

COCKTAIL BOOK

DISCOVER THE HIDDEN SIDE OF APERITIF



#ALPXPLOERS



ALPL

APERITIVO, REDEFINED

IMMERSE YOURSELF IN THE EXCITING WORLD OF APERITIVO WITH OUR EXCLUSIVE NATURAL SPARKLINGS, “ALPL GOLDEN TIMES”, “ALPL GOLDEN TIMES ALCOHOL FREE” AND “ALPL SUNSET ROSÉ”. THESE APPLE SPARKLINGS ARE THE RESULT OF THE DEDICATION AND PASSION OF SOUTH TYROLEAN FRUIT-GROWING FAMILIES. WITH GREAT CARE AND HANDCRAFTED PRECISION, THEY HARVEST THE FINEST APPLES OF THE REGION. TOGETHER WITH THEIR COOPERATIVE, VOG PRODUCTS, THEY BRING THE VERY BEST OF THE APPLE INTO THE BOTTLE.

EACH BOTTLE CAPTURES THE NATURAL STRENGTH AND AUTHENTICITY OF THE ALPS. CRAFTED USING THE TRADITIONAL CHARMAT METHOD WITH DOUBLE FERMENTATION, GOLDEN TIMES AND SUNSET ROSÉ UNFOLD AN UNMATCHED FRESHNESS AND LIGHTNESS THAT MAKE EACH SIP A SPECIAL EXPERIENCE.

THANKS TO AN INNOVATIVE FERMENTATION PROCESS, GOLDEN TIMES ALCOHOL FREE RETAINS ITS NATURAL AROMAS AND DELIVERS AN AUTHENTIC TASTE WITHOUT COMPROMISE.

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.



DISCOVER ALPL



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.

ESSENCE

100% natural, pure apple juice and apple juice concentrate.
No other sugars, no added CO₂.

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.

PARTICULARITY

Alpl Golden Times is more than just natural sparkling:
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

A FRESH, EXCITING TAKE ON THE APERITIF – INSPIRED BY TRADITION AND NATURE.
APPLE JUICE AND CHERRY, WITH NO ADDED SUGAR OR CO₂.
CRISP AND DELICATELY SPARKLING – FOR THOSE READY TO RETHINK INDULGENCE.

ESSENCE

Produced exclusively from apple juice and cherries.
No other sugars, no added CO₂.

TASTE

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

PARTICULARITY

Alpi Rosé is more than just natural sparkling:
The double fermentation using the Charmat
method gives Alpi its lasting perlage.

INDULGENCE

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



GOLDEN TIMES

ALCOHOL FREE

EVERY JOURNEY BEGINS WITH A CHOICE.
TO MAKE IT UNFORGETTABLE, IT TAKES PASSION.
ALPL ALCOHOL FREE OPENS NEW POSSIBILITIES:
EMBRACE YOUR GOLDEN TIMES - ALCOHOL FREE.

ESSENCE

Fermented apple juice and carbon dioxide.
No other sugars, no alcohol.

TASTE

Intense fresh, fruity, and floral aromas define the taste,
offering an experience that combines vibrancy and character.
Thanks to a unique fermentation process, it delivers an authentic and innovative flavor.
Without compromise and alcohol.

PARTICULARITY

Alpl Golden Times Alcohol Free is much more than just a simple natural sparkling:
its refined perlage makes it unique and sophisticated, offering an elegant pleasure without alcohol.

INDULGENCE

Straight as a alcohol free aperitif or as a longer drink with a mixer.





USE ALPL TO CREATE YOUR COCKTAILS.

GOLDEN TIMES, GOLDEN TIMES ALCOHOL FREE
& SUNSET ROSÉ

SEVEN BARTENDERS TEAMED UP WITH ALPL TO CRAFT UNIQUE
COCKTAILS – REFINED DOWN TO THE LAST DETAIL.

FROM SLIGHTLY ALCOHOLIC COCKTAILS TO A NEW TWIST
ON ALCOHOL FREE 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



OUR BARTENDERS

ELISABETH PAONE

@elysadeath__

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



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."



ALESSANDRO QUICCIARINI

Aurora Beach Venezia

@alessandrosquicciariniofficial

@aurorabeachvenezia

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



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."

