

COCKTAIL BOOK

DISCOVER THE HIDDEN SIDE OF APERITIF



#ALPEXPLORERS

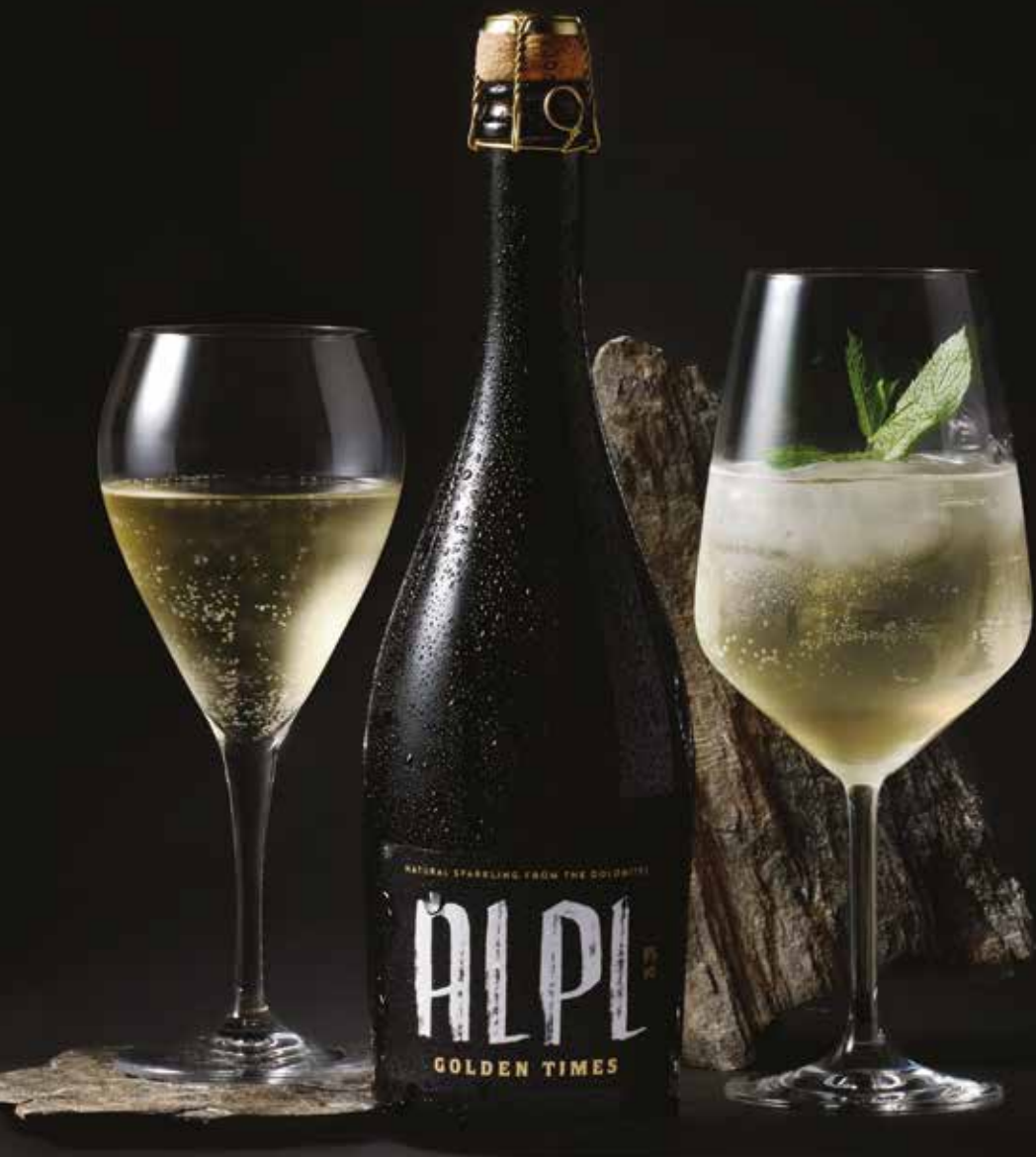


THE UNEXPLORED FACE OF APERITIVO

IMMERSE YOURSELF IN THE EXCITING WORLD OF APERITIVO WITH OUR EXCLUSIVE CIDERS, “ALPL GOLDEN TIMES” AND “ALPL SUNSET ROSÉ.” THESE CIDERS ARE THE RESULT OF TIRELESS WORK BY DEDICATED FAMILIES OF FRUIT-GROWERS FROM SOUTH TYROL, WHO HAND-PICK THE FINEST APPLES WITH DEVOTION AND CARE AND, TOGETHER WITH THEIR COOPERATIVE VOG PRODUCTS, PUT THE APPLE IN THE BOTTLE.

EACH BOTTLE CAPTURES THE NATURAL STRENGTH AND AUTHENTICITY OF THE DOLOMITES. PRODUCED USING THE TRADITIONAL CHARMAT METHOD, THESE CIDERS OFFER AN UNPARALLELED FRESHNESS AND LIGHTNESS – 100% APPLES, 100% NATURE. THE DOUBLE FERMENTATION CREATES AN EXTRA-SPARKLING EFFERVESCENCE, MAKING EACH SIP A SPECIAL EXPERIENCE

WITH ITS 8% ABV, ALPL PROVIDES A LIGHT AND UNEXPECTED ALTERNATIVE AT APERITIF HOUR, WHETHER ENJOYED PURE OR MIXED. LET YOURSELF BE ENCHANTED BY THE FLAVORS OF THE ALPS AND DISCOVER A NEW TAKE ON THE APERITIVO TRADITION.



GOLDEN TIMES

THE HARDEST-TO-REACH PEAKS ALSO OFFER THE GREATEST TEMPTATION. TO GET THERE, YOU NEED THE COURAGE TO FIND YOUR OWN PATHWAYS. ALPL REWRITES THE RULES OF APERITIF HOUR: FIND YOUR GOLDEN TIME.

INGREDIENTS

100% natural, pure apple juice and apple juice concentrate. No other sugars, no added carbon dioxide.

TASTE

The fresh and fruity aromatic bouquet has notes of apples blended with honey and exotic fruits.

A slight acidity on the palate complements a delightful sweetness and mingles harmoniously with the lively effervescence.

