

Apple, raspberries and ribolla This is the “Tiepolo” cocktail

These ingredients, with blackberries and rose, proposed by the winner, Andrea Scubla. The drink will now become one of the town's official products for promotion.

By Federica Barella

Someone wearing a perfect bartender uniform. Someone else dressed more casual. All of them, anyway, resolved to propose and make their cocktails win the competition promoted by Confcommercio Udine together with the Municipality of Udine, which in the end crowned Andrea Scubla of Là di Moret as the official “Rosa Tiepolo” aperitif.

An aperitif based on some ingredients typical of Friuli, which raised enthusiasm and conquered the jury. The ingredients? Champagne-type Ribolla Gialla, Drop apple mash, blackberry syrup, 5 drops of raspberry mash, rose syrup, Grape Distillate Monovitigno Fragolino Nonino and albumin.

Besides, with the aim of conquering even more with his creation Scubla went to the seat of Friuli Future Forum in Via dei Calzolari with a written illustration of his idea: “I wanted to underline the Friulian origin of the primary products. Therefore I took inspiration from the products of our land to allow my aperitif being identified as a “Friulian” drink.

As explained, the drink proposed by Scubla is a “sparkling cocktail”, that's to say a drink with the prevailing presence of sparkling wine, champagne-type Ribolla Gialla.

The pink color required by the competition as a binding element was achieved thanks to a perfect dosage of fresh raspberry mash and blackberry syrup.

The jury (among its members Enzo Martines and the Aibes regional president, Gianni Marcon) greatly appreciated also the other nine proposals with Rama Radzepe of the Bar agli Sportivi, Forni di Sopra, second place, and Alessandro Casula who got the third place.

Other bartenders who took part in the competition: Alex Masiero of the Duomo, Udine, Giovanni Visentini of the Osteria al Centro, Prosenicco di Taipana, Luca De Reggi of the Leon Blanco, Moggio, Sandra Zamarian of the restaurant Alla Vedova, Udine, Alessandro Mauro of the Pi Greco, Udine and Robin Mattioni of the Astoria, Udine.

The initiative, Mr. Di Benedetto explains, “has the aim of identifying and awarding the best proposal of “Rosa Tiepolo” aperitif, so that it can now become a typical product of the town of Udine”.

The aperitif will therefore become one of the strengths also of the initiatives concerning art, culture, commerce and tourism during the usual spring manifestations dedicated to Tiepolo.