

# THE TASTING PANEL reports on who came to Tales for the first time this year:

## SANDEMAN PORT

George Sandeman, the seventh generation of the family to head the historic Sandeman company, hosted a lunch at **Herbsaint Bar and Restaurant**. This was the first year Sandeman partici-



PHOTO: ALLISON LEVINE

**George Sandeman (left) and mixologist Dalio Calado of Classical Cocktail from New York enjoy their Sandeman Port cocktails.** —Allison Levine

pated at Tales, showcasing a selection of cocktails made with Sandeman port. As George expressed it, “Our participation this year solidifies the work being done to promote port as a great ingredient in cocktails.” —Allison Levine

**The Velvet Orange Cocktail: Sandeman Founders Reserve Porto with sparkling blood orange juice, strawberries and mint leaves.**



PHOTO: ALLISON LEVINE

## DISARONNO

Disaronno hosted a Spirited Dinner at John Besh’s restaurant **August**, featuring cocktails by mixologists Debbi Peek (Disaronno 2011 Mixing Star), Steve Livigni, Willy Shine, Francesco Turrini and Carlo Splendorini.

The Disaronno brand reflects elegance and style, but it has also begun to have a more contemporary image. As Stefano Battioni,

Director General of Illva Saronno, explained, “Disaronno is delicious neat on the rocks, but it is a mixable product.” As the brand continues



PHOTO: JEFF TEACH

**Disaronno cocktails.**

to develop its contemporary image, “Tales of the Cocktail is an amazing event and we understand why we need to be here.”

Earlier this year, Disaronno partnered with GenArt to create the first documentary about the story of mixologists. GenArt, a company that helps emerging artists, selected photographer/filmmaker Bao Nguyen to create a short film about four mixologists, showcasing four distinct characters in four different cities and how the fifth character, the

city, reflects their vision of Disaronno in cocktails. Steve Livigni (Los Angeles) is influenced by the history of Disaronno, dating back to 1525; Carlo Splendorini (San Francisco) understands Disaronno as a part of his Italian heritage; Willy Shine (New York) is very influential in the industry and knows how Disaronno fits in; Francesco Turrini (London) sees Disaronno as the original amaretto, and the brand’s elegance and style play a big part in his cocktail creations.

The first half of the documentary, about the bartenders in their own lives, was screened at the Spirited Dinner. Bao was also there to film the dinner, showing the bartenders at work and the guests enjoying the drinks. The final film will be screened in September at the Contemporary Terrace in New York. —A.L.



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**Stefano Battioni, Director General of Illva Saronno.**