ATTILA MONSAGRATI

Hotel Stocker, San Valentino Alla Muta

@hotelstocker

@attilamonsagrati

"Schiutto, fresco e versatile: con Alpl preparare cocktail non è mai stato così entusiasmante."



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."



HANNES ANDERGASSEN

@insglasl

"Unique, custom-crafted recipes are on trend - with Alpl, I create bold flavor experiences in every glass."

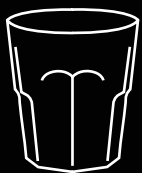


GIN BASIL ALPL

●●● 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.



ELISABETH
PAONE

@elysadeath__

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__

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
- 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
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Panoramic Lodge
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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
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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.



**SAMUEL
SENNSTRÖM**

Flurins Turm
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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
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BITTER ALPL

●○○ ALCOHOLIC STRENGTH: LOW
●○○ DIFFICULTY: EASY

GLASS

Tumbler



INGREDIENTS

- 6 cl Alpl
- 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.



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ALPLSTRUDEL

●○○ ALCOHOLIC STRENGTH: LOW
●○○ DIFFICULTY: EASY

GLASS

Martini glass



INGREDIENTS

- 1 bottle of Alpl
- 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
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@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.



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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, caramelize the topping with the torch.

GARNISH

Caramelised cane sugar.

TIP

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



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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
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Aurora Beach Venezia

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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.



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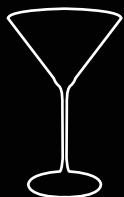
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ALPL MARTINI

●●● 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 liquor
- 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.



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ALPL 75

●○○ ALCOHOLIC STRENGTH: LOW
●●○ DIFFICULTY: MEDIUM

GLASS

Vintage champagne glass



INGREDIENTS

- 5 cl Alpl
- 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
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STRUDELSPRUDEL

●●● ALCOHOLIC STRENGTH: HIGH
●●○ DIFFICULTY: MEDIUM

GLASS

Old Fashioned



INGREDIENTS

- 8-10 cl 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.



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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%).



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ALPL D'OR

●●● ALCOHOLIC STRENGTH: HIGH
●●○ DIFFICULTY: MEDIUM

GLASS

Tumbler



INGREDIENTS

- 8-10 cl Alpl
- 4 cl Grappa D'Oro
- 2 cl rhubarb syrup
- 3 dashes chocolate bitters
- Ice cubes



METHOD

Pour all ingredients except Alpl into a tumbler glass without ice and stir well. Fill the glass with ice cubes and top up with Alpl Golden Times or Sunset Rosé. Stir gently.

GARNISH

A basil leaf and a dried apple slice.

TIP

For a lighter version, Alpl Golden Times Alcohol Free can be used.



HANNES
ANDERGASSEN
@insglasl

ALP(L)IN

○○○ ALCOHOL STRENGTH: NONE
●●○ DIFFICULTY: MEDIUM

GLASS

Balloon



INGREDIENTS

- 10-12 cl Alpl Golden Times Alcohol Free
- 3 cl Walcher Red Veneziano
- 3 cl non-alcoholic gin
- 2 cl ginger syrup
- 2 cl lemon juice
- Ice cubes



METHOD

Pour all ingredients except Alpl into a balloon glass without ice. Then fill the glass with ice cubes and top up with Alpl Golden Times Alcohol Free. Stir gently with a bar spoon.

GARNISH

Mint, a strawberry, and a dried apple slice.

TIP

For a bolder version, Alpl Golden Times can be used.



HANNES
ANDERGASSEN
@insglasl



ALPL BASIL TIME

●●● ALCOHOL CONTENT: MEDIUM

●○○ DIFFICULTY: EASY



GLASS

Highball



INGREDIENTS

- 8-10 cl Alpl Golden Times
- 5 cl Limoncello
- Basil-ginger soda
- Ice cubes

METHOD

Pour all the ingredients, except the seltzer, into a glass filled with ice. Stir gently and top up with basil and ginger seltzer.

GARNISH

Candied ginger, basil, and lemon zest.

TIP

For a non-alcoholic version, use Alpl Golden Times Alcohol Free and non-alcoholic limoncello.



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#ALPEXPLORERS

NATURAL SPARKLING

ALPL

FROM THE ALPS



DISCOVER ALPL

AL-2026-A-V01-EN