



# DALLA TERRA ARTISAN ITALIAN SPIRITS PORTFOLIO

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# A WORD ABOUT US

Dalla Terra is a distinguished national agent and direct importer of Italy's finest family-owned wines and spirits producers. Founded in 1990 by Brian Larky, Dalla Terra, meaning "from the earth" in Italian, has been a leader in bringing terroir-driven, iconic Italian wines and spirits to the U.S. market. The company is committed to representing only the highest quality and authentic family-owned wineries and distilleries, whose products are a true reflection of their regions and traditions.

In 2020, Dalla Terra expanded its portfolio to include Italian spirits, offering a selection of exceptional, craft-made spirits, liqueurs, and vermouths. This new addition complements its highly regarded wine portfolio, further strengthening the company's dedication to showcasing Italy's rich and diverse heritage through its beverages.

By focusing on small, artisanal producers, Dalla Terra provides its distribution partners with an exclusive and curated range of products that embody the heart and soul of Italy's spirits culture.

Through a direct-import model, Dalla Terra brings authentic, high-quality Italian spirits to the U.S. market, working closely with family-owned producers to ensure that each bottle is crafted with care, history, and a deep respect for the land. Its spirits portfolio is a testament to the excellence and tradition of Italian craftsmanship, delivering unique and flavorful experiences for connoisseurs and new drinkers alike.



## PERSONAL NOTE FROM SCOTT ADES, PRESIDENT

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Though it is a relatively new project for Dalla Terra, our roster of Spirits producers beautifully complements our historic and beloved wine portfolio and allows us to present a complete picture of the Italian Wine and Spirits culture. We are extremely proud of the people, products, awards and overall excitement this portfolio has generated in such a short time. Every day, we strive to enhance the market by offering education, creativity, top quality, and great value—so dig in! You'll love what you find.

# CATEGORIES

## AMARI

Amaro del Cansiglio  
Bad Spirits 1904 Amaro  
Rosen Bitter Rosa Alpina

## GINs & FRATELLI

Elena Dry Gin  
Kapriol Dry Gin  
Kapriol Old Tom Gin  
Kapriol Grapefruit & Hisbiscus Gin  
Kapriol Sloe Gin

## GRAPPE

Coltibuono Grappa Riserva  
Marchesi Di Gresy Grappa di Moscato  
Marchesi Di Gresy Grappa di Nebbiolo

## LIQUEURS

Amaretto del Cansiglio  
Kapriol Classico Liqueur  
Kapriol Sloe Gin  
La Sambuca Sbagliata  
Limònio Alloro Laurel Bay  
Limònio Cannella Cinnamon  
Limònio Giada Lemon (limoncello)  
Limònio Topazio Tangerine

## READY-TO-DRINK SPRITZES

Almare Spritz Classico  
Almare Spritz Pompelmo Rosa  
Almare Spritz Hugo

## VERMOUTHS

Elena Vermouth Di Torino Superiore Bianco TIM21  
Elena Vermouth Di Torino Rosso  
Elena Vermouth Di Torino Superiore Rosso LAZ19  
Elena Vermouth Di Torino Superiore Rosso BB21

## VODKAS

Verità Vodka Italiana

# FULL LICENSE

## AMARI

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Bad Spirits 1904 Amaro  
Rosen Bitter Rosa Alpina

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Elena Vermouth Di Torino Superiore Rosso BB21



## BRANDS

### BADIA A COLTIBUONO

(Gaiole in Chianti, Tuscany)  
Coltibuono Grappa Riserva

### BAD SPIRITS

(Bologna, Emilia-Romagna)  
1904 Amaro  
La Sambuca Sbagliata

### BENIAMINO MASCHIO

(Conegliano, Veneto)  
Almare Spritz Classico  
Almare Spritz Pompelmo Rosa  
Almare Spritz Hugo

### CASA LIMONIO

(Partinico, Sicily)  
Limonio Giada Lemon  
Limonio Topazio Tangerine  
Limonio Alloro Laurel Bay  
Limonio Cannella Cinnamon

### DISTILLERIA DELL'ALPE

(Conegliano, Veneto)  
Amaro del Cansiglio  
Amaretto del Cansiglio  
Kapriol Alpine Liqueur  
Kapriol Dry Gin  
Kapriol Old Tom Gin  
Kapriol Grapefruit & Hisbiscus Gin  
Kapriol Sloe Gin  
Rosen Bitter Rosa Alpina  
Verità Vodka

### ELENA SPIRITS

(Castiglione Falletto, Piedmont)  
Elena Dry Gin  
Elena Vermouth Di Torino Rosso  
Elena Vermouth Di Torino Superiore Rosso LAZ19  
Elena Vermouth Di Torino Superiore Rosso BB21  
Elena Vermouth Di Torino Superiore Bianco TIM21

### TENUTE CISA ASINARI DEI MARCHESI DI GRÉSÝ

(Barbaresco, Piedmont)  
Marchesi Di Gresy Grappa di Moscato  
Marchesi Di Gresy Grappa di Nebbiolo



# PRODUCTS BY CATEGORIES



# AMARI

Amaro, Italy's quintessential bitter liqueur, is a celebration of complexity, craftsmanship and tradition.

