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ON TAP

A nitrogen-infused pick-me-up at La Vita Dolce

There's no need to leave room for cream in a glass of **Dolce Nitro**, the nitrogen-infused cold brewed coffee served from a tap and over ice at La Vita Dolce. "It's pretty smooth," says owner **Annie Johnston** of the drink that's developed a cult following. "It's fresh and full-bodied – a thirst-quenching iced coffee."

Annie, a Chapel Hill native who took over the **Southern Village** espresso and gelato cafe in April, spent the better part of a year developing the recipe. She began by selecting the perfect coffee bean – La Vita Dolce is the only place in North Carolina where you will find Seattle-roasted Victrola coffee – and then fine-tuned her cold brew method, which takes 15 to 17 hours per batch. Next came the crucial step: infusing the coffee with the right amount of nitrogen and kegging it. It's an idea akin to brewing stout beers, with the same goal of yielding a rich, creamy beverage. "I did a lot of online researching," Annie says. She eschewed taps developed specifically for coffee. (Nitrogen-tapped cold brew is an emerging trend in the craft coffee world.) "Tapped beer has been around a lot longer than coffee," she says, "so they've figured out their equipment. I trust that. I use a Guinness setup."

The result is bold and satisfying, but not carbonated like its stout beer cousin. And there is perhaps *one* reason to leave room in your glass of Dolce Nitro: Try a float made with a scoop – or two – of gelato. – *Jessie Ammons*



PHOTO BY SARAH ARNESON

Annie Johnston calls her creation "fresh and full-bodied – a thirst-quenching iced coffee."