grappa Agricola® 50°

- Contains 24 bottles of Agricola® grappa 50° cc 50.



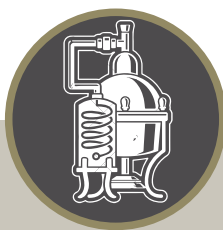
Available from:





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



■ GRAPPA Moscato 40°

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

Available from:



0,7L 0,5L

■ 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:



0,5 L



1978
DEL FONDA
1978
DEL FONDA
BARRIQUE
ILEGNI®
ROVERE
Grappa friulana
BEPI TOSOLINI

1978
DEL FONDA
1978
DEL FONDA
BARRIQUE
ILEGNI®
ROVERE
Grappa friulana
BEPI TOSOLINI

1978
DEL FONDA
BARRIQUE
ILEGNI®
ROVERE
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



91 Punkte
falstaff
TASTING
2019

FALSTAFF
GRAPPA TASTING
2019

Available from:





GRAPPA SMOKED[®]

THE OAK CASKS HAVE GONE
THROUGH A TOASTING PROCESS WITH
TOBACCO LEAVES.

GRAPPA SMOKED®

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 TOBACCO LEAVES, 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
- Distilled in bain-marie stills with a peaty olfactory and gustatory impact but not too alcoholic, it reminds a lot of a single malt whisky from long aging with harmonious notes spice on the finish

12
MONTHS

■ Espositore da banco grappa SMOKED® 40°

- Contains 24 bottles of grappa Smoked®
40° cc 50.



Available from:



0,5 L 0,05 L



**TRIPLE
CASKS**

TRIPLE CASKS

PRECIOUS GRAPPA OBTAINED BY A BLEND OF GRAPPAS FROM RED AND MOSCATO GRAPES, AGED IN TRADITIONAL BARRELS OF OAK AND ASH.



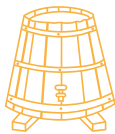
RED MARC GRAPPA
AGED IN OAK BARRIQUE

+



MOSCATO GRAPE MARC
GRAPPA AGED IN OAK
BARRIQUE

+



FINAL AGEING IN
ASH VATS



■ GRAPPA Triple Casks 40°

- Grappa from red and Moscato marcs. Distilled with traditional manual steam method and aged in oak barriques and ash vats.
- Amber yellow with golden hues.
- Elegant bouquet with chocolate notes, roast nuts and vanilla elements typical of wood. A refined combination of flavours and fragrances, an intense experience to the palate, velvety and persistent.

12
MONTHS

Available from:



0,5 L





**ACQUAVITE
DI BIRRA**

ACQUAVITE DI BIRRA

PRECIOUS BEER SPIRIT AGED IN OAK BARRIQUES TO GIVE UNIQUE AND REFINED NOTES, DISTILLED WITH ARTISANAL STEAM STILL.
THREE SELECTED BEERS OF OUR TERRITORY, AMBER, SMOKED AND PALE AMBER WISELY MIXED TO OBTAIN A BLEND EMBRACING ALL TYPICAL CHARACTERISTICS OF FRIULI AND ITS UNPOLLUTED AND PURE LANDSCAPE.

■ ACQUAVITE di birra 40°

- Beer spirit from a selected three beer blend, amber, smoked and pale ale, aged in French oak barriques.
- Amber colour with golden hues.
- Distilled with bain marie traditional stills, with an intense and refined aroma of malt, barley and hop with the classical flowery, sweet and fruity notes.
- A balanced taste with a pleasant bitter persistency in the final.

Available from:



0,5 L



A close-up photograph of a person's hand pouring a golden liquid from a long, clear glass tube into a snifter 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 liquid being poured.

**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.

Available from:



0,7 L



THE SELECTIONS

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

GRANCUVÉE



Distillery Edition

■ 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



■ 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.

Available from:



0,7 L

Distillery Edition

■ 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.

Available from:



0,7 L



Distillery Edition



■ 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.

Available from:



0,7 L

BRANDY

Aged 12 years



Time shades

■ 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.

Available from:



0,7 L

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



**VITE D'ORO
GRAPPA CENTENARIO**

GRAPPA CENTENARIO

■ VITE D'ORO® Classica 40° Centenario

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

■ VITE D'ORO® Barrique 40° Centenario

- 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:



0,7 L 0,7 L



The most awarded Amaro in the world



LONDON
WORLD
LIQUEUR
AWARDS



LONDON
SPIRITS
COMPETITION 2022
SILVER MEDAL
86 POINTS



GOLD MEDAL
LAS VEGAS
GLOBAL SPIRIT
AWARDS 2021



SILVER MEDAL
SAN FRANCISCO
WORLD SPIRITS
COMPETITION
2022



BRONZE MEDAL
BRUXELLES 2021
SPIRITS
SELECTION



SILVER MEDAL
SAN FRANCISCO
WORLD SPIRITS
COMPETITION



GOLD MEDAL
NEW YORK
INTERNATIONAL
SPIRITS
COMPETITION



MASTER
MEDAL
THE LIQUEUR
MASTERS



DOUBLE GOLD
MEDAL
WINE & SPIRITS
OF AMERICA



WINE
ENTHUSIAST
91 POINTS
BEST BUY

ITALIAN LIQUEUR PREPARED ACCORDING TO THE FOUNDER'S
RECIPE, A SUPERBE BLEND OF SPIECES, MEDITERRANEAN TASTE
IN PURE GRAPE SPIRIT.

