



OROBORO

EUROPEAN CATALOG

COMPAGNIA DEI CARAIBI



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Salvia & Limone

“AS ITS NAME SAYS, SALVIA & LIMONE IS A SIMPLE RECIPE, ITS NAME WAS “REFRESHING” AND EVERYBODY LIKES IT,”

When the world used to belong to farmers, in the summer months intense afternoons were spent in the shade with a good chat with neighbors, waiting to go to the fields to work till sunset. At around 4 in the afternoon, shortly before the rich snack which used to be bread and tomatoes, a refreshing drink was taken – today's aperitif. It was “salviaelimone” (sage and lemon), set in the well water to cool it down. In winter that “refreshing drink” used to be drunk after dinner heated in a water bath and was a companion till late at night. The “salviaelimone” was a rite of initiation and the final ceremony of long days of living together, determined by the intense simple rhythm of nature. As its name says, Salvia & Limone is a simple recipe, its name was “refreshing”, everybody liked it and it was considered a true remedy on many occasions and still is, to these days, simple, just refreshing as it was once.

LIQ04245-01

CARLO

Alberto

RISERVA CARLO ALBERTO

The Vermouth Riserva Carlo Alberto is a product of excellence, a refined combination of selected ingredients and antique techniques requiring experience, skills, finesse and great patience. The recipe that is still used today is a clear homage to that from 1837. In that year, Tumalin Bartolomé Baracco de Baracho obtained the basis of the aperitif-wine-drink recipe the royal chef was used to preparing for the King, thus bringing to life his personal and exclusive production which continued for two hundred years and continues today.

“THE BOTTLE DESIGN WAS CREATED TAKING INSPIRATION FROM THE ARCHITECTURE OF TURIN,”

VERMOUTH DI TORINO

When the world used to belong to farmers, in the summer months intense afternoons were spent in the shade with a good chat with neighbors, waiting to go to the fields to work till sunset. At around 4 in the afternoon, shortly before the rich snack which used to be bread and tomatoes, a refreshing drink was taken – today's aperitif. It was “salviaelimone” (sage and lemon), set in the well water to cool it down. In winter that “refreshing drink” used to be drunk after dinner heated in a water bath and was a companion till late at night. The “salviaelimone” was a rite of initiation and the final ceremony of long days of living together, determined by the intense simple rhythm of nature. As its name says, Salvia & Limone is a simple recipe, its name was “refreshing”, everybody liked it and it was considered a true remedy on many occasions and still is, to these days, simple, just refreshing as it was once.

Riserva Carlo Alberto is a Vermouth di Torino Superiore whose vinous basis consists of two Piemontese excellences: Erbaluce di Caluso DOCG and the partially fermented must from Moscato grapes. The bottle design was created taking direct inspiration from the architecture of Turin: Palazzo Madama in the central part of the bottle to switch then to the connection with evolutions typical of Art Nouveau to be found in the bottleneck and in the higher Dome part of the bottle to get to the colonnade of Turin's Grand Madre in the lower part. All botanicals used are selected and harvested with extreme care to create unique harmony in any one of the three versions: Rosso, Bianco and Extra Dry. Each recipe was created to enhance the finest and most elegant characteristics in each bottle. If Vermouth Rosso is silhouetted against a heart of warm spic-

es, red fruit, orange peel and exotic quassia, Vermouth Bianco is deliciously sweet and preserves extreme finesse and elegance with scents of elder and fruits in syrup. The Extra Dry version, even though it is the driest, preserves its smooth texture and the light tone enhancing the harmony of all botanicals in an extraordinary way.

CARLO ALBERTO

The great magic of Carlo Alberto Vermouth has also been revised to reach to the ideal product for mixology, with a bigger bottle together with clear, well-defined characteristics and a distinctive personality. With the same botanicals of Reserva but making use of different types of Italian wines, it is a Vermouth of Turin, created to interpret all types of cocktails perfectly, giving the unique structure and character of Carlo Alberto. It comes in the two traditional versions Rosso and Bianco.



VER05709

VER04981

OLD gentleman MODERN botanic

INTERVIEW WITH
IVANO TROMBINO

At the Vecchio Magazzino Doganale you live in a novel that flows between the past two centuries, with discoveries, art, modernity and fascinating characters such as Jefferson, Roger, Gil and Madame Milù... "They never made liquor, but they were good drinkers. Because, let's be clear, what you find here is not 'storytelling', but facts that really happened and are the result of long research'. Ivano Trombino, an agricultural gentleman from another era, founder of the company that debuted with the formidable Jefferson, 'Amaro Importante' that launched it among the first names in Italian liqueur-making, undoubtedly 'the best in the world', explains it to us.

Can you tell us about your research? It's a very personal story that I rarely tell. 10 years ago, my dad finally wanted to find out where my grandfather Egidio had gone in 1950 to America and never returned, abandoning the family. So I set out on his trail and found a passport with a record of his departure from the port of Naples to Rio de Janeiro; there he had a daughter, Regina, a new sister for my father. I managed to track her down and contacted her to find out what she had told me about her life in Italy, in Calabria. I then found out the story of the Vecchio Magazzino Doganale of 1850 and of Giocondo Trombino, my grandfather's grandfather, who, in his family business, used to plant crops and make some bergamot and citron infusions. Thus, I restarted the Magazzino and started selling the botanicals from our cultivations, all over Italy. Today, there are about 38, most of them self-produced, including wild ones, all processed fresh and individually, so as to create a 'bank' of infusions for me to use over the years.

VECCHIO magazzino DOGANALE

Amaro Importante sees its birth in Calabria; this land gives fruits and herbs unique in the world. The old Magazzino Doganale selects and hand picks the main part of botanicals used, including PGI Rocca Imperiale lemons, Bisignano sweet and bitter oranges in the family garden, Pellaro bergamots, Palombara oregano and Bisignano rosemary.

Jefferson

AMARO IMPORTANTE

This is processed separately in a water-alcohol infusion, preserving the raw material and its seasonality. That's why the assemblage of Amaro Importante takes more than 11 months, never resorting to artificial aromas or colouring agents. A linen cloth is the only means used for filtering. Amaro Importante was the master of a ship which shipwrecked in Calabria in 1871; he found shelter at Giocondo at Vecchio Magazzino Doganale and made what he called Amaro Importante, which was adapted and transformed to make it excellent to present days. Best served cold or with ice, surprising in mixology like bitters or supporting Vermouths.



LIQ04942

Roger

TENERE
SOTTO BANCO



LIQ07215

Mr. Roger's Extra Strong bitter; the man also shipwrecked together with captain Jefferson and doctor Gil, it draws its inspiration from the character of its creator, austere and pungent towards those who didn't respect nature. No filtering nor adding artificial colourings, only the result of a careful selection of all botanicals of the Vecchio Magazzino Doganale, handcrafted to create a unique unconventional product, to the point that it provides the label "Tenere Sotto Banco" (keep under the counter). Roger is produced by infusion of botanicals selected in Calabria, including Bisignano bitter orange, Pellaro bergamot, PGI ROCCA Imperiale lemon, rhubarb and gentian.

MADAME milù

LIQUORE DA BERE AL BISOGNO

The new creation of Vecchio Magazzino Doganale bears the name of Jefferson's great love, Madame Milù, a dancer he met in Paris. This "to-be-drunk-when-needed liqueur" is balsamic and herbaceous; its production foresees the application of different techniques of extraction of aromas. It has Sila green cons, wild fennel, tanacetum, melissa and chamomile, all hand-picked herbs, with a secret mix of medicinal herbs to complete this extraordinary recipe. Its strong balsamic taste and its high alcohol content make it extraordinary in mixology, good served cold whenever you wish, or to put it better, "when needed".



LIQ05973

BERGAMOTTO fantastico & DIAMANTE

EREDITÀ DI FAMIGLIA



LIQ05974-01

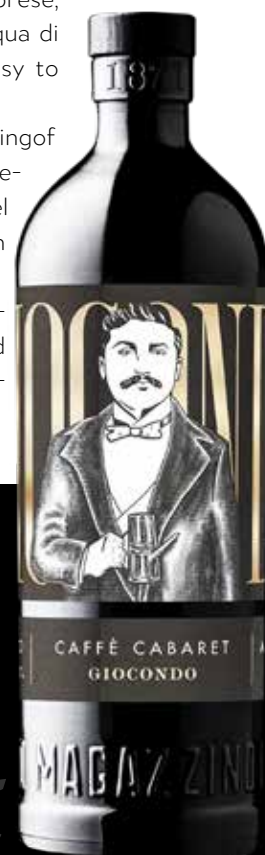
LIQ05966-01-A

Bergamotto Fantastico and Diamante Acqua di Cedro are liqueurs created through citrus fruits, symbol of Calabria.

Bergamotto Fantastico is produced with fresh fruits only, peeled by hand in Pellarò's garden. After a two-month infusion, filtering - making use of linen cloths - and bottling take place, the scent and the taste of real Bergamotto Calabrese, the king of citrus fruits. Acqua di Cedro is a fresh liqueur, easy to drink.

Its recipe foresees a blending of infusion and a distillate of cedars from Santa Maria del Cedro, which are worked on fresh.

These products are enhanced when served cold and smooth; intriguing and fashionable in mixology.



LIQ07104

CAFFÈ' Cabaret

GIOCONDO

Our story always leads us to the historic Vecchio Magazzino Doganale, when Giocondo, with a unique and magical ritual, used to prepare a drink that was the ancestor of coffee, for his many friends who came to visit him. He always managed, with simplicity and wisdom, to combine small portions of Ethiopian coffee with his toasted acorns. We have recreated a unique and timeless coffee Amaro.

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DOPOLAVORO

ESERCIZIO DA BERE



LIQ06507

It is said that love and friendship are eternal but to make magic continue, these must be fueled by small but important details; in short, flames must be kept alive. At the Vecchio Magazzino Doganale they made it a lifestyle, starting from their philosophy made of friendships, discussions, beauty, love and moments which leave their mark in hearts and minds in each of us. The end of the nineteenth and twentieth century, today, seem to be very topical. The desire to be together in a simple, convivial, elegant and colored way leads us inevitably towards slowing down, a good place to reorder thoughts and create moments of confrontation, smiles and emotions. An Italian style magic moment to recharge batteries and to let us understand time is precious: "no matter where we are but we are together". Dopolavoro Liqueur Aperitivo Amaro contains a ready to drink experience in its complexity; the real Italian style tradition in a modern way. It is made of infusions of herb extracts and Calabrian citrus zest infusions.