Meaning "bitter" in Italian, amaro (plural: amari) is a sub-category of bitter liqueurs composed of a blend of botanicals, including herbs, spices, roots, seeds, and other plants. These ingredients contribute to its characteristic bitter flavor, which can range from subtle to intensely pronounced.

Amari can be categorized into distinct stylistic groups based on their flavor profiles and purpose. As aperitivi, they are typically lighter, more acidic, and bitter, designed to stimulate the appetite. In contrast, digestivi are often sweeter, higher in alcohol, and served after meals to aid digestion, though bitter digestivi are also widely enjoyed. Additionally, amari can vary in intensity, from poco amari

(light) to amarissimi (strong and intensely bitter).

Traditionally enjoyed as an aperitif or digestif, served neat or over ice, amari have also conquered a special place in the cocktail world, thanks to their unparalleled versatility. The rich, complex flavors of amari add depth and balance to cocktails, lending bitterness, herbaceousness, or even a touch of sweetness.



# AMARO DEL CANSIGLIO

## ALPINE AMARO

25% ABV SRP: \$30

### DISTILLERIA DELL'ALPE

Location: Conegliano, Veneto

Owner(s): Beniamino Maschio Family

Distiller: Alessandro Maschio

Farming practices: Sustainable

### PRESS/ACCOLADES

- Judges Selection, TEXSOM 2023

- 92 points, Italian Wine Report 2022

## ALPINE AMARO

Amaro del Cansiglio is an Italian amaro (bitter liqueur) produced by the hydraulic infusion of over 18 herbs, plants and berries (bay leaves, bitter orange, cascarilla, gentian, rhubarb, aloe...) found in the ancient Cansiglio forest, the famous "oar" forest of the Republic of Venice, situated at the foot of the Eastern Italian Alps, in the middle of the provinces of Belluno, Treviso and Pordenone. Only natural ingredients with no artificial flavorings or colors.

Tasting notes: Distinctive, enduring and intensely fragrant bouquet of herbs and citrus, with a rounded, clean taste and a lingering finish. "Light in color but big on flavor, Amaro del Cansiglio is fresh and invigorating with notes that carve a path on your palate like perfect lines on a ski run with stand-out flavors of mint, pine, bitter orange, eucalyptus and marigold tea." Astor Wines

Perfect serves: Offering a unique balance of moderate bitterness and mild sweetness (such as Aperol or Braulio), Amaro del Cansiglio is versatile: on the rocks, in an amaro sour (with citrus and simple syrup) and a White Negroni, with tonic, as a digestive.



## THE ARTISANAL CAMPARI

First produced in 1951, Rosen Bitter Rosa Alpina is an amaro of the finest Venetian tradition, defined by the infusion of mountain herbs and berries handpicked in the Italian Eastern Alps forests. Weeks-long infusions of local bay leaf, Alpine rose, bitter and sweet orange, flowered wormwood, cascarilla, gentian, licorice, rhubarb, aloe, and calamus root, are distilled in copper stills and rested 20 days before bottling.

Tasting notes: An intense, yet harmonious flavor profile balancing bitter and citrus notes to perfection, fully flavored without being sweet. "Aromas of stewed cherries, ripe strawberries, oregano and china bark. Medium-full with a dry, somewhat powerful, dry finish that offers excellent complexity. Very distinctive!"

Perfect serves: as intensely bitter as Campari or Gran Classico, with a delicate touch of sweetness, Rosen Bitter is a classic Italian aperitif that is best enjoyed in classic cocktails such as Negronis, Negronis Sbagliatos, Boulevardiers, in modern cocktails with mezcal or tequila, or in lower-proof drinks like Americanos, Spritzes, Bicielettas, or with club soda.



