

SAN FANTINO Nocino (Walnut liquor)

Ingredients: alcohol 95°, water, green walnuts, sugar

Alcohol by volume: 40°

Year: 2012

Production: 40 litres

Price: 22 euro for a 500 ml bottle

We pick the green walnuts on the night of St. John between the 23rd and 24th June. Cut them in half or in quarters and infuse them in pure alcohol for 3-4 months. We then add a mix of water and sugar and bottle it.



Compared to what is available our Nocino has less sugar and more alcohol to really bring out the flavour of the walnuts. It improves with time.

It is an excellent digestive and should be enjoyed frozen or at room temperature in very small quantities.