FRACK

AMARO SERALE, NO ALLA MODA



LIQ05456-01

Evening bitter, not in a fashionable sense" can be seen as provocation for what is considered an unruly liqueur since its birth, a unique creation in its class. It starts from a passito wine, which is strengthened with botanicals from Calabria and is baked on fire, after gross filtering making use of linen cloths. It is combined with an additional bitter made of hydro-alcoholic infusions. When tasted, the mouth reveals a surprising evolution, the very first soft impact vanishes in the finish, allowing space for intense notes of gentian and chinchona. FraCk is produced in small lots of only 1800 litres per year, great after a meal or for meditation, and incredible in mixology replacing Vermouth.

ABRACADABRA

LIQUIRIZIA VENDUTA IN TUTTO IL MONDO

Calabria DOP licorice liqueur. The ancestral boiling method helps defiber roots which are later squeezed. In a separate way, an alcohol infusion of roots cut into small pieces is prepared; infusion alcohol content and aging time may vary from time to time. Abracadabra's natural color, scent and density make it a unique licorice liqueur.



LIQ06378

INTERVALLO

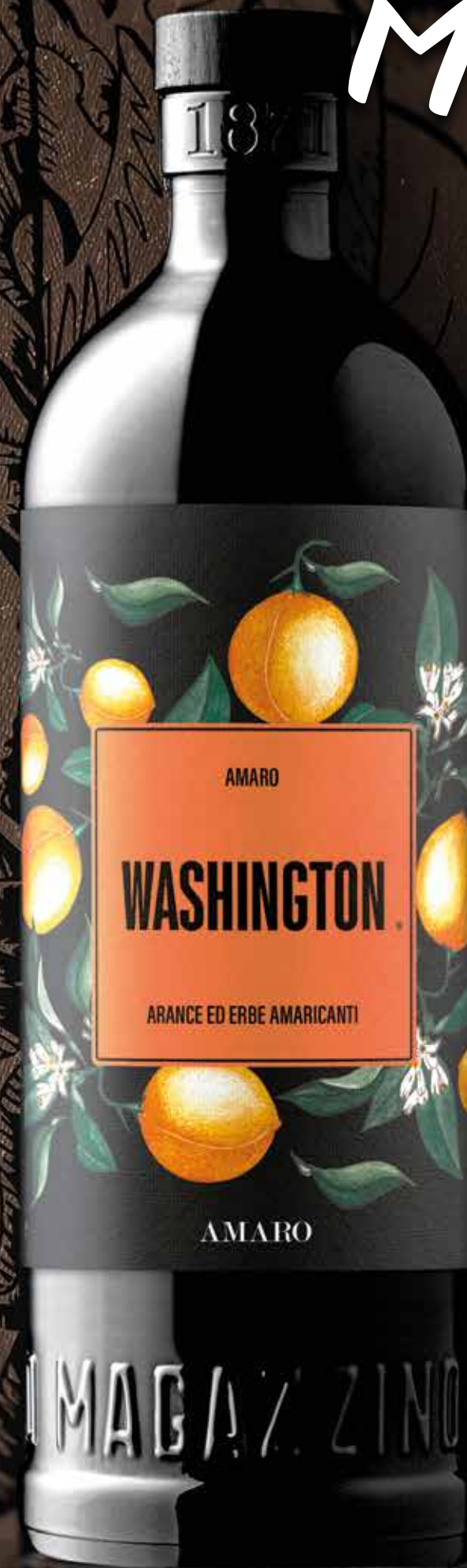
AMARO DA SALOTTO

Intervallo springs from curiosity to curiosity to discovery. As with explorers scouting new lands, we have been dedicated to scout new botanicals to give birth to new taste experience with great simplicity. The recipe has no citrus fruit; Intervallo - Amaro da salotto contains gentian, galanga, absinthe, bay leaf and artichoke together with mint, sage and marjoram; these ingredients are expertly worked in stream distillation, thus giving an unmistakable fresh note to our product. Intervallo is a refined product with a 100% cotton label that can be personalized by adding a signature or a dedication; Intervallo is magic, let yourself be persuaded by its velvety flavor. Drink it neat, sitting in your salotto.



LIQ06499

Washington & Meraviglioso



LIQ07102-02

The history, the evolution, the creation of the botanical garden and the passion for our land has led us to a fascinating new project. Two bitters are born that revolve around the daily life of our Rural Agricultural Society, the botanicals come from the particles of the earth 343/300. Martorano and 674 Bisignano. For the first time we proudly present the label, the identity signature of the Trombino Sons. Washington - the Amaro of Oranges and Bitter herbs - and Meraviglioso Spirito Amaro are addressed to an increasingly demanding public that has passionately approached our way of drinking.



LIQ07106-02



MANFREDI

The classics of Italian liqueur tradition according to Calabrian heritage. Attention to raw materials and the production process gives the Manfredi line a distinctive identity. The Amaro, classic and penetrating. The Lemon, fresh and intense.

The Licorice, pure and velvety. The Bergamot, a symbol of Calabria. The Sambuca, with star anise from Sila. The Anise, Manfredi is a guarantee for those seeking quality among the products that have made Italian history.

LIQ07640



LIQ07636



LIQ07637



LIQ07638



LIQ07635



LIQ07639



Mr. Three & Bros.

Falernum was created in Barbados in the nineteenth century from a mixture of rums, fruit and local spices, to drink as a tonic, simply diluted on ice or to soften rums of the past, significantly more violent than those we are used to today. After that, during its Caribbean “exile” (due to the prohibition period in the United States), Ernest Raymond Beaumont Gantt, better known as Don The Beachcomber – who developed the concept for Tiki – began to use it in his drinks, until it became unreplaceable. Once Prohibition was over, Dan came back home, his Tiki mixology was a big success and, together with it, the Falernum. Today, Edoardo Nono and the team of Rita & Cocktails in Milan, together with Memfi Baracco from Compagnia dei Caraibi, after many years of experimentation as an excellent homemade, have created a Falernum able to reach

the market without losing its primary handmade qualities. In addition to Edoardo’s expertise and passion, Caribbean white rum, demerara full proof, ginger, spices, bitter almonds, limes, lemons, and sugar contribute to its production. It’s color is a deep cloudy yellow, on the nose citrus fruit and the fragrant note of bitter almond are predominant, diluted on ice the intense hint of cloves is surprising. On the palate it is clean and strong, sweet, velvety, when consumed, the spicy part is present with maximum intensity and notes of cloves and pimiento emerge. The finish is characterized by bitter almond, lemon and a delicious and spicy ginger persistence. In mixology it is versatile, chameleon-like. Unreplaceable in Tikis, surprising with bitters and in combination with citrus distillations. It conveys freshness and a fragrant hint of ginger to each drink.



Bitter ROUGE

my
Heart
is Rouge
my
Senses are
rebel
Rouge!



BIT05444

white



BIT05296

The bitter "Rouge" used to be produced by the historic wine cellar and liqueur producing factory "Baracco", at the Via Nizza plant in Turin from the beginning of the last century to the early 1960s. After that, wine production was reserved – as it continues today – to Castellinaldo d'Alba, the historical site of the company. The liqueur production then moved to the lush and unspoilt Valchiusella, with a profile dedicated

to wellbeing and ecology. Here, for infusion only, treating herbs in a gentle and effective way, the traditional and historic production of bitter "Rouge" and Vermut is continued. Rouge marks its origins, particularly with fragrance of spice from the coast of Africa, Central and South America, harmonized and enhanced by the historic Turin's liquoristic "savoir faire". Great in classical methods of mixology. Special to drink alone.

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JEF- FER- SON

TINTURA IMPORTANTE



BIT05055

Tintura Importante is the bitter produced only with mother tinctures to create Amaro Importante.

All ingredients of this tinturea are from Calabria – Roccella Ionica's bergamot, bitter orange from Bisignano, Montalto Uffugo's rosemary and Palombara's oregano which, together with further herbs and spices, make this bitter natural and unique. Great as a flavoring in cocktails, especially in great classics, it is packaged in the classical pharmaceutical dropper bottle. Extraordinarily bittering, it is the natural touch which makes your creations personal and unique.



mandragola



LIQ05200

In the history of Piedmont the word "Setmin" referred to male healers. As it happened to "Masche", their female equivalent, their natural talents are extended and refined through a handover of "powers" from ancient Setmin, these powers relate to both healing and magical knowledge. For "Masche" it occurs through a handover of the "Book" containing formulae and how to use them, for men the tradition consists of oral teachings and through dreams.

We were given the formula of amaro Mandragola, along with its name, by a heir of a Setmin in Valchiusella, an accomplished pharmacist at that time in 1978. The formula contains 15 herbs, of which, according to this type of formulae, only eight can be made available to maintain the vital principles of that product. According to this particular science, the result obtained transcends the principles of the herbs themselves to get to a transformation able to make the product effective.

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Haiti

1716



Cardamom



Chadeque



Gingembre



BIT06261



LIQ04942



BIT06265

Haitian liqueur-making and distilling traditions are as old as the production and the usage of bitters for mixing on the island. Born into liqueur-making and distilling in 1982, Jean-Didier Gardère began to experiment making use of local clairin as base spirits, putting local spices in infusion, thus creating a sort of Trampé, the traditional popular fruity liqueur in Haiti. In 1991 he opened the first true laboratory; in addition to clairin he started to use spirits from other parts of the world. The name 1716 is a tribute to the foundation of the town Saint-Marc, where families Gardère and Peychaud originate from. Bitters of old tradition, the 1716s are produced in Haiti with local and foreign base alcohol and native botanicals, and there is also a little bit of Italy in these Haitian bitters: lemon zest from the Amalfi coast.

Bitter 1716 Chadeque: ancient recipe from the nineteenth century, it is a homemade bitter which is not only a selected ingredient in many drinks, but also an exceptional partner in the kitchen. Citrus and spicy, it gives fresh and Caribbean notes to each preparation.

Bitter 1716 Grand Avelino: sweet and herbaceous, it makes drinks better, giving them warmth and complexity.

Bitter 1716 Piment/Gingembre: pepper and ginger, admirable union in mixing and fusion cuisine.

Bitter 1716 Reserve/Speciale: a secret recipe, unique, which gives drinks a distinct character and forceful stunning notes in gastronomy.



BIT05432



BIT05425

















BIT05834

The creation of artisan bitters can be used by those who appreciate high quality cocktails, from professional bartenders to mixology lovers who drink them at home with their friends. That has always been the mission for Dashfire: the creation of unique products which help your favorite cocktail improve immediately.










