

NURCHETTO



PRODUCTION INFO

Tradition holds that the small, flavorful Annurca apples should be picked when ripe but not yet red, and left for a few days in the mild autumn sun on “beds” of sawdust so that the melanin in their skins develops into the classic deep red color.

The liqueur produced from their infusion is a straw-colored nectar, halfway between cider and calvados, perfect when served cold in a glass with raisins.



TECHNICAL DATA

Alcohol: 30% ABV



TASTING NOTE

Color: light straw

Bouquet: notes of apples

Flavor: delicious



APPLE'S SIN

1/2 oz Nurchetto

1 ¼ oz Vodka

1 ½ oz green apple juice

1 ¼ oz sugar syrup



Nastro D'oro
liquori artigianali di qualità dal 1996

PRODUCER PROFILE

Owner: Arvero srl

Produced by: Distillerie Nastro D'Oro

Region: Campania, Italy

