



Ordine del Nocino Modenese
Torre Medioevale C.so Umberto I Spilamberto (Mo)



NOCINO RECIPE ACCORDING TO THE ANCIENT TRADITION OF THE ORDER OF NOCINO MODENESE

INGREDIENTS:

1 litre of alcohol (95°) (not flavoured).

1000-1200g sugar

1-1,1 kg walnuts (33-35 walnuts approximately, depending on the size but always in odd numbers).

The walnuts used must be untreated – better still if naturally organic. They must also be picked, in accordance with tradition, around the time of the feast of St. John the Baptist (24th June), or within the period June 6-24.

The right consistency of the walnut should be evaluated by drilling it with a pin and / or visually verified by splitting it in half with a knife.

Optional:

Cloves and cinnamon (little is already too much) in small quantities and dosed in such a way that the prevailing aroma in the liqueur is always that of the walnut and that the overall bouquet that is created is harmonious.

PROCEDURE:

The walnuts, when collected, must be cut into 4 parts and placed in a glass container (free from rubber seals) together with the sugar.

After keeping them in the sun for 1-2 days and stirring periodically, the walnuts are ready to be added with the alcohol and any aromas.

The product thus obtained must be placed in the sun, occasionally opened and re-filtered, and filtered no earlier than 60 days. (normally in December before Christmas).

It is advisable to place the bottles in dark glass containers and / or refine the product in wooden bottles. It is possible to choose both oak, chestnut or walnut wood, provided that the bottle has been properly treated before use.

Nocino preservation must be carried out in a cool place and for a minimum of 12 months if you want to fully appreciate the organoleptic characteristics of this liqueur.