Lee Egbert's insatiable thirst for knowledge is the true strength of Dashfire; eager to travel and to learn as much as possible about flavors and spices of any culture. He had the chance to see first-hand local botanicals, as well as spirits and food of each country he visited. The inspiration of all Dashfire products comes from this unique experience he had around the world, placing great emphasis on ingredients carefully chosen.

The range is divided in different types of bitters, among them the Single Flavor Family of Bitters – which can be mixed together to create a unique bitter, different from the others – the Speciality Bitters – combining different essences with the aim to recreate genuine tastes and flavors from the past – and the series Vagabond, inspired by exotic culture and passion for travel.










	CODE	PRODUCT / REFERENCE	CATEGORY	NOTES	ORIGIN	ABV	VOL. ml.	PACK	BOX
SALVIA & LIMONE									
	LIQ04245-01	SALVIA & LIMONE	LIQUEUR	Ancient digestive recipe from Piedmont. It leaves a real fresh mouth and a long- lasting satisfaction.	ITALY	25	700	-	6
CARLO ALBERTO									
	VER05707	CARLO ALBERTO RISERVA RED SUPERIORE	VERMOUTH DI TORINO ROSSO SUPERIORE	● Elegant. Fresh fruit, cherry, tonka fave, cinnamon.	ITALY	18	750	-	6
	VER05711	CARLO ALBERTO RISERVA RED SUPERIORE	VERMOUTH DI TORINO ROSSO SUPERIORE	● Elegant. Fresh fruit, cherry, tonka fave, cinnamon.	ITALY	18	750	C	6
	VER05709	CARLO ALBERTO RISERVA WHITE SUPERIORE	VERMOUTH DI TORINO BIANCO SUPERIORE	● Elegant. Compote, elderflower.	ITALY	18	750	-	6
	VER05712	CARLO ALBERTO RISERVA WHITE SUPERIORE	VERMOUTH DI TORINO BIANCO SUPERIORE	● Elegant. Compote, elderflower.	ITALY	18	750	C	6
	VER05710	CARLO ALBERTO RISERVA EXTRA DRY SUPERIORE	VERMOUTH DI TORINO EXTRA DRY SUPERIORE	● Delicate but dry. Almonds and vegetal notes.	ITALY	18	750	-	6
	VER04980	CARLO ALBERTO RED	VERMOUTH DI TORINO RED	● Perfect for Mixology. Elegant. Fresh fruit, cherry, tonka fave, cinnamon.	ITALY	17	1000	-	6
	VER04981	CARLO ALBERTO WHITE	VERMOUTH DI TORINO WHITE	● Perfect for Mixology. Elegant. Compote, elderflower.	ITALY	17	1000	-	6
MANFREDI									
	LIQ07635	MANFREDI AMARO HISTORICAL RECIPE	LIQUEUR AMARO	Gentian and rhubarb are the main charac- ters on the nose, with a fresh, subtly accented note of absinthe. On the palate, a slight orange flavor.	ITALY	25	500	-	6
	LIQ07783	MANFREDI AMARO HISTORICAL RECIPE	LIQUEUR AMARO	Gentian and rhubarb are the main characters on the nose, with a fresh, subtly accented note of absinthe. On the palate, a slight orange flavor.	ITALY	25	700	-	6
	LIQ07636	MANFREDI LIQUIRIZIA HISTORICAL RECIPE	LIQUEUR AMARO	Intense licorice with a coffee nuance. Balanced and rounded.	ITALY	26	500	-	6
	LIQ07784	MANFREDI LIQUIRIZIA HISTORICAL RECIPE	LIQUEUR AMARO	Intense licorice with a coffee nuance. Balanced and rounded.	ITALY	26	700	-	6
	LIQ07638	MANFREDI SAMBUCA HISTORICAL RECIPE	LIQUEUR AMARO	Intense and fresh with a cumin flavor. Star an- ise brings intensity and sweetness, while Sila black one adds spiced and fresh notes.	ITALY	40	500	-	6
	LIQ07637	MANFREDI ANICE HISTORICAL RECIPE	LIQUEUR CITRUS	Unmistakable anise notes. Fresh and balsamic. For those who love strong flavors.	ITALY	42	500	-	6

Legend GB: Standard Gift Box WGB: Wooden Gift Box MGB: Metal Gift Box DGB: Deluxe Gift Box GGP: Glass Gift Pack OGP: Other Gift Pack DB: Display box C: Canister
● Biological/Organic ● Gluten free ● Limited edition


	CODE	PRODUCT / REFERENCE	CATEGORY	NOTES	ORIGIN	ABV	VOL. ml.	PACK	BOX
	LIQ07639	MANFREDI BERGAMOTTO HISTORICAL RECIPE	LIQUEUR CITRUS	Gentle notes of citrus and flowers. The bergamot is intense. On the palate, fresh bergamot, lemon and a slight after-smell of flowers.	ITALY	28	500	-	6
	LIQ07640	MANFREDI LIMONE HISTORICAL RECIPE	LIQUEUR CITRUS	The citrus fruit stands out with slight floral flavors. Fresh and balanced.	ITALY	28	500	-	6
	LIQ07785	MANFREDI LIMONE HISTORICAL RECIPE	LIQUEUR CITRUS	The citrus fruit stands out with slight floral flavors. Fresh and balanced.	ITALY	28	700	-	6
JEFFERSON									
	LIQ04942	JEFFERSON AMARO IMPORTANTE	LIQUEUR AMARO	● Balanced, citrus fruity notes, the grassy finish and bittering.	ITALY	30	700	-	6
	LIQ05957	JEFFERSON AMARO IMPORTANTE	LIQUEUR AMARO	● Balanced, citrus fruity notes, the grassy finish and bittering. Gift box included.	ITALY	30	700	GB	6
	LIQ05192	JEFFERSON AMARO IMPORTANTE MAGNUM	LIQUEUR AMARO	● Balanced, citrus fruity notes, the grassy finish and bittering. Big size bottle.	ITALY	30	1500	-	6
	LIQ04942-B	JEFFERSON AMARO IMPORTANTE TAILOR MADE PACK	LIQUEUR AMARO	● A limited release. of Jefferson with two glasses.	ITALY	30	700	GGP	1
	LIQ06867-B	JEFFERSON AMARO IMPORTANTE ESPOSITORE MIGNON DA BORSETTA	LIQUEUR AMARO	● True "Amaro", fresh, balmic, complex, tenacious. Fruits, leaves and roots notes. Miniature bottle.	ITALY	30	10X50	GB	1
ROGER									
	LIQ07215	AMARO TENERE SOTTO BANCO	LIQUEUR AMARO	● Strong taste with citrus fruity hints, gentian and cinchona. Cheeky.	ITALY	25	700	-	6
	LIQ07215-A	AMARO TENERE SOTTO BANCO	LIQUEUR AMARO	● Strong taste with citrus fruity hints, gentian and cinchona. Cheeky. Gift box included.	ITALY	25	700	GB	6
	BIT06857-B	MADAME MILU DA BERE AL BISOGNO ESPOSITORE MIGNON DA BORSETTA	LIQUEUR AMARO	True "Amaro", fresh, balmic, complex, tenacious. Fruits, leaves and roots notes. Miniature bottle.	ITALY	25	10X50	DB	1

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MADAME MILU									
	LIQ05859	MADAME MILU DA BERE AL BISOGNO	LIQUEUR HERBAL AMARO	Balsamic liquor with strong grassy notes and almost spicy tones.	ITALY	45	700	-	6
	LIQ05973	MADAME MILU DA BERE AL BISOGNO	LIQUEUR HERBAL AMARO	Balsamic liquor with strong grassy notes and almost spicy tones. Gift box included.	ITALY	45	700	GB	6
	LIQ06868-B	MADAME MILU DA BERE AL BISOGNO ESPOSITORE MIGNON DA BORSETTA	LIQUEUR HERBAL AMARO	True "Amaro", fresh, balmy, complex, tenacious. Fruits, leaves and roots notes. Miniature bottle.	ITALY	45	10X50	DB	1
BERGAMOTTO FANTASTICO									
	LIQ05895-01	BERGAMOTTO FANTASTICO	LIQUEUR CITRUSY	Perfumed and balanced citrus fruity notes, silky and fresh.	ITALY	32	700	-	6
	LIQ05974-01	BERGAMOTTO FANTASTICO	LIQUEUR CITRUSY	Perfumed and balanced citrus fruity notes, silky and fresh. Gift box included.	ITALY	32	700	GB	6
	LIQ06860-B	BERGAMOTTO FANTASTICO ESPOSITORE MIGNON DA BORSETTA	LIQUEUR CITRUSY	True "Amaro", fresh, balmy, complex, tenacious. Fruits, leaves and roots notes. Miniature bottle.	ITALY	32	10X50	DB	1
DIAMANTE									
	LIQ05966-01	DIAMANTE ACQUA DI CEDRO	LIQUEUR CITRUSY	Perfumed and citrus fruits with a fresh and delicate taste.	ITALY	25	700	-	6
	LIQ05966-01-A	DIAMANTE ACQUA DI CEDRO	LIQUEUR CITRUSY	Perfumed and citrus fruits with a fresh and delicate taste. Gift box included.	ITALY	25	700	GB	6
	LIQ06861-B	DIAMANTE ACQUA DI CEDRO ESPOSITORE MIGNON DA BORSETTA	LIQUEUR CITRUSY	True "Amaro", fresh, balmy, complex, tenacious. Fruits, leaves and roots notes. Miniature bottle.	ITALY	25	10X50	DB	1
GIOCONDO									
	LIQ07104	GIOCONDO, CAFFÈ CABARET	LIQUEUR COFFEE AMARO	Well balanced, citrus hints and typical bitter taste of coffee beans. Smooth, with a long finish.	ITALY	23	700	-	6
	LIQ07104-A	GIOCONDO, CAFFÈ CABARET	LIQUEUR COFFEE AMARO	Well balanced, citrus hints and typical bitter taste of coffee beans. Smooth, with a long finish. Gift box included..	ITALY	23	700	GB	6