PRODUCTION

Alpl Golden Times is more than just cider: The double fermentation using the Charmat method gives Alpl its lasting perlage.

INDULGENCE

Straight as a light aperitif (8% alcohol by volume) or as a longer drink with a mixer.





SUNSET ROSÉ

THE RAREST NUANCES ARE OFTEN THE MOST CAPTIVATING. TO FULLY APPRECIATE THEM, A HINT OF CURIOSITY IS ALL YOU NEED. SUNSET ROSÉ ADDS A SPECIAL TOUCH TO YOUR APERITIF.

INGREDIENTS

Produced exclusively from South Tyrolean apple juice and cherries. No other sugars, no added carbon dioxide.

TASTE

Flavors of Alpine apples and red fruits define the fruity character of our cider. The fresh acidity and subtle sweetness are perfectly balanced, creating a harmonious and sparkling taste experience.

PRODUCTION

Alpl Rosé is more than just cider: The double fermentation using the Charmat method gives Alpl its lasting perlage.

INDULGENCE

Straight as a light aperitif (8% alcohol by volume) or as a longer drink with a mixer.



OUR BARTENDERS



ELISABETH PAONE

@elysadeath__

"I find Alpl a refreshing alternative to classic aperitifs. Alpl inspires me to create ingenious recipes."



SAMUEL SENNSTRÖM

Flurins Turm, Gloreza
@samuelsennstrom
@flurins.turm

"In Sweden, cider is part of the drinking culture. Alpl is one-of-a-kind, combining the fruity character of a cider with the dry bite of a Prosecco."

NICK SILLER

Panoramic Lodge, San Martino
@nick.siller_

"A refreshing aperitif, Alpl is the perfect accompaniment for any occasion. And the new hit as a summer and winter cocktail."