AMARO
TOSOLINI
LIQUORE D'ERBE



THE AMARO WITH A MEDITERRANEAN FLAVOUR

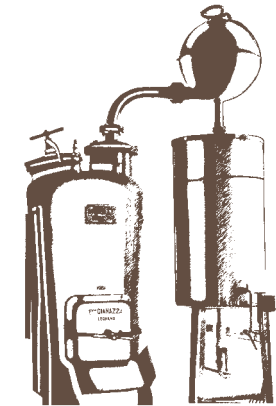


1. SPICES AND HERBS

Artisanal infusion of selected herbs and spices, with pure grape distillate Most®.

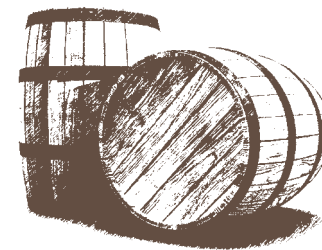
2. DISTILLATION

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.



The
**FRIULIAN
LAGOON**

AMARO TOSOLINI

Herb Liqueur

■ AMARO TOSOLINI 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.

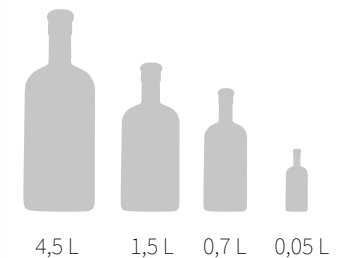
■ Espositore da banco AMARO TOSOLINI 30°

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



NO
AROMAS AND
FLAVOURINGS

Available from:



ALL-NATURAL

BEPI TOSOLINI
MASTRO DISTILLATORE



HANDCRAFTED LIQUEURS

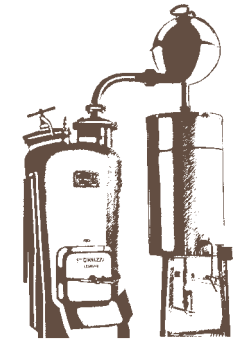
1. TOP-QUALITY INGREDIENTS

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

Exquisite liquorice, scented lemons, tasty small blueberries, sweet wild miniature strawberries, 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

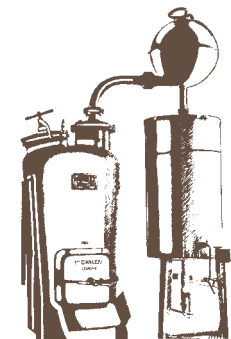
1. HAND-GROUND ALMONDS

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”.



**TOP
100 SPIRITS
2016**
WINE ENTHUSIAST



■ 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

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.

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.

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.



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.

EXPRÈ 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.





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 Mediteranean tonic water.