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	CODE	PRODUCT / REFERENCE	CATEGORY	NOTES	ORIGIN	ABV	VOL. ml.	PACK	BOX
ABRACADABRA									
	LIQ06378	ABRACADABRA LIQUIRIZIA VENDUTA IN TUTTO IL MONDO	LIQUEUR LIQUORICE AMARO	Roots of pure licorice from Calabria	ITALY	25	500	-	6
	LIQ06859-B	ABRACADABRA LIQUIRIZIA VENDUTA IN TUTTO IL MONDO ESPOSITORE MIGNON DA BORSETTA	LIQUEUR LIQUORICE AMARO	True "Amaro", fresh, balmy, complex, tenacious. Fruits, leaves and roots notes. Miniature bottle.	ITALY	25	10X50	DB	1
INTERVALLO									
	LIQ06499	INTERVALLO, AMARO DA SALOTTO	LIQUEUR AMARO	A smooth "amaro" liquor, perfect for meditation. Gentian, absinthe, laurel, sage.	ITALY	28	500	-	6
	LIQ06499-A	INTERVALLO, AMARO DA SALOTTO	LIQUEUR AMARO	A smooth "amaro" liquor, perfect for meditation. Gentian, absinthe, laurel, sage. Gift box included.	ITALY	28	500	GB	6
	LIQ06866-B	INTERVALLO AMARO DA SALOTTO ESPOSITORE MIGNON DA BORSETTA	LIQUEUR AMARO	A smooth "amaro" liquor, perfect for meditation. Gentian, absinthe, laurel, sage; with leather case.	ITALY	28	10X50	OGP	1
	LIQ06499-B	INTERVALLO AMARO DA SALOTTO CON BORSELLO CUOIO	LIQUEUR AMARO	True "Amaro", fresh, balmy, complex, tenacious. Fruits, leaves and roots notes. Miniature bottle.	ITALY	28	500	DB	1
DOPOLAVORO									
	LIQ06507	DOPOLAVORO ESERCIZIO DA BERE	LIQUEUR APERITIF LIQUEUR	Bittering cocktail, perfect as a pre-dinner, ready to drink.	ITALY	18	500	-	6
	LIQ06507-A	DOPOLAVORO ESERCIZIO DA BERE	LIQUEUR APERITIF LIQUEUR	Bittering cocktail, perfect as a pre-dinner, ready to drink. Gift box included.	ITALY	18	500	GB	6
	LIQ06862-B	DOPOLAVORO ESERCIZIO DA BERE ESPOSITORE MIGNON DA BORSETTA	LIQUEUR APERITIF LIQUEUR	True "Amaro", fresh, balmy, complex, tenacious. Fruits, leaves and roots notes. Miniature bottle.	ITALY	18	10X50	DB	1

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	CODE	PRODUCT / REFERENCE	CATEGORY	NOTES	ORIGIN	ABV	VOL. ml.	PACK	BOX
FRACK									
	LIQ05456-01	FRACK AMARO SERALE	LIQUEUR AMARO/APERITIF	Complex and funny, with vinous, citrus fruity and grassy notes. The finish is bittering. Gift box included.	ITALY	24	500	-	6
	LIQ05456-01-A	FRACK AMARO SERALE	LIQUEUR AMARO/APERITIF	Complex and funny, with vinous, citrus fruity and grassy notes. The finish is bittering.	ITALY	24	500	GB	6
	LIQ06863-B	FRACK AMARO SERALE ESPOSITORE MIGNON DA BORSETTA	LIQUEUR AMARO/APERITIF	True "Amaro", fresh, balmy, complex, tenacious. Fruits, leaves and roots notes. Miniature bottle	ITALY	24	10X50	DB	1
WASHINGTON									
	LIQ07102-02	WASHINGTON WASHINGTON AMARO DI ARANCE ED ERBE	LIQUEUR CITRUSY	 Citrusy, sunny, complex, full and deep.	ITALY	28	700	-	6
MERAVIGLIOSO									
	LIQ07106-02	MERAVIGLIOSO MERAVIGLIOSO SPIRITO AMARO	LIQUEUR HERBAL AMARO	 Balsamic, profoundly Mediterranean, bitter.	ITALY	25	700	-	6
VECCHIO MAGAZZINO DOGANALE									
	LIQ07584	VECCHIO MAGAZZINO DOGANALE EXPERIENCE BOX	LIQUEUR AMARO	 Nice box dedicated to the amazing marriage of two lovers: Jefferson and Madame Milu.	ITALY	V	11X 50	OGP	1
	LIQ07201-A	TAILOR MADE BETTER BITTER JEFFERSON E ROGER	LIQUEUR AMARO	Fancy box with two real "amaro": Jefferson + Roger.	ITALY	V	2 X 700	OGP	1

















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	CODE	PRODUCT / REFERENCE	CATEGORY	NOTES	ORIGIN	ABV	VOL. ml.	PACK	BOX
	LIQ07202-A	TAILOR MADE MATRIMONIO JEFFERSON E MADAME MILU	LIQUEUR AMARO	Tasting journey through the 11 references of vecchio Magazzino Doganale, all in one box experience.	ITALY	V	2 X 700	OGP	1
ROUGE									
	BIT05296	ROUGE	BITTER RED	Ideal for mixing, well-rounded and slightly bitter taste, 17 herbs and fruity bouquet.	ITALY	25	1000	-	6
	BIT05444	ROUGE WHITE	BITTER WHITE	The botanicals are "cuddled" in separate slow infusions and give life to a product with surprising transparency, both versatile in mixing and great to drink neat.	ITALY	25	1000	-	6
	BIT05443	ROUGE SIXTY	AROMATIC BITTER	 An intense touch for the most refined preparations.	ITALY	60	50	-	6
JEFFERSON BITTER									
	BIT05055	JEFFERSON TINTURA	AROMATIC BITTER	Amaro Jefferson's mother tincture. Purity expression.	ITALY	60	100	-	12
MR THREE & BROS									
	LIQ06169	MR THREE & BROS FALERNUM	LIQUEUR	Intense, net, velvety, clove, lemon, almond, ginger, pimento.	ITALY	17	500	-	6
MANDRAGOLA									
	LIQ05200	MANDRAGOLA	LIQUEUR HERBAL AMARO	 True "Amaro", fresh, balmy, complex, tenacious. Fruits, leaves and roots notes.	ITALY	45	500	-	6
	LIQ05304	MANDRAGOLA BIG SIZE	LIQUEUR HERBAL AMARO	 True "Amaro", fresh, balmy, complex, tenacious. Fruits, leaves and roots notes. Big size bottle.	ITALY	45	2000	-	2
	LIQ05305	MANDRAGOLA MIGNON	LIQUEUR HERBAL AMARO	 True "Amaro", fresh, balmy, complex, tenacious. Fruits, leaves and roots notes. Miniature bottle.	ITALY	45	50	DB	12

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	CODE	PRODUCT / REFERENCE	CATEGORY	NOTES	ORIGIN	ABV	VOL. ml.	PACK	BOX
1716									
	BIT06261	1716 CLASSIC	AROMATIC BITTER	Original recipe, complex natural aromas from the Haitian rum, cardamom, lime, fruits and spice.	HAITI	43	150	-	5
	BIT06262	1716 RESERVE SPECIAL	AROMATIC BITTER	Complex natural aromas from the Haitian rum, cinnamon, cardamom, citrus fruits, caramel brûlée.	HAITI	43	150	-	5
	BIT06263	1716 CHADEQUE	AROMATIC BITTER	Natural aromas from the Haitian rum, sugar cane, grapefruit seed, burn sugar.	HAITI	43	150	-	5
	BIT06264	1716 GRAND AVELINO	AROMATIC BITTER	Sweetly, aromatic, spicy with star anise notes.	HAITI	30	150	-	5
	BIT06265	1716 PIMENT GINGEMBRE	AROMATIC BITTER	Haitian rum aromas, mole, cocoa, chili, ginger, complex bittering spice.	HAITI	43	150	-	5
	BIT06266	1716 PACK COLLECTION	AROMATIC BITTER	Bittere Auswahl mit typisch haitianischen Aromen.	HAITI	V	5X150	-	1
DASHFIRE									
	BIT06947	DASHFIRE AR-OMATIC BITTER DASHFIRE CHINESE INSPIRED	AROMATIC BITTER	<ul style="list-style-type: none">Bitter with mandarin and tamarind juice, ginger, ginseng, Sichuan peppercorn, spices.	USA	35,9	50	-	6
	BIT05424	DASHFIRE MOLE CACAO & SPICE INFUSED	AROMATIC BITTER	<ul style="list-style-type: none">Bitter with cocoa nibs, currant, ancho chili and spices.	USA	38	50	-	6
	BIT05425	DASHFIRE CHAI'WALLA CHAI TEA	AROMATIC BITTER	<ul style="list-style-type: none">Bitter with ginger juice, tea and spices.	USA	29	50	-	6
	BIT05426	DASHFIRE VINTAGE ORANGE BOURBON BARREL AGED NO.1	AROMATIC BITTER	Bitter with bourbon, fresh orange rind, angelica-root, spices, aging in wooden barrels.	USA	41	50	-	6
	BIT05427	DASHFIRE OLD FASHIONED	AROMATIC BITTER	Bitter with fresh orange rind, spices.	USA	40	100	-	6
	BIT07230	DASHFIRE JERRY THOMAS DECANTER	AROMATIC BITTER	Inspired by the Illustrious Mixologist, fresh orange and lemon rind, raisin, spices.	USA	36	100	-	6

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	CODE	PRODUCT / REFERENCE	CATEGORY	NOTES	ORIGIN	ABV	VOL. ml.	PACK	BOX
	BIT05429	DASHFIRE SPICED APPLE	AROMATIC BITTER	Apple infusion, dried red cranberry, juniper, gentian-root and spices.	USA	35	100	-	6
	BIT05430	DASHFIRE CLASSIC CREOLE	AROMATIC BITTER	Bitter with pomegranate infusion, currant, rose-hips, gentian-root, spices.	USA	39	100	-	6
	BIT07231	DASHFIRE ORANGE	AROMATIC BITTER	Orange-peel infusion, slightly spicy. Great volatility.	USA	34	100	-	6
	BIT05432	DASHFIRE SICHUAN PEPPERCORN	AROMATIC BITTER	Unmistakable aromatic spicy, selected grains undergoing maceration.	USA	38	100	-	6
	BIT05433	DASHFIRE BAY LEAF	AROMATIC BITTER	Slightly bitter of angelica-roots and vegetal notes typical of fresh bay-leaves.	USA	38	100	-	6
	BIT05434	DASHFIRE STAR ANISE	AROMATIC BITTER	Delicate presence on the palate, guaranteeing a persistent bouquet.	USA	38	100	-	6
	BIT05435	DASHFIRE LAVANDER	AROMATIC BITTER	"Lamiaceae lavandula" flowers and dried stalks give a characteristic bitter notes.	USA	38	100	-	6
	BIT05436	DASHFIRE CARDAMOM	AROMATIC BITTER	Noble spice with resinous notes, slightly bitter and sweet mildly spicy.	USA	38	100	-	6
	BIT05437	DASHFIRE CINNAMON	AROMATIC BITTER	The spiciness gives the infusion an exceptional balance. Unique flavour.	USA	38	100	-	6
	BIT05438	DASHFIRE LIME	AROMATIC BITTER	Lime freshness, angelic-root, slightly bitter notes and structure.	USA	34	100	-	6
	BIT05439	DASHFIRE GRAPEFRUIT	AROMATIC BITTER	Pink grapefruit and spices for a "sparkling" taste modifier.	USA	35	100	-	6
	BIT05440	DASHFIRE ALLSPICE	AROMATIC BITTER	Precious Jamaica pepper melted with a bouquet of spices.	USA	38	100	-	6
	BIT05441	DASHFIRE LEMON	AROMATIC BITTER	Smooth lemon-peels, angelica-roots. Warm balance of fresh citrus blossom notes.	USA	35	100	-	6
	BIT05442	DASHFIRE HIBISCUS	AROMATIC BITTER	Oriental and floral citrus notes highlight the freshness of the preparation.	USA	38	100	-	6
	BIT05834	DASHFIRE CLOVE	AROMATIC BITTER	Mildly spicy, woody and clove notes.	USA	38	100	-	6
	BIT06108	ELECTRIC	AROMATIC BITTER	30 botanical. Buzz Button or electric daisy: stimulate the taste buds with his natural electric kick.	UK	60	100	-	6

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POIRES

de vie



Not the usual pear liqueur; but a Liqueur de Poire et Cognac.