ATTILA MONSAGRATI

Hotel Stocker, San Valentino Alla Muta
@hotelstocker
@attilamonsagrati

"Authentic, fresh and versatile, that's why Alpl brings incredible excitement to cocktails."



ALESSANDRO SQUICCIARINI

Aurora Beach Venezia
@alessandrosquicciariniofficial
@aurorabeachvenezia

"Alpl brings fresh mountain air to the beach in Venice."



ANDREA CORSINI

Spirit Specialist Le Vin Sauvage, Fano
@levinsauvage @andricorso

"Alpl is low in alcohol, crisp and very drinkable – we have a secret ingredient here."

GIN BASIL ALPL

- ALCOHOLIC STRENGTH: HIGH
- DIFFICULTY: MEDIUM



GLASS

Tumbler



INGREDIENTS

- 6 cl Alpl
- 6 cl gin
- 3 cl freshly squeezed lime juice
- 1.5 cl sugar syrup
- 8-12 basil leaves
- Ice cubes

METHOD

Place the basil leaves and lime juice in the shaker and muddle lightly, add the gin, sugar syrup and 5-6 ice cubes and shake well. Place a large ice cube in the glass. Pour the topping into the glass through the strainer and add Alpl to create a long drink.

GARNISH

Served with basil leaves.

TIP

Decorate the rim of the glass with sugar, salt and ground basil leaves.

MELA SMASH

- ALCOHOLIC STRENGTH: MEDIUM
- DIFFICULTY: MEDIUM



GLASS

Martini glass



INGREDIENTS

- 4 cl Alpl
- 2 cl Italicus
- 3 cl apple purée
- Albumin and sugar syrup
- 1 pinch of cinnamon
- Crushed ice

METHOD

Fill the mixing glass with ice, pour over the apple purée and Italicus, stir, add the Alpl and stir again.

Finally, pour the topping into a Martini glass and garnish with albumin foam (see garnish) and cinnamon.

GARNISH

To make the foam, dry shake the albumin and sugar syrup, spoon onto the cocktail and garnish with a pinch of cinnamon.

TIP

Serve in a frozen Martini glass without ice.



ELISABETH
PAONE

@elysadeath__



ELISABETH
PAONE

@elysadeath__

SPRITZ DI SALTHAUSERHOF

- ALCOHOLIC STRENGTH: LOW
- DIFFICULTY: EASY



GLASS

Wine glass



INGREDIENTS

- 10 cl Alpl
- 3 cl apple and rosemary syrup
- 4 cl ginger beer
- Rosemary
- Slice of apple
- Ice cubes

METHOD

Fill the wine glass with ice, add the syrup, ginger beer and Alpl and stir gently from the bottom up.

GARNISH

Serve with fresh rosemary and slices of apple.

TIP

For a slightly spicy twist, garnish with a sliver of ginger.



**ELISABETH
PAONE**

@elysadeath__

TROPICAL ALPL

- ALCOHOLIC STRENGTH: LOW
- DIFFICULTY: MEDIUM



GLASS

Aperitif glass



INGREDIENTS

- 10-15 cl Alpl or Alpl Rosé
- 6 cl banana syrup
- 4 cl freshly squeezed lemon juice
- 5-10 mint leaves
- Slice of orange and a blueberry
- Ice cubes

METHOD

Shake the lemon juice with the banana syrup and ice cubes and strain well (place the strainer on the shaker and pour the cocktail into the glass through a fine-meshed sieve). Finally, top up the glass with Alpl and stir.

GARNISH

Serve with fresh mint leaves, a blueberry and a slice of orange.

TIP

Add the mint leaves to the other ingredients before shaking.



**NICK
SILLER**

Panoramic Lodge
@nick.siller_

SPICY ALPL

- ALCOHOLIC STRENGTH: MEDIUM
- DIFFICULTY: MEDIUM



GLASS

Aperitif glass



INGREDIENTS

- 10-15 cl Alpl or Alpl Rosé
- 6 cl ginger liqueur
- 3-5 cl freshly squeezed lime juice
- 5 sprigs of thyme
- Twist of lemon
- Blackberry
- Ice cubes

METHOD

Juice the limes and then shake the lime juice together with the ginger liqueur over ice. Fill the glass with ice and strain the cocktail well (place the strainer on the shaker and pour the cocktail into the glass through a fine-meshed sieve). Top up with Alpl and stir.