■ GIN T® 43° Italian Gin

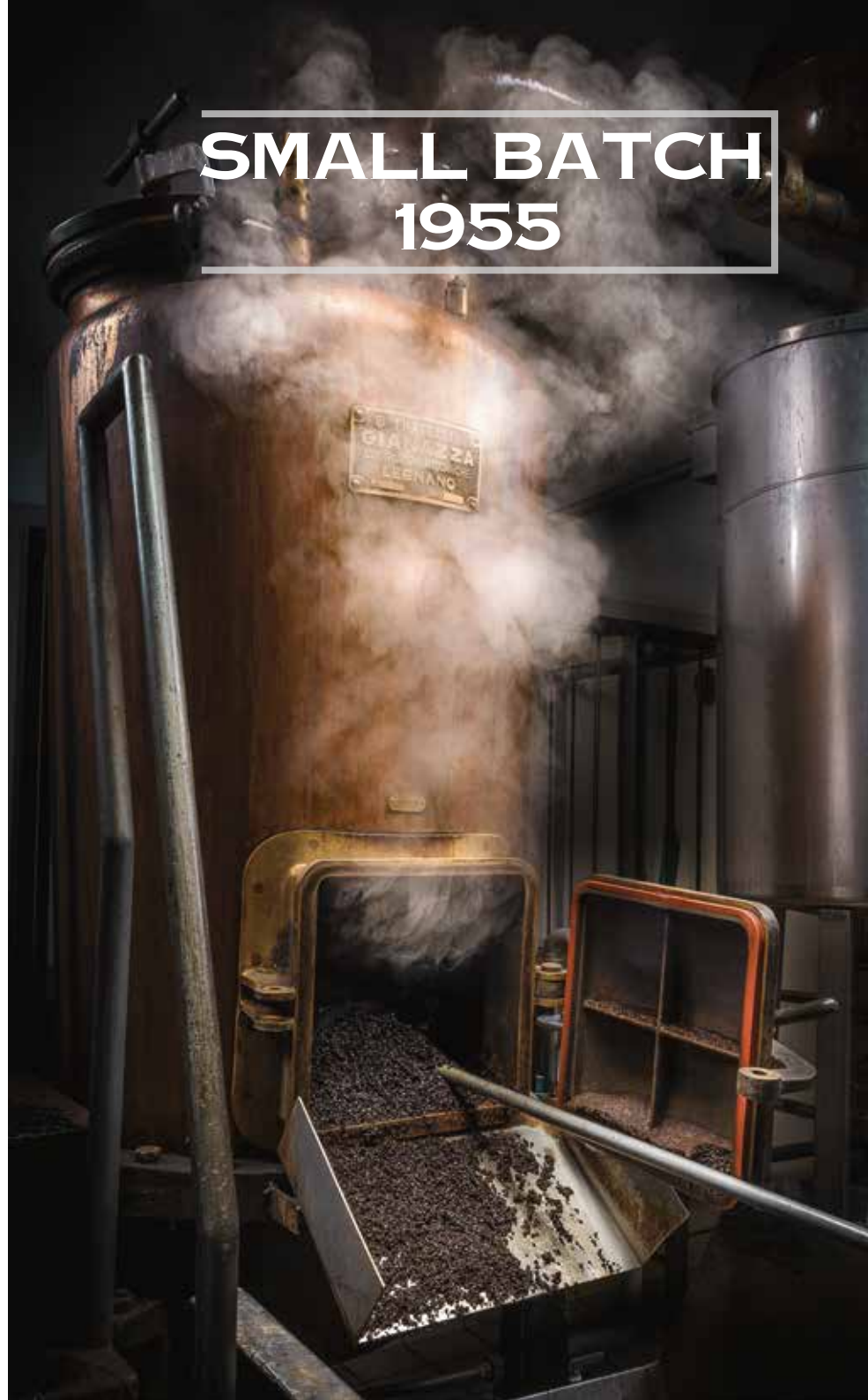
- Crystal clear.
- Single batch distillation in artisanal botanical still dated 1955. Based on fermented grape spirit "Most®" the Tosolini classic style.
- Blend of selected premium botanicals: Friulan Juniper berries, Moscato grapes, Coriander seeds, Angelica roots, Macis flowers, Vanilla bourbon pods and sweet orange peels.
- Intense and 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 1500 cc 700 cc 50 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 700 cc 500 cc 50 cc

I Legni Rovere Barrique



4500 cc 1500 cc 700 cc 500 cc 200 cc

Vitigni Rari



700 cc 500 cc

Vitigni Classici



500 cc 500 cc 500 cc 500 cc 500 cc

Decanter



Ramandolo Grappa di Ramandolo 40° Barrique (Rovere) 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 - Whisky Barrique 700 cc
 The Distillery Edition Ex - Rhum Barrique 700 cc

THE FAMILY

Most Barrique Vitigni Nobili



Gin T



Amaro Tosolini



Grappa Smoked



Grappa Triple casks



Grappa Legni Riserva 2008



Grappa moscato gold



Acquavite di Birra



Grappa Vite d'Oro



Spezieria Tosolini



Amaretto Salizà



Aperitivo Dolce Vita



Limoncello e Sambuca



Brandy





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



SALIZÀ SOUR

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



SPRITZ MED

- 30 ml Amaro Tosolini
- 200 ml Gilson Med tonic water
- Ice and orange zest



TOSOLINI SIGNATURE COCKTAILS

SECRET BRUNCH™
SECRET BRUNCH CLASSIC

PROMOTIONAL



▪ Pourer ▪ Paranza ▪ Tray ▪ Shopper ▪ Grappa Paper ▪ Glasses



MOST
DISTILLATO DA MOSTO D'UVA
BEPI TOSOLINI

BEPI TOSOLINI
Charrignon
MOST
ACQUAITE D'UVA
BEPI TOSOLINI

BEPI TOSOLINI
ELEGNI
BEPI TOSOLINI

BEPI TOSOLINI
MOST
ACQUAITE D'UVA
BEPI TOSOLINI

BEPI TOSOLINI
AGRICOLA
BEPI TOSOLINI

BEPI TOSOLINI
GRAPPA
ELEGNI
AGRICOLA
AMARILLO
ACCIAIO
GRAPPA
BEPI TOSOLINI
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BEPI TOSOLINI
BEPI TOSOLINI
BEPI TOSOLINI

MOST
BEPI TOSOLINI
MOST
BEPI TOSOLINI

• Lamp • cart of spirits

WWW.BEPITOSOLINI.IT

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+39 0432 664144



BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE