

## **Topic Name- APERITIFS**

### ▶ **Definition: -**

An aperitif is a drink usually taken before a meal to stimulate the appetite. The English language word '*Aperitif*' has its origins in the French '*Aperitif*' and Italian '*Aperitivo*'.

### **Classification of Aperitif**

- Wine Based
  - **Fortified Wine**
  - **Vermouth**
- Spirit Based
  - **Bitter**
  - **Pastis**

### **Wine Based –**

Wine based aperitif were originally developed in southern Europe, where many local wines were of poor quality. This was resolved by adding brandy, herbs and spices to provide fortification and enhance flavour.

### **Vermouth -**

- ▶ Vermouth is an aromatized wine which has been fortified. The name originated in Germany - WURMUTH.
- ▶ Vermouth which is flavoured with secret recipes of herbs and spices (including *Vermud* or *wormwood* extract) is most important wine based aperitif.
- ▶ Thyme, cumin, nutmeg, cilantro (Coriander), angelica, cardamom, cloves, mace are used to give flavour to Vermouth.

### **Styles of vermouth**

- Dry vermouth
- Sweet and bianco
- Rose vermouth
- Red vermouth
- Chambery

**Styles of Service –** Vermouth is usually served in short stemmed wine glass or narrow tumbler.

**1. *MARTINI BIANCO* Description:**

Martini Bianco with its slightly sweeter vanilla overtones was first introduced during the 1910's.

ABV:16%

**2. *MARTINI EXTRA DRY***

**Description:**

Martini Extra Dry with a light floral nose, with hints of *raspberry*, *lemon* and *iris*.

The drink was first introduced on *New Years Day* in 1900.

ABV:16%

**3. *MARTINI ROSSO***

**Description:**

Martini Rosso, the original vermouth, which is bitter-sweet in character and the most complex of the three. The amber-brown colour is attributable to the addition of caramel.

ABV:16%

**4. *DUBONNET***

Dubonnet is a French wine based aperitif with spices & hint of quinine, Invented by Joseph Dubonnet in 1864 to be used as a tonic. This popular aperitif may be *blonde* or *rouge*.

ABV:15 %

Bt. Size:1Ltr

**Wine Based – Fortified Wine**

- ▶ Port – Portuguese fortified wine
- ▶ Madeira – Portuguese fortified wine.
- ▶ Sherry – Sherry is traditionally drunk from a copita, a special sherry glass that is tulip shaped

**Aperitif – Spirit Based**

- ▶ Spirit Based aperitif have developed into two main styles – ***Bitters*** and ***Pastis***.
- ▶ ***Bitters*** originated in the Netherlands as the Dutch had access to many exotic herbs and spices through their colonies.
- ▶ ***Bitters*** is self explanatory, as these spirit based aperitifs are often flavoured with predominantly bitter – tasting herbs and spices.

## **Bitters –**

- ▶ Campari is the most popular bitters
- ▶ Cynar is the artichoke flavoured.
- ▶ Bitters are said to be especially good for settling the stomach immediately prior to or just after food.

## **Other brands –**

- Angustra bitter
- Amer Picon
- Cinzano

## **Pastis -**

- ▶ *Pastis* originated from two sources, the ancient Greek world and southern Europe.
- ▶ *Pastis* are simply anised based drinks diluted with water.
- ▶ *Ouzo* from *Greece*
- ▶ *Pernod* from *France*.
- ▶ *All Pastis, whatever their denomination, become apique and milky when water is added.*

## **PERNOD -**

Pernod is a grape wine spirit, which is infused with star anis, fennel, mint and other herbs. Its subtle taste and bouquet come from the distillation of star anise alone.

- ▶ ABV: 40.0%
- ▶ Category(s): Aperitifs & Bitters
- ▶ Group(s): Anis

**Ouzo** - An aniseed flavored brandy which is made in Greece and is popular there.