



www.gagliardobitter.com
TOSCANA



Gagliardo is strong in name and in fact. A craft Bitter and decidedly bitter, at that. Radical, in some ways. We begin to see more and more often, in the bottles of cocktail bars. In a historical period where the art of blending is finding ample space, and angles are falling in the gloom (see the excellent work on Italian vermouth) there was a proposal of a craft Bitter with strong tones, here it is: a Bitter from Vicenza, cochineal red colour, which when tasted is a sign uppercut between the taste buds. To invent it, Marco Schiavo, the descendant of a historic family of Venetian grappa (the Schiavo family) based in Costabissara, a mad genius, creative and exuberant with a mind always at work, interviewed by Amaro Obsession a few weeks ago. Marco on that occasion told us that this Bitter was born from a challenge started two years ago: to make a luxury Bitter designed for mixing.



PRODUCT CODE	DESCRIPTION	PACK	SIZE	UPC
ZGAGLIARDOB	<p>BITTER</p> <p>By infusing a blend of herbs, roots and spices for more than 18 days, then hand stirred using the bâtonnage technique. On the palate, it is balsamic with strong spice notes and a long bitter after-taste with a spicy aroma of herbaceous with notes of orange. . Ideally served either on the rocks with an orange twist, shaken in a chilled Martini cup, or used to make Spritz, Milano-Torino, Americano or Negroni with a very Radical taste.</p>	GLASS BOTTLE	700ml	6
ZGAGLIARDOF	<p>FERNET</p> <p>By infusing a blend of aromatic plants, spices and medicinal plant decoctions for more than 18 days, then hand stirred using the bâtonnage technique. On the palate, it has a strong herbal, liquorice, gentian and saffron notes with an icy mint aftertaste. Ideally served on the rocks or in a frozen glass. Perfect to give a hint of bitterness and a herbaceous sensation with a balsamic highlights</p>	GLASS BOTTLE	700ml	6
ZGAGLIARDOT	<p>TRIPLE SEC</p> <p>By infusing, for over 18 days, a combination of lemon peel, lime, bergamot, sweet orange, bitter orange, and late harvest Ciaculli mandarin Slow Food presidium. Hand stirred using the bâtonnage technique, we obtained this Radical Triple Sec, ideal as digestive and perfect as an ingredient in your cocktails. Persistent flavours orange, lemon, lime bergamot with a distinct note of candied mandarin with fresh aromas of ripe citrus and spices. Ideally served with Prosecco, straight-up or on the rocks. Perfect in cocktails that are enhanced by citrus and mandarin sensations.</p>	GLASS BOTTLE	700ml	6

*These products attract GST



BASILE IMPORTS
QUALITY IS OUR BUSINESS
 National Toll free Telephone:
 1800 BASILE or 1800 635 268
 National Toll free Fax:1800 305 304

VICTORIA – Head Office
 401 Dorset Road (PO Box 714)
 BAYSWATER VICTORIA 3153
 T 03 9762 9311
 F 03 9762 9422

NEW SOUTH WALES
 17 Distribution Place
 SEVEN HILLS NSW 2147
 T 02 9624 7622
 F 02 9624 8622

SOUTH AUSTRALIA
 6 Commerce Crescent
 POORAKA SA 5095
 T 08 8262 9700
 F 08 8262 9777

WESTERN AUSTRALIA
 44 Resource Way
 MALAGA WA 6090
 T 08 9209 1266
 F 08 9209 1277

QUEENSLAND
 16 Hugo Place
 MANSFIELD QLD 4122
 T 07 3219 1255
 F 07 3219 1366