## ROSEN BITTER ROSA ALPINA

### RED BITTER

25% ABV SRP: \$32

### DISTILLERIA DELL'ALPE

Location: Conegliano, Veneto

Owner(s): Beniamino Maschio Family

Distiller: Alessandro Maschio

Farming practices: Sustainable

### PRESS/ACCOLADES

- 92 points, Italian Wine Report 2022



# 1904 AMARO

## AMARO

29% ABV

SRP: \$45

## BAD SPIRITS

Location: Bologna, Emilia Romagna

Owner(s): Andrea & Alessandro De Cinque

Distiller: Andrea Alessandro

Farming practices: Sustainable

## PRESS/ACCOLADES

- 94 pts, Silver medal, International Wine and Spirits Competition 2024

## CHAMOMILE AMARO FROM BOLOGNA

Amaro 1904 is a spirit rooted in the rich tradition of the De Cinque family, inspired by the legacy of Ferdinando De Cinque, a scholar and botanist who, after years of careful refinement and trial, perfected the recipe for what would become a signature amaro. Amaro 1904 combines a carefully selected blend of botanicals (chamomile, orange, cinnamon, mint, fennel, liquorice, cloves) with a smooth, rich taste.

Tasting notes: A rich amber hue and a complex, harmonious blend of flavors. It opens with zesty orange citrus, followed by the warmth of cinnamon and cloves. These are balanced by refreshing notes of mint and liquorice. However, the defining element of this amaro is chamomile, which adds depth and aromatic complexity, elevating the entire profile.

Perfect serves: An exceptional digestif, enjoyed straight, on the rocks, or a versatile ingredient in cocktails. Its multifaceted flavors make it a perfect choice for both sipping and mixing, offering a well-rounded and aromatic drinking experience.



## DALLA TERRA NEGRONI

1 oz Elena Dry Gin

1 oz Elena Vermouth Di Torino Rosso

1 oz Rosen Bitter

Stir all ingredients gently with ice to integrate and chill, and strain into rocks glass without ice. Garnish with an orange peel.

## WRONG AGAIN!

1 oz Sambuca Sbagliata

1 oz Verità Vodka

1 oz fresh squeezed lemon juice

Club soda

Fill highball with ice, add Sambuca, Verità and lemon juice, top up with soda water and stir gently, garnish with pink/black peppercorns.



## OLD GENTLEMAN

1.5 oz Amaro 1904

1 oz Verità Vodka

3 oz fresh squeezed orange juice

Fill highball with ice, add all ingredients, top with soda water and stir gently, garnish with orange slice.

## MARTINI DELL'ALPE

1.5 oz Kapriol Dry Gin

1.5 oz Kapriol Liqueure

1/4 of lemon (squeezed)

Combine all ingredients in a shaker with ice, stir or shake to chill and dilute. Strain into a chilled martini glass or coupe.

# GINS & FRATELLI

Gin, a spirit defined by its versatility and botanical brilliance, holds a unique place in the world of distilled beverages.

Its defining characteristic is the infusion of juniper berries, which lend gin its signature piney aroma and flavor. Beyond juniper, distillers craft gin using a diverse array of botanicals—citrus peels, spices, herbs, and flowers—resulting in an endless spectrum of styles and profiles.

In recent years, Italy has carved out a distinctive space in the gin world, celebrated for its artisanal approach and use of regional botanicals. Italian gins often incorporate ingredients that reflect the country's rich biodiversity and culinary heritage, such as Amalfi lemons, Tuscan juniper, Sicilian oranges, and Mediterranean herbs. These gins stand out for their vibrant, citrus-forward profiles and delicate floral or herbal notes, making them perfect for

both sipping and mixing. Italy's gin producers draw inspiration from the nation's history of botanical liqueurs and vermouth, blending tradition with innovation to craft spirits that evoke a true sense of place.





## ELENA DRY GIN

### DRY GIN

42% ABV SRP: \$38

### ELENA SPIRITS

Location: Castiglione Falletto, Piedmont

Owner(s): Elena Penna & Luca Currado Vietti

Distiller: Antica Quaglia

Farming practices: Practicing organic

### PRESS/ACCOLADES

- The 6 Best Gins Made by  
Winemakers, Food & Wine July  
2024

## THE PIEDMONT GIN BY EXCELLENCE

The brainchild of internationally recognized winemakers Elena and Luca Currado Vietti, Elena Gin combines the winemaking and food excellence of the Langhe in Piedmont, the ancestral history and richness of the herbal liquor category of the Alps and the century-old citrus farming traditions of the Italian Riviera. It is a small batch Dry Gin crafted with handpicked and infused botanicals coming from the Langhe, Piedmont's hills and Maritime Alps (juniper berries, thyme, wild mint, almond, angelica, black elderflower, lemon & chinotto peel...) and distilled in two 18th-century wood-fired copper stills.

Tasting notes: A classic Dry Gin with an Italian character, the Langa style, boasting a typical juniper-lead flavor profile, with a touch of citrus and a silky, lingering rooty/herbal finish. Opulent, full-bodied palate. Subtle amber hue due to post distillate infusion of select floral botanicals.

Perfect serves: Full-bodied and aromatic, Elena Gin is the ideal base for a Martini, G&T, Gin Fizz, Gimlet, Corpse Reviver, or Gin Basil Smash. For a Negroni, Italian