GARNISH

Serve with fresh thyme, a blackberry and a twist of lemon.

TIP

For a more intense flavour, add the thyme before shaking.



NICK SILLER

Panoramic Lodge
@nick.siller_

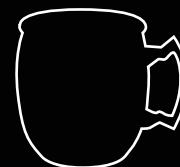
ALPL MULE

- ALCOHOLIC STRENGTH: HIGH
- DIFFICULTY: MEDIUM



GLASS

Moscow Mule tankard



INGREDIENTS

- 10-15 cl Alpl
- 6 cl gin
- ½ a lime
- Ice cubes

METHOD

Muddle the lime, add the gin and shake over ice. Push through a fine strainer into the Moscow Mule tankard full of ice. Finally, top up with Alpl, stir gently and serve.

GARNISH

Garnish with fresh rosemary, juniper berries and ginger and serve.

TIP

Mince the ginger finely before adding the garnish.



NICK SILLER

Panoramic Lodge
@nick.siller_

TIROL 75

- ALCOHOLIC STRENGTH: HIGH
- DIFFICULTY: MEDIUM



GLASS

Wine glass



INGREDIENTS

- 10-12 cl Alpl or Alpl Rosé
- 4 cl rum
- 2 cl Cointreau
- 3 cl lemon juice
- 3 cl simple syrup
- Ice cubes

METHOD

To make the syrup, mix water and cane sugar in a ratio of 1:1 and add one or two cinnamon sticks for each decilitre of syrup. Leave to infuse for 6-8 hours depending on how intense a flavour you want to create.

Fill a glass with ice, pour over the syrup, lemon juice, rum and Cointreau and stir without shaking. Finally, top up the glass with Alpl.

GARNISH

Decorate with a few slices of lemon or apple and a lemon balm leaf.

TIP

All ingredients except the Alpl can be prepared ahead and stored in the refrigerator for up to one week.

SBAGLIATO DI MELA

- ALCOHOLIC STRENGTH: MEDIUM
- DIFFICULTY: EASY



GLASS

Tumbler



INGREDIENTS

- 8 cl Alpl or Alpl Rosé
- 3 cl Aperol
- 3 cl white vermouth
- Ice cubes

METHOD

Fill the glass with ice, pour over the Aperol, vermouth and Alpl, stir slowly and smoothly and garnish.

GARNISH

One slice of lemon and one of orange.

TIP

For a fruitier or lighter drink, use a bigger glass and top up with Alpl and apple juice at the end.



**SAMUEL
SENNSTRÖM**

Flurins Turm
@flurins.turm



**SAMUEL
SENNSTRÖM**

Flurins Turm
@flurins.turm

BITTER ALPL

- ALCOHOLIC STRENGTH: LOW
- DIFFICULTY: EASY

GLASS
Tumbler



INGREDIENTS

- 6 cl Alpl or Alpl Rosé
- 5 cl apple juice
- 5 cl white Sanbitter
- Ice cubes



METHOD

Fill the glass with ice, pour over the apple juice and Sanbitter, top up with Alpl and stir slowly and smoothly.

GARNISH

Serve with three slices of fresh apple.

TIP

Take a large jug and prepare the cocktail like a sangria by adding apples, lemons and sultanas.



**SAMUEL
SENNSTRÖM**

Flurins Turm
@flurins.turm

ALPLSTRUDEL

- ALCOHOLIC STRENGTH: LOW
- DIFFICULTY: EASY

GLASS
Martini glass



INGREDIENTS

- 1 bottle of Alpl or Alpl Rosé
- 2 cl Paragon White Pepper cordial
- 1 tsp cinnamon
- Sultanas, slice of dried apple and lemon thyme
- Ice cubes



METHOD

Fill a 1 litre water jug with ice cubes and add a teaspoon of cinnamon. Fill up with Alpl, add the Paragon cordial and leave to stand somewhere cool for approx. 20 minutes. Pour into the glass and garnish.

