

LOCATION:

Italy > Friuli Venezia Giulia > Trieste

STYLE:

Chili pepper liqueur

PRODUCER: Piolo & Max



SCIENCE

ABV: 32%

Pepperoncino

EXPERIENCE

ABOUT PIOLO & MAX: This craft spirits producer works from a facility in the heart of the Friuli Venezia Giulia capital city of Trieste. This historic port city occupies a thin strip of land between the Adriatic coast and Slovenia's border on the limestone-dominated Karst Plateau. Italian, Austro-Hungarian and Slovenian influences are all evident in its layout, which encompasses a medieval old city and a neoclassical Austrian quarter. The Piolo & Max range is truly small batch production — very much made to order as customer demand dictates. The small team of five crafts each product, bottles, and labels by hand.

CHARACTER: A decidedly spicy liqueur that will bring the heat to a cocktail recipe. Served neat anticipate a varied range of chili pepper flavors.

ENJOY WITH: Spice up a cocktail with a dash of Pepperoncino or enjoy it as do the good citizens of Trieste — as a digestif to end the meal!

PRODUCTION

INGREDIENTS: A blend of fresh chili peppers are the foundation of flavors in Pepperoncino -- and the blend includes an unusual variety of pepper from Serbia. A splash of Grappa in the blend rounds out the spicy smorgasbord of flavors.

SOURCING

MADE IN ITALY: Piolo & Max proudly sources its ingredients from in and around Friuli Venezia Giulia. Trieste is a thriving port city of just over 200,000.

PRODUCTION: Uva Imports is the exclusive U.S. importer of Piolo & Max Pepperoncino liqueur.

