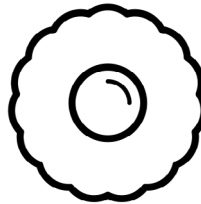
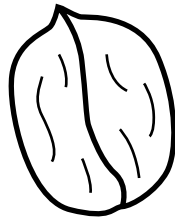
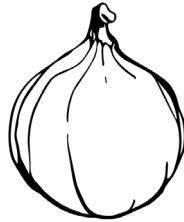
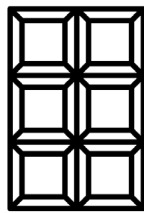


IL BRANDY

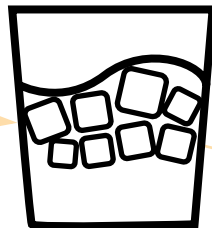
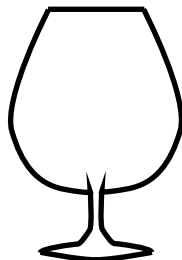


Production: 500 bottles in suitable years

It can be paired with:



You can mix it too!



Its signature velvety texture develops over seven years as it is left to mellow in durmast barrels before bottling.

(Few bartenders use brandy in their cocktails, but this spirit can give to the cocktails balance and tastefulness)

Ingredients:

- 30ml Il Poggiolino Brandy
- Ice
- Few drops Angostura bitters
- Tonic water
- Twist of orange peel for garnish

B&S

Method:

1. Pour Il Poggiolino Brandy over ice.
2. Add a dash of the Angostura bitters and top off with a splash of the tonic water to taste.
3. Serve with a twist of orange peel.

Ingredients:

- 50ml Il Poggiolino Brandy
- 25ml sweet vermouth
- Dash of simple syrup
- Few drops Angostura bitters
- Ice cubes
- Pair of cherries for garnish

METROPOLITAN

Method:

1. Fill a cocktail shaker with ice cubes and combine all the ingredients.
2. Shake well and strain into a chilled cocktail glass.
3. Drape a pair of fresh cherries over the side.

Effective alcoholic strength: 42 %