GARNISH

Serve with sultanas, a slice of dried apple and a sprig of lemon thyme.

TIP

Serves 6.



**ATTILA
MONSAGRATI**

Hotel Stocker
@attilamonsagrati
@hotelstocker

MELAFUM(O)

- ALCOHOLIC STRENGTH: HIGH
- DIFFICULTY: MEDIUM



GLASS

Old Fashioned



INGREDIENTS

- 20 cl Alpl
- 4 cl Sotol Padre
- 8 cl Agave syrup
- ½ a lime
- 2 cl albumin or foamer
- 20 cl Bitter Apple or Passionfruit cordial
- Dried lime, mint leaves

METHOD

Squeeze the lime into the shaker, add the Sotol Padre, agave syrup, foamer or albumin and dry shake for 10 seconds. Add ice and shake again for about 20 seconds before straining well.

Finally, share the topping between two glasses and top up with 10 cl of Alpl and 10 cl of Bitter Apple or Passionfruit cordial.

GARNISH

Serve with a dried lime and a few mint leaves.

TIP

Serves 2. Pour slowly, watching the foam appear.



**ATTILA
MONSAGRATI**

Hotel Stocker
@attilamonsagrati
@hotelstocker

ALPLMOKITO

- ALCOHOLIC STRENGTH: HIGH
- DIFFICULTY: HARD



GLASS

Preserving jar or
temperature-resistant glass



INGREDIENTS

- 8-10 cl Alpl
- 4 cl rum
- ½ lime, 1 handful of mint
- Cane sugar
- Crushed ice

METHOD

Cube the lime, add to a glass with the mint and muddle using a mortar.

Fill the glass with crushed ice, add the rum and top up with Alpl (to about 0.5 cm below the rim). Add some more ice, press down gently and top off with cane sugar. Finally, caramelise the topping with the torch.

GARNISH

Caramelised cane sugar.

TIP

Leave at least one finger width free for caramelising. Caramelise at speed, otherwise the sugar will absorb the liquid.



**ATTILA
MONSAGRATI**

Hotel Stocker
@attilamonsagrati
@hotelstocker

NEGRONI ALPL

- ALCOHOLIC STRENGTH: HIGH
- DIFFICULTY: EASY

GLASS

Tumbler



INGREDIENTS

- 3 cl Alpl
- 3 cl red vermouth
- 3 cl Campari
- Ice cubes



METHOD

Chill the glass. Pour all the ingredients into a mixing glass and stir with ice. Fill a glass with ice and pour over the cocktail through the strainer.

GARNISH

Garnish with a slice of orange and serve.

TIP

Adding more Alpl will create a more intense apple flavour.



**ALESSANDRO
SQUICCIARINI**

Aurora Beach Venezia

@alessandrosquicciariniofficial

ALPL MOJITO

- ALCOHOLIC STRENGTH: HIGH
- DIFFICULTY: MEDIUM

GLASS

Tumbler



INGREDIENTS

- 4 cl Alpl or Alpl Rosé
- 5 cl white rum
- Slices of dried apple
- Lime
- Cane sugar
- 5-6 mint leaves
- Crushed ice



METHOD

Mash the apple slices with the lime and cane sugar and pour into the glass. Add crushed ice, top up with white rum and Alpl and stir.

GARNISH

Serve with a slice of dried apple and a sprig of mint.

TIP

Use fresh apple instead of dried. Stir from bottom to top and then garnish.



**ALESSANDRO
SQUICCIARINI**

Aurora Beach Venezia

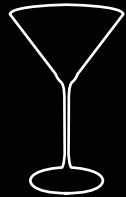
@alessandrosquicciariniofficial

ALPL MARTINI

- ALCOHOLIC STRENGTH: HIGH
- DIFFICULTY: MEDIUM

GLASS

Martini glass



INGREDIENTS

- 4 cl Alpl
- 4.5 cl apple-flavoured vodka (apple-flavoured gin)
- 1.5 cl apple liqueur
- 5-6 slices of cucumber, smashed
- Ice cubes



METHOD

Chill the Martini glass and smash the cucumbers in the shaker. Add the ice, apple-flavoured vodka and apple liqueur and shake well. Finally, pour into the glass through both strainer and sieve to stop any cucumber getting into the glass. Top up with Alpl.