Eau de Vie made of pear and Cognac, no other alcohol in our Poirés de Vie. Just a hint of Bourbon Vanilla from Madagascar. A distinctive product created together with Grandes Distilleries Peureaux whose history begins in 1864. Almost two centuries intent on producing fruit eaux-de-vie. And since 1864, the work of the master distiller begins in the heart of the orchards, observing their cultivation and applying in the field their profound knowledge of variety, terroir, cultivation and harvesting methods. All this forms the basis of their savoir-faire. Notes of sweet pear blend with the spiciness of pear and Cognac alcohols, accompanied on the nose and palate by flowers and white fruit, followed by apricot, Madagascar vanilla and burnt sugar.

	CODE	PRODUCT / REFERENCE	CATEGORY	NOTES	ORIGIN	ABV	VOL. ml.	PACK	BOX
POIRES DE VIE									
	COG07245	POIRES DE VIE LIQUOR DE POIRE & COGNAC	COGNAC	Round, pear juice, pear confiture. Light taste of Cognac.	FRANCE	30	700	-	6

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Sake

SAKARI

Sake, or Nihonshu, is a traditional Japanese alcoholic beverage made by fermenting rice. It was only with the emergence of wet cultivation that the loji-kin mould was discovered, whose enzymes are able to transform complex starches into sugars, thus rendering both chewing, the first method used in the production of sake, and the sprouting typical in the production of beer and grain distillates, useless. The more the grain is polished before fermentation, the better the

quality of the product. The heart of the grain is in fact the richest part in shimpaku, the starchy component that gives quality, complexity and fragrance to sake. Depending on the type of rice used, which is always different from the type you are used to eating, and the percentage of smoothing of the grain, we would have different types of sake. The range includes different types of sake: the fruity and floral Junmai-Genshu (Koshiibuki smoothed 70%), the powerful and intense Kikka (Menkoina

smoothed 65%), the fine and elegant Koi-Koi (Miyamanishiki smoothed at least 60%) and the Sayori produced from the first pouring at the pressing stage with typical mineral hints. Supplier of the Imperial House of Japan, Maison Nihonsakari is one of the best producers of sake in Japan. It stands out for its obsessive attention to the whole production process, from

cultivation to the fermentation of the rice grain. To produce the finished product, raw material ensures the best quality possible. In our selection you can find both more popular versions – but nevertheless appreciable – and higher and more complex ones, such as Sake Namazake, unpasteurized. A little tip? How about serving sake as if it were wine? It enhances the umami.



	CODE	PRODUCT / REFERENCE	CATEGORY	NOTES	ORIGIN	ABV	VOL. ml.	PACK	BOX
SAKARI									
	LIQ06394	SAKARI KAN-JUKU UMESHU NIHONSHU BLEND	SAKE UMESHU	Plum Sake ("Umeshu") made from ripe Kishu plums. Naturally smooth with a delicate acidity. Not filtered.	JAPAN	10	720	-	12
	LIQ06395	SAKARI KAN-JUKU UMESHU MUROKA GENSHU	SAKE UMESHU	Plum Sake ("Umeshu") made from ripe Kishu plums. Naturally smooth with a delicate acidity. Added with sake.	JAPAN	19	720	-	12
	SAK06739	SAKARI JUNMAI DAIGINJO (NO.11)	SAKE	Mainly umami, with echoes of starch and slight herbaceous bits.	JAPAN	15	720	-	6
	SAK06738	SAKARI DAIGINJO (NO.12)	SAKE	Dry, with floreal and herbal notes.	JAPAN	16	720	-	6
	SAK06740	SAKARI JUNMAI GINJO (NO.13)	SAKE	Quite dry, fruity and smooth at the end.	JAPAN	15	720	-	6
	SAK06741	SAKARI JUNMAI SAKE (NO.14)	SAKE	Dry and aromatic at the same time, with gentle floreal hints.	JAPAN	13	720	-	6
	LIQ06742-01	SAKARI YUZU SAKE (NO.21)	SAKE	Citrus, strong hints of yuzu, with a strong umami structure.	JAPAN	8	700	-	6
	SAK06386	SAKARI FUGA JUNMAI DAIGINJO	SAKE	Made exclusively with Yamada-Nishiki rice, very rich and complex.	JAPAN	16	720	GB	6
	SAK06385-A	SAKARI SOU-HANA JUNMAI DAIGINJO	SAKE	Perfect balance of umami hints of rice and a smooth end.	JAPAN	15	720	GB	6

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RON DEL *Barrilito*



RUM06761

RUM06760



RUM06759

SANTA *Ana*

In 1871 Pedro Fernandez, after completing his studies in France, returned to his native Hacienda Santa Ana, in Bayamon, Puerto Rico, with the idea of creating a rum with a style similar to the best French brandies and cognacs. In fact, originally, in full French style, his rum was consumed only by his family and guests, who served themselves directly from the barrel, so it was that the most loyal drinkers baptized him "Ron del Barrilito". Released in 1880, since that date the Fernandez family has

used the same secret formula and the same method of ageing to produce a unique sugar cane distillate loved by generations of enthusiasts. Ron del Barrilito is a premium artisan rum recognized by many experts as one of the best rums in the world, often compared to the most elegant and fine French cognacs. The Hacienda Santa Ana is located within the sugar cane plantations of the Fernandez family, who have made love for rum and simplicity the philosophy of the company.



CHARANI

Charanda is a sugar cane distillate typical of the Michoacán area in Mexico. The brand, one of the most emblematic of the Charanda industry, designed this new product for the youth market, which will be responsible for preserving the centuries-old tradition of the drink. For the bottle design, they were inspired by old formats and a design with soft lines. On the label, the use of the Ambroise typeface stands out, which, in contrast to the map of the region applied to the glass of the bottle using a vitric technique, creates a contrast that is both modern and elegant.

CHR0713



Palmaré

LIQ07143



LIQ07142



Klérén



Moscoso Distillers has been producing Klérén since 1925 in Haiti. Klérén is the Creole word indicating the Clairin. Jules Moscoso came from the Dominican Republic at the beginning of 1900 and settled in Leogane, not far from Port-au-Prince, the main hub of Haitian economy and sugarcane production for centuries. Even if official documents trace the birth of the distillery to 1925, the ancestor of Jules' wife had been producing and selling Klérén through three generations.

The original equipment, with which

the Klérén were distilled, consisted of a combination of discontinuous stills and Creole distillation columns with 5 or 6 plates, made of copper driven by the action of direct heat or hot water. Closed and abandoned for some years, the distillery was later renovated by Michal Moscoso. Michael decided to renovate the distillery making use of the repaired old equipment that was no longer in use; he turned any source of copper, steel and other material found around the country into useful tools for the distillery.

oday, Traditional 22, Rhum-fest 2017 silver medal winner in Paris, Methode St. Michel, a rum showing similar features to Grand Arome, very rare and soughtafter, Reserve des Vip, created by master distiller Beauvoir Leriche with very slow fermentation and distillation, and the first Klérén Vieux imported into Italy, which is produced by Madame Mevz sugar cane and refined in small casks of wood.

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HACIENDA SANTA ANA									
	RUM06761	HACIENDA SANTA ANA	RUM AGED	Mature tropical fruit, woody hints not too pronounced and a long and slightly spicy finish.	PUERTO RICO	69	700	-	6
RON DEL BARRILITO									
	RUM04093-01	RON DEL BARRILITO TWO STARS	RUM AGED	Aged for a minimum of 3 years in ex bourbon charred casks.	PUERTO RICO	43	700	-	6
	RUM04094-01	RON DEL BARRILITO THREE STARS	RUM AGED	Aged from 6 to 10 years in singles charred oak casks, strong.	PUERTO RICO	43	700	C	6
	RUM06760	RON DEL BARRILITO FOUR STARS	RUM AGED	Dried tropical fruit, hints of apricot, fig, mango and banana. The long finish has caramel, vanilla and toasted almond highlights.	PUERTO RICO	43	700	C	2
	RUM06759	RON DEL BARRILITO FIVE STARS	RUM AGED	Aromas of plum, banana, almond, vanilla and caramelised cane sugar. The finish, very long, carries notes of smoked wood.	PUERTO RICO	43	700	WGB	2
KLÉRÉN									
	RUM06547	KLÉRÉN TRADITIONNEL 22	RUM	Vesou - pure cane juice, fresh vegetables, pear, well rounded taste, mineral finish.	HAITI	16	720	GB	6
	RUM06545	KLÉRÉN RÉSERVE DES VIP BEAUVOIR-LERICHE	RUM	Sweet herbs, hay, plum, mild bitter almond and mature mango notes.	HAITI	15	720	GB	6
	RUM06546	KLÉRÉN BARRIQUE VIEUX	RUM RHUM VIEUX	The first "Klérén Vieux": ground corn, cocoa, exotic fruit, brine.	HAITI			GB	6
CHARANÍ									
	CHR07113	SAKARI SOU-HANA JUNMAI DAIGINJO	CANE SPIRIT DRINK CHARANDA	4 creoles corns, cane sugar and wheat. Ancestral drink typical of Maya's tradition.	MEXICO	15	720	-	6
PALMARÉ									
	LIQ07143	SAKARI SOU-HANA JUNMAI DAIGINJO	LIQUEUR RUM	The traditional Honey Rum from the Balearics Islands.	SPAIN	15	720	-	6
	LIQ07142	SAKARI SOU-HANA JUNMAI DAIGINJO	LIQUEUR RUM	The traditional Caramel Rum from the Balearic Islands.	SPAIN	15	720	-	6

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Kensei

Some say that it is because of the climate, together with the Japanese lifestyle, that the flavor of Japanese whiskies is so distinctive. It contains the most seductive distillates for a balanced, gentle and sophisticated taste, the result of a wide range of fermentation and distillation processes. Kensei perfectly represents these parameters, being a blend of Japanese prestigious whiskies matured in small oak barrels in a tiny village between Kanagawa and the mountains of Nagano.