GARNISH

Garnish with a slice of cucumber.

TIP

Add 1.5 cl of Sour for an even crisper Alpl Martini.



ALESSANDRO SQUICCIARINI

Aurora Beach Venezia

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ALPL 75

- ALCOHOLIC STRENGTH: LOW
- DIFFICULTY: MEDIUM

GLASS

Vintage champagne glass



INGREDIENTS

- 5 cl Alpl or Alpl Rosé
- 4 cl alcohol-free gin
- 2.5 cl White Pepper cordial
- 1 cl freshly squeezed lemon juice
- Lemon zest
- Ice cubes



METHOD

Pour the fresh lemon juice, non-alcoholic gin and cordial into the shaker, add some ice. Shake for 20 seconds and then strain into the glass. Top up with Alpl, stirring carefully from the bottom up for a really fresh cocktail.

GARNISH

Garnish with a twist of lemon zest.

TIP

A good substitute for the Cordial White Pepper is home-made pepper syrup: Stir 100 ml of water with 165 gr of sugar and 8 gr of ground pepper over a low heat until the pepper and sugar dissolve. Cool before use.



ANDREA CORSINI

Spirit Specialist

Le Vin Sauvage

@levinsauvage

@andricorso

STRUDELSPRUDEL

- ALCOHOLIC STRENGTH: HIGH
- DIFFICULTY: MEDIUM

GLASS

Old Fashioned



INGREDIENTS

- 8-10 Alpl
- 5 cl rum
- 2 cl apple liquor
- 2.5 cl freshly squeezed lemon juice
- 2 cl cinnamon and raisin syrup
- Albumin, dried apple
- Ice cubes

METHOD

Heat up the syrup with 100 ml water, 165 g sugar, a pinch of cinnamon and a few sultanas over a low heat until the sugar dissolves. Allow to cool. Place the freshly squeezed lemon juice, rum, apple liqueur, syrup and albumin in a shaker and dry shake for 20 seconds. Add some ice to the shaker, shake again for 10 seconds and fill the glass with ice cubes. Double strain so that no slivers of ice get from the shaker to the glass. Fill up with Alpl and stir carefully.

GARNISH

Crush the dried apples and add to the foam with the cinnamon.

TIP

White rum creates a lighter colour.



ALPLCELLO

- ALCOHOLIC STRENGTH: MEDIUM
- DIFFICULTY: EASY

GLASS

Wine glass



INGREDIENTS

- 10 cl Alpl or Alpl Rosé
- 4 cl Limoncello
- 6 cl Soda
- Slice of apple
- Ice cubes

METHOD

Fill the glass with ice cubes, pour over the Limoncello and soda. Top up with Alpl and stir slowly and carefully from the bottom up.

GARNISH

Garnish with a slice of apple.

TIP

For a more subtle flavour, use a Limoncello with a lower alcohol content (from 20%).



**ANDREA
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THE UNEXPLORED FACE OF APERITIVO

USE ALPL TO CREATE YOUR COCKTAILS.

GOLDEN TIMES & SUNSET ROSÉ

SIX BARTENDERS HAVE CREATED COCKTAILS WITH ALPL AND REFINED THEM TOGETHER. FROM SLIGHTLY ALCOHOLIC COCKTAILS TO A NEW TWIST ON CLASSICS AND EDGY CREATIONS: SOMETHING FOR EVERYONE, FROM THE NOVICE COCKTAIL MAKER TO THE SEASONED MIXOLOGIST. FIND YOUR FAVOURITE COCKTAIL OR CREATE ONE YOURSELF AND SHARE IT WITH US.

CHEERS!



MIX YOUR COCKTAIL
AND SHARE IT WITH US
@ALPL_SPARKLING

#ALPlexplorers



NATURAL SPARKLING

ALPL

FROM THE DOLOMITES

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