Here in Kiyokawa – in fact, not by chance, the name of the place means “pure river”, revealing the important role played by water within the production process – harmony and balance reflect the style of this blended whisky which honors the Japanese culture of samurai Kensei.

A balance which can be perceived through the nose and is characterized by seductive notes of freshly cut blooms, dried fruit and a hint of oak.

Pleasant on the palate with a smooth structure as velvet and notes of sweet spices. The finish is long, warm and fruity.



WHI07588

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WHI06379

SIERRA Norte CAT- SKILL

In the Mexican state of Oaxaca, Sierra Norte Mountains are a true heaven of biodiversity worldwide. The extremely pure water flowing from the peaks allow a rich flora and an exceptional fauna. Likewise, it is exceptional that farmers in this area are the direct descendants of those farmers growing corn 7000 years ago. The distillation in Sierra Norte began when master distiller Douglas French decided to make use of old Oaxacan maize varieties to create a unique and extraordinary range of whiskies. Each variety is distilled separately and matures in French oak

barrels, until the moment it gets its specific characteristics.

Thanks to his distillery, Douglas was able to limit outmigration from this territory towards urbanization in big cities, recognizing the right value – both economic and cultural – to ancestral corn, cultivar, which he recovered sometimes with big difficulties, and giving the local populations significantly better living conditions.

A sort of “agri-patronage”, which makes every sip of Sierra Norte not only voluptuous on the palate, but even full of significant meanings for the future of our planet.

Catskill Distilling Company is one of the first farm distilleries in the State of New York to be legally authorized. After learning the art of distillation in Italy, Monte Sachs opens this micro distillery in Bethel in 2008, in the State of New York a few kilometers from the place where the Woodstock Festival took place in 1969, to which he still maintains a close ideological link. The concert music at Bethel Woods Center for the Arts echos through weekly performances while works of art created at Stray Cat Gallery are displayed on the walls of the Dancing Cat Saloon.

To better appreciate the Catskill distillates, it is important to understand the big influence exerted by natural raw materials. Innovative methods, artisan techniques, and the incredible water of New York State, combine to give life to products of exceptional quality and distinctive character.

From local cultivated cereals to fruit, from local orchards to plants grown near the distillery, Catskill embodies the spirit of “agri-distillery”, showing its strong support to the local community. All spirits are distilled in small batches in the two twin 650-liter pot stills directly imported from Germany.



WHI06138



WHI06137











WHI04950



WHI04953



	CODE	PRODUCT / REFERENCE	CATEGORY	NOTES	ORIGIN	ABV	VOL. ml.	PACK	BOX
- KENSEI -									
	WHI07588	KENSEI	WHISKY BLENDED	Cocoa and young woods, with notes of tropical fruits and white flowers on the palate.	JAPAN	40	700	-	6
	WHI07588-A	KENSEI	WHISKY BLENDED	Cocoa and young woods, with notes of tropical fruits and white flowers on the palate.	JAPAN	40	700	-	6
	WHI06379	KENSEI SINGLE GRAIN	WHISKY SINGLE GRAIN	A Single Grain from Japan. Distilled and bottled in a single distillery.	JAPAN	42	700	-	6
	WHI06380	KENSEI PURE MALT 3 YO	WHISKY PURE MALT	Pure malt whisky, blend of only single malts. Aged 3 years.	JAPAN	44,5	700	-	6
- CATSKILL -									
	WHI04950	CATSKILL FEARLESS STRAIGHT WHEAT	WHISKEY WHEAT	<ul style="list-style-type: none">Cane sugar and young woody hints, finish of coconut notes and spice.	USA	42,5	700	GB	6
	WHI04949	CATSKILL STRAIGHT RYE	WHISKEY RYE	<ul style="list-style-type: none">Intense licorice with a coffee nuance. Balanced and rounded.	USA	42,5	700	GB	6
	WHI04952	CATSKILL MOST RIGHTEOUS BOURBON	WHISKEY BOURBON	<ul style="list-style-type: none">Honey and dark chocolate notes, meringue, roasted peanuts and a touch of spice.	USA	42,5	700	GB	6
	WHI04953	CATSKILL THE ONE&ONLY BUCKWHEAT	WHISKEY WHEAT	<ul style="list-style-type: none">Tobacco leaves, balance between sweetness and salinity, black pepper and burning hay.	USA	42,5	700	GB	6



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	CODE	PRODUCT / REFERENCE	CATEGORY	NOTES	ORIGIN	ABV	VOL. ml.	PACK	BOX
- SIERRA NORTE -									
	WHI06137	SIERRA NORTE 85% MAIZ NEGRO	WHISKEY SINGLE BARREL	Tobacco leaves, balance between sweetness and salinity, black pepper and burning hay.	MEXICO	45	700	-	6
	WHI06136	SIERRA NORTE 85% MAIZ BLANCO	WHISKEY SINGLE BARREL	Tobacco leaves, balance between sweetness and salinity, black pepper and burning hay.	MEXICO	45	700	-	6
	WHI06138	SIERRA NORTE 85% MAIZ AMARILLO	WHISKEY SINGLE BARREL	Tobacco leaves, balance between sweetness and salinity, black pepper and burning hay.	MEXICO	45	700	-	6
	WHI06139	SIERRA NORTE 85% MAIZ MORADO	WHISKEY SINGLE BARREL	Tobacco leaves, balance between sweetness and salinity, black pepper and burning hay.	MEXICO	45	700	-	6
	WHI07298	SIERRA NORTE RAINBOW	WHISKEY SINGLE BARREL	Bright colored corn whiskey with a unique flavor profile, featuring cinnamon and honey notes.	MEXICO	45	700	-	6
	WHI07299	SIERRA NORTE 85% RED	WHISKEY SINGLE BARREL	Crackers, cornbread, red licorice, buttered corn on the cob and a cloud of mixed spices.	MEXICO	45	700	-	6



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123

123 Organic Tequila focuses on the nature and quality of the product starting from the raw material and production processes. Not surprisingly, to produce these tequilas, renewable resources are primarily used, without using pesticides nor chemical fertilizers, thus reducing water and soil loss to a minimum. The Blue Agave used are organic and the resulting tequila is sold in totally recycled bottles. In 123 Organic Tequilas there is a close connection between the cultural heritage, the traditional production of tequila, and the pure expression of terroir in which agaves grow.



TEQ04944



YUU Baal

Earth (YUU) and fire (BAAL): almost to recall the sacred union of these two natural elements. The words that identify these products recall the two elements from which they come to life. Yuu Baal identifies a handcraft mezcal, respecting ancient and deep traditions of Oaxaca's master mezcaliers. It brings together producers who obtain their mezcal starting from taking care of their lands, where agave is planted and is harvested. Each mezcal represents a remarkable expression of the terroir of the village in which it is produced. Different agaves are used to give unique characteristics to each bottle.

Espadin is refined and well defined, thus emerging balanced and aromatic. Tepeztate is one of the most interesting agaves which grow in Oaxaca. It requires from 25 to 35 years to reach maturity and it grows on extremely steep slopes.

Tobala is one of the most appreciated, characterized by an extremely complex and articulated flavor. Finally, Madrecuixe is a wild species of agave growing in limited quantities, bringing some of the most unique distillates in the world, with exclusive organoleptic characteristics.

PECHUGA

Pechuga (from pecho, chest) is the distillate in which the mezcalero master puts all his love. And a product designed for special events such as a baptism, a wedding or the master's own funeral. Pechuga in short, as its etymology suggests, is a distillate that comes from the heart. Technically, mezcal is infused with seasonal herbs, fruits and spices and then redistilled. At the top of the still, between the base and the montera, an additional flavouring is put in suspension: meat, which can be chicken, turkey, iguana, deer, etc. etc. There is something for all tastes and sometimes instead of meat, mole is used, the sourdough used to make the typical Mexican sauce with spices, chilli and cocoa ... in short, a great variety of flavours. The interesting thing is that each individual element interacts during the distillation process to give our distillate a complex, unique and special aromatic range, just like the occasion on which it is drunk.

R. A.



MEZO7038



MEZO5407



MEZO4541

COYOTE



SOT06147

Sotol Coyote contains the essence of what is wild, pure and natural. It is one of the few Mexican spirits produced with the same ancestral practices for ages, with a combination of science and arts. Each bottle contains exclusively the distilled nectar from a single Dasylium, the Desert Poon, a plant which grows wild in the Sonora and Chihuahua deserts in the far north of Mexico.

Maestro sotolero from Aldama, Chihuahua, Carlos Aragón Herrera produces this artisanal Sotol within his hacienda Casa Ruelas, based on Dasylium Texanum, a subtype of endemic Dasylium Wheeleri in this area on the border with the United States. Wild piñas are harvested after maturing between 18 and 25 years, then baked in Casa Ruelas' above-ground oven. After being mechanically milled and fermented in the open air in open wooden barrels – to allow the indigenous yeasts to give the typical notes of this distillate from the North of Mexico – it is then distilled twice in Arabian style copper pot stills. The result is a clean and transparent spirit which displays the nose of herbal scents, wet soil and new wood aromas; it is mild on the palate and has freshly mown grass and mineral flavours. The finish is long with woody tones and permanence.

Seis14



SOT06205



ORO DE Coyame

It was born in Coyame del Sotol, a village named after the noble spirit, preserving its tradition. Harvesting is carried out the same way as for agaves, whose plant is similar, but the origin is different. After that, the core of Dasylium is finely cut and fermented from 5 to 7 days in cement barrels which will then be distilled continuously in an ancient copper pot still.

What strikes one at the first sight are silvery and crystalline reflexes. Its delicate personality and its complex aromas recall its origin, the earth, fine hints of oak wood and a critical note of ripe lemon and lemongrass.



SOT06203




POX06174

SIGLO Cero

Bacanora Rancho Tepúa is produced using solely Pacifica agave, baked for 36 hours in underground ovens and then fermented with wild yeasts for up to ten days in stainless steel vats. It is then distilled twice in an Arabian-style copper and steel pot still. The degree of alcohol varies according to the production. Rancho Tepúa Bacanora reflects the experience

of Maestro Bacanorero Roberto Contreras in his Rancho Tepúa lab in Aconchi, in the State of Sonora. Roberto represents the fifth generation of bacanoreros; he learned how to produce Bacanora from his father, Don Lalo. His family has produced Bacanora since when it was made illegal (between 1915 and 1992) in a number of small distilleries hidden in the ranch.

	CODE	PRODUCT / REFERENCE	CATEGORY	NOTES	ORIGIN	ABV	VOL. ml.	PACK	BOX
123									
	TEQ04944	123 UNO ORGANIC BLANCO	TEQUILA 100% AGAVE	Earthy, citrus fruit and herbal notes. Mineral.	MEXICO	40	700	-	6
	TEQ04945	123 DOS ORGANIC REPOSADO	TEQUILA 100% AGAVE	6 months in white oak, cooked aromatic agave, anise and citrus fruit.	MEXICO	40	700	C	6
	TEQ04946	123 TRES ORGANIC AÑEJO	TEQUILA 100% AGAVE	Elegant woody notes, scented agave, citrus fruit and slightly notes of sweet spice.	MEXICO	40	700	-	6
EL LUCHADOR									
	TEQ04947	EL LUCHADOR	TEQUILA 100% AGAVE	Strong and character, agave and fresh lemon, sapid, coconut and white pepper.	MEXICO	55	700	-	6
ILEGAL									
	MEZ05824	ILEGAL JOVEN	MEZCAL AGAVE ESPADIN	Green apple, balsamic notes, end with citrus hints slightly spicy.	MEXICO - OAXA-CA	40	700	-	6
	MEZ05825	ILEGAL REPOSADO	MEZCAL AGAVE ESPADIN	Bitter orange zest and cooked fruit, spicy notes, vanilled end.	MEXICO - OAXA-CA	40	700	-	6
	MEZ05826	ILEGAL AÑEJO	MEZCAL AGAVE ESPADIN	Young wood in the nose. In the mouth chocolate and coffee, it ends with cloves and cooked apple.	MEXICO - OAXA-CA	40	700	-	6
YUU BAAL									
	MEZ04537	YUU BAAL JOVEN	MEZCAL AGAVE ESPADIN	Smoked meat, dried papaya, orange, fresh pollen, breeze of spring flowers.	MEXICO - OAXA-CA	40	700	-	3
	MEZ05407	YUU BAAL JOVEN WILD ESPADIN	MEZCAL AGAVE ESPADIN	Explosion of smoked meat flavour, dried papaya, orange, fresh pollen. Intense.	MEXICO - OAXA-CA	46	700	-	3
	MEZ07038	YUU BAAL PECHUGA	MEZCAL AGAVE ESPADIN	Smoked meat, dried papaya, orange, fresh pollen, breeze of spring flowers.	MEXICO - OAXA-CA	40	700	-	3
	MEZ04538	YUU BAAL REPOSADO	MEZCAL AGAVE ESPADIN	6 months in white oak, smooth and salted with a note of toffee caramel.	MEXICO - OAXA-CA	40	700	-	3
	MEZ04539	YUU BAAL AÑEJO	MEZCAL AGAVE ESPADIN	12 months in white oak. Wood flavor, dried fruits, smoked vegetal notes.	MEXICO - OAXA-CA	40	700	-	3
	MEZ04541	YUU BAAL JOVEN MADRECUIXE	MEZCAL AGAVE MADRECUIXE	Eearthy, wet clay, linen, anise and fennel, just one trace of smoke, petals.	MEXICO - OAXA-CA	40	700	-	3
	MEZ04540	YUU BAAL JOVEN TOBALA	MEZCAL AGAVE TOBALA	Wildflowers, lemongrass, dry stone, clove, smooth and seductive.	MEXICO - OAXA-CA	40	700	-	3
	MEZ04542	YUU BAAL JOVEN TEPEZTATE	MEZCAL AGAVE TEPEZTATE	Up to 35 years for a Piña, sweet vegetal notes of wildflowers, cooked flowers.	MEXICO - OAXA-CA	40	700	-	3

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	CODE	PRODUCT / REFERENCE	CATEGORY	NOTES	ORIGIN	ABV	VOL. ml.	PACK	BOX
COYOTE									
	SOT07196	COYOTE DEL TRIUNFO DEL DESIERTO VIBORA	SOTOL	Dried fruits, almond with mineral notes, buttery finish with notes of yeast.	MEXICO	45	700	-	6
	SOT06147	COYOTE TRIUNFO DEL DESIERTO DURANGO	SOTOL SAN ANTONIO DURANGO	Dried fruits, almond with mineral notes, buttery finish with notes of yeast.	MEXICO SAN ANTONIO - DURANGO	43	700	-	6
	SOT06146	COYOTE TRIUNFO DEL DESIERTO CHIHUAHUA	SOTOL ALDAMA CHIHUAHUA	Citrus and smoky notes in a mineral and herbaceous body.	MEXICO ALDAMA - CHIHUAHUA	50	700	-	6
SEIS14									
	SOT06205	SEIS14 GRAND SOTOL JOVEN	SOTOL ALDAMA CHIHUAHUA	Dried fruits, almond with mineral notes, buttery finish with notes of yeast.	MEXICO ALDAMA - CHIHUAHUA	45	700	-	6
ORO DE COYAME									
	SOT06203	ORO DE COYAME	SOTOL COYAME DEL SOTOL	Dried fruits, almond with mineral notes, buttery finish with notes of yeast.	MEXICO ALDAMA - CHIHUAHUA	48	700	-	6
SIGLO CERO									
	POX06174	SIGLO CERO	POX	4 creoles corns, cane sugar and wheat. Ancestral drink typical of Maya's tradition.	MEXICO - CHIA-PAS	40,5	700	-	6

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GINNASTIC

The Purest Essence of Italian Nature. Savory, citrusy, vegetal. A drink for lovers of Fizz, Sour, Lemon, and naturally Tonic. Two representations of Italian quality: Match, a duel between juniper and Rocca Imperiale IGP lemon, and Challenge, a celebration of citrus featuring pink grapefruit from the Sibari plain. A pair of aces that reinterprets a bouquet of botanicals now considered

classic, aiming to stand out in a highly competitive landscape. But for Ginnastic, competition is not a problem, it's an opportunity: freshly processed citrus for an unprecedented result in an arena characterized by little attention to processing and ingredient provenance. The result is a surprising balance and a new, credible freshness. The result is Ginnastic: game, set, match.



GAME SET MATCH





GIL Peated

The Authentic Rural Gin – a precious distillate – was created by chance with the discovery of Ginepro spontaneo of Rocca Imperiale. This unusual berry is red in color and it is of significant size; the aroma is Mediterranean and resinous, giving this distillate a naturally round flavor. Gil used to be the doctor on the ship that – together with Roger and Jefferson – was wrecked in Calabria in 1871; this product is dedicated to the personality of this alchemical doctor.

There are four distilled botanicals – still done separately in alembic pots – to which some natural infusions from Calabrian botanicals are added, among them IGP Rocca Imperiale lemons, Bisignano bitter and sweet oranges from the family garden, bergamot of Pellaro, oregano of Palombara and Cozzo Carbonaro lavender. Without resorting to industrial filters, this gin shows a light yellow color. Very rural.

The alchemical doctor Gil mentions healing mud in some of his writing; the guys of the Vecchio Magazzino Doganale after years of research, discovered a precious treasure in the heart of their earth – peat. This extraordinary raw material is burnt, and the wild juniper of Rocca Imperiale absorbs its smoke to be finally distilled. The rural assembling takes place among four distilled botanicals, to which some natural infusions are added, among them IGP Rocca Imperiale lemons, Bisignano bitter and sweet oranges from the family garden, bergamot of Pellaro, oregano of Palombara and Cozzo Carbonaro lavender. The colour tone may vary from batch to batch, from yellow to brownish. Gil Peated Torbato Italiano is the first and only peated gin in the world; its smoky and mineral flavor makes it perfect to be consumed alone; it is, however, incredibly extraordinary in mixology.

GIL



Sakari

夙川



Supplier of the Imperial House of Japan, Maison Nihonsakari is one of the best producers of sake in Japan. It stands out for its obsessive attention to the whole production process, from cultivation to the fermentation of the rice grain. To produce the finished product, raw material ensures the best quality possible. In our selection you can find both more popular versions – but nevertheless appreciable – and higher and more complex ones, such as Sake Namazake, unpasteurized. A little tip? How about serving sake as if it were wine? It enhances the umami.

400 *Conigli*



CIN06492-01



CIN06486-01



CIN04064

N.209

Gin 400 Conigli captures the essence of “make your own gin”, without overlooking the search for the perfect balance among characteristic botanicals. 400 Conigli – rabbits – represents 400 deities of Aztec origin, watching over our rural and sometimes foggy land, so remote and yet so close to the lands of Mexico. Gin 400 Conigli is British inspired and Italian style gin that makes use of the riches of the Earth. It is produced with the distillation of Trentino Juniper and it is mixed with further botanical spirits as well as aromatic fruits. 400 Conigli meets the need for finished products for mixology experimenting with new gin-based cocktails.

Registered Distillery No. 209”. This is the writing Leslie Rudd found in an old barn next to the cellar in the Napa Valley he had just bought in 1999. 209 was the license number the Federal Government assigned to the distillery founded by William Sheffer in 1870 near the cellar. This gave origin to the idea for bringing back the old distillery. So, after he had ordered to build a thousand-liter copper pot still, he began to distillate gin, based on a recipe which was modified 87 times before the final version. Unlike London Dry gins – with a predominance of juniper, gin No. 209 is more delicate with more accentuated hints of citrus and spices. Bergamot, the nose is fresh with floral notes.










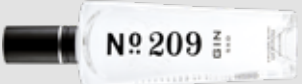



WILD GARDEN *gin*















CIN07596

Wild Garden Organic Gin is a London Dry organic gin, distilled from a bouquet of 14 European botanicals sourced from both northern and Mediterranean regions. Juniper, laurel, chamomile, iris, medlar, and pollen: the recipe is a true garden that releases scents and inspirations, resulting in an aromatic yet harmonious and balanced gin. It's a versatile gin, perfect for both classic mixing and adding a wild touch to your signature cocktails.

	CODE	PRODUCT / REFERENCE	CATEGORY	NOTES	ORIGIN	ABV	VOL. ml.	PACK	BOX
GINNASTIC									
	GIN07657	GINNASTIC MATCH CITRUS BLEND	GIN	Freshly processed citrus fruits bring life to a triumph of flavors. The main character is the pink grapefruit harvested in Piana di Sibari.	ITALY	41,5	700	-	6
	GIN07658	GINNASTIC CHALLENGE LEMON	GIN	Tasty, citrusy, vegetal. A drink for those who love Fizz, Sour, Lemon, and obviously Tonic.	ITALY	41,5	700	-	6
GIL									
	GIN07216	GIL THE AUTHENTIC RURAL GIN	GIN DRY	Naturally round, Mediterranean scrub aromas and citrus fruits.	ITALY	43	700	-	6
	GIN07216 -A	GIL THE AUTHENTIC RURAL GIN	GIN DRY	Naturally round, Mediterranean scrub aromas and citrus fruits. Gift Box included.	ITALY	43	700	GB	6
	GIN05528-01	GIL ITALIAN PEATED	GIN RURAL	Calabrian peat. Citric with mouth-filling smoky notes, delicate coastal juniper.	ITALY	43	500	-	6
	GIN05528-01-A	GIL ITALIAN PEATED	GIN RURAL	Calabrian peat. Citric with mouth-filling smoky notes, delicate coastal juniper. Gift Box included.	ITALY	43	500	GB	6
	GIN06865-B	GIL THE AUTHENTIC RURAL GIN ESPOSITORE MIGNON DA BORSETTA	GIN DRY	True "Amaro", fresh, balmy, complex, tenacious. Fruits, leaves and roots notes. Miniature bottle.	ITALY	43	10X50	DB	1
	GIN06864-B	GIL ITALIAN PEATED ESPOSITORE MIGNON DA BORSETTA	GIN RURAL	True "Amaro", fresh, balmy, complex, tenacious. Fruits, leaves and roots notes. Miniature bottle.	ITALY	43	10X50	DB	1
SAKARI									
	GIN07141	SAKARI SHUKUGAWA	GIN DRY	Elegantly citrusy, tannic, spicy. A new vision of Japanese tradition.	JAPAN	41	700	-	6
NO. 209									
	GIN04063	NO. 209 POURING	GIN LONDON DRY	Classic, strong, pepper, citric with bergamot aromas. The number 1 in the USA.	USA	46	1000	-	6
WILD GARDEN									
	GIN07596	WILD GARDEN ORGANIC	GIN LONDON DRY	Citrusy, spicy. Garden with slight floral hints. Underbrush.	GERMA-NY	40	700	-	6

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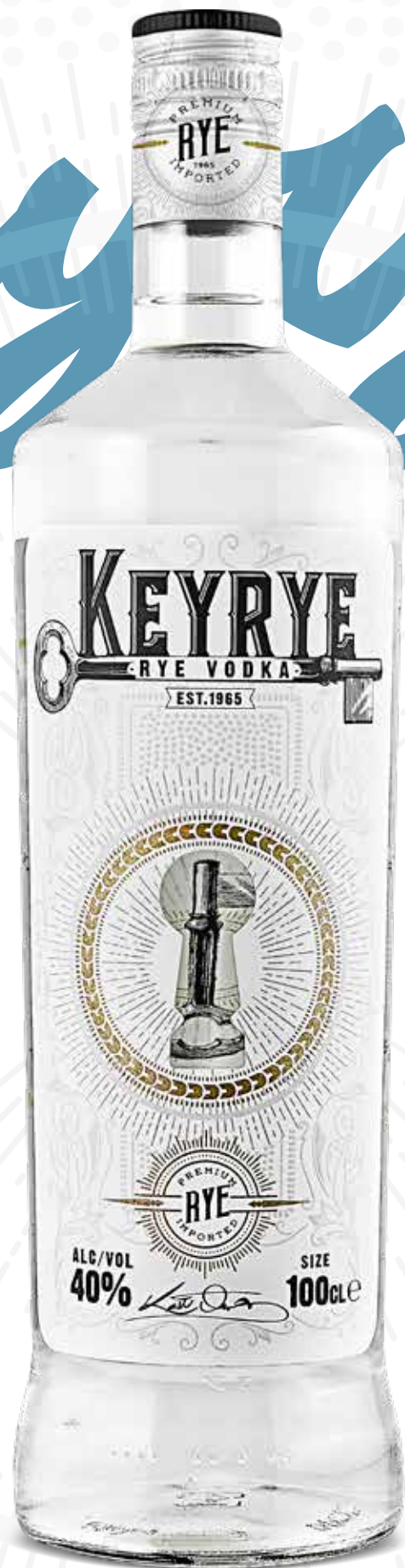


	CODE	PRODUCT / REFERENCE	CATEGORY	NOTES	ORIGIN	ABV	VOL. ml.	PACK	BOX
PRINCIPE DE LOS APÓSTOLES									
	GIN06130	PRINCIPE DE LOS APÓSTOLES	GIN MATE	Yerba mate, eucalyptus, peppermint, menta piperita. Pleasant, fresh, with a strong personality.	ARGEN-TINA	40,5	700	-	6
	GIN06725	PRINCIPE DE LOS APÓSTOLES FUERZA GAUCHA	GIN NAVY GIN	Eucalyptus, peppermint, yerba mate, coffee and chocolate. Fiery.	ARGEN-TINA	53	700	-	6
	GIN07041	PRINCIPE DE LOS APÓSTOLES ROSA MOSQUETA	GIN MATE	Yerba mate, eucalyptus, peppermint, menta piperita. Pleasant, fresh, with a strong personality.	ARGEN-TINA	40	700	-	6
SEIS14									
	GIN06204	SEIS14 GINTOL	GIN ALDAMA CHIHUAHUA	With a base of Desylirion, green notes, cardamom, coriander, juniper, walnut husks in the mouth.	MEXICO	45	700	-	6
400 CONIGLI									
	GIN06486-01	400 CONIGLI VOLUME 1 COFFEE NB	GIN	Monobotanical. Strong notes of coffee.	ITALY	42	500	-	4
	GIN06487-01	400 CONIGLI VOLUME 2 ROSEMARY NB	GIN	Monobotanical. Juniper and rosemary.	ITALY	42	500	-	4
	GIN06488-01	400 CONIGLI VOLUME 3 CARDAMOM NB	GIN	Monobotanical. Juniper and cardamom.	ITALY	42	500	-	4
	GIN06489-01	400 CONIGLI VOLUME 4 PEACH NB	GIN	Monobotanical. Juniper and venetian peach.	ITALY	42	500	-	4
	GIN06490-01	400 CONIGLI VOLUME 5 LAVANDER NB	GIN	Monobotanical. Juniper and lavender.	ITALY	42	500	-	4
	GIN06491-01	400 CONIGLI VOLUME 6 DOGES PEPPER NB	GIN	Monobotanical. Juniper and peppercorns.	ITALY	42	500	-	4
	GIN06492-01	400 CONIGLI VOLUME 7 LEMON VERBENA NB	GIN	Monobotanical. Juniper and vervain.	ITALY	42	500	-	4
	GIN06493-01	400 CONIGLI VOLUME 8 BASIL NB	GIN	Monobotanical. Juniper and basil.	ITALY	42	500	-	4
	GIN07198	400 CONIGLI BOX 8 MINIATURES	GIN	Fancy box with the mignon bottles of the 400 Conigli Gin.	ITALY	42	400	OGP	8

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Keyrye



Keyrye is a purest rye vodka distilled 7 times. Among cereals, rye is traditionally used in the production of vodka, especially in Eastern Europe; since it is resistant to harsh climate, it can be grown easily in the cold plains of Poland and in Russia. Because of its superior characteristics, it gives the distillate fresh and structured tones. Keyrye is distinguished by its intriguing and delicate nose with hints of herbs from the Baltic coast and slightly toasted rye bread. The characteristics of this great premium vodka today accessible to all bartenders for everyday mixology.

KEYRYE									
CODE	PRODUCT / REFERENCE	CATEGORY	NOTES	ORIGIN	ABV	VOL. ml.	PACK	BOX	
VOD05120	KEYRYE	VODKA RYE	Pure rye vodka, perfect for mixology.	POLAND	40	1000	-	6	

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Azienda Produttori TAPPORASO



If many years ago a camera might have captured what was happening in the small area between Langhe and Roero, of course It would have focused on children's eyes watching their dads and grandfathers, the way of treating wine was so magnetic to them to be able to teach it without saying anything. It was unconscious learning, the children used to look outside the window watching caravans setting off for unknown destinations. In the same way, with the enthusiasm they would have dreamt of robbing, they used to watch those caravans returning home. It is still mysterious, when the right moment was that those children, just unconsciously imitating the old men, learnt how to listen to the voice of the earth and lifecycles but this is exactly what happened. Then, those lifecycles made it so that those men's and women's children were able to take the place of previous generations making Azienda Produttori Tapporaso the reality that it is today:

an itinerant project which made traveling and discovering its cardinal points. Tapporaso is the translation of those who learned how to manage instability, it is multifaceted and flexible when pointing to a globe, seeking for that precise suggestive evidence in the lands it is exploring, the same evidence each traveler learned to recognize, experiencing it with all his senses from the cradle. This perception is limited, that is why journeys often get longer. They require detours in between and most of the times they lead to places where you find the perfect taste to bring home. Being Tapporaso means playful Alchemists, a precise category of human beings: those who contaminate their histories with those they met during their journey to merge them to come up with something new every time. As for a love story, vibrations are fundamental, thus leading to the road of huge discoveries.

	CODE	PRODUCT / REFERENCE	CATEGORY	NOTES	ORIGIN	ABV	VOL. ml.	PACK	BOX
AZIENDA PRODUTTORI TAPPORASO									
	MPF0002	AZIENDA PRODUTTORI TAPPORASO MOSTO D'UVA PARZIALMENTE FERMENTATO ROSSO	MPF RED	Notes of grapevines, strong hint of ripe grape. A joyful and tasty drink.	ITALY	6,5	750	-	6
	MPF0001	AZIENDA PRODUTTORI TAPPORASO MOSTO D'UVA PARZIALMENTE FERMENTATO BIANCO	MPF WHITE	Typical hints of citrus and flowers surrounding an extraordinary smoothness.	ITALY	6,5	750	-	6
	MPF0003	AZIENDA PRODUTTORI TAPPORASO MOSTO D'UVA PARZIALMENTE FERMENTATO ROSATO	MPF ROSE	Notes of rose and ripe yellow fruit pairing with freshness and sapidity.	ITALY	6,5	750	-	6

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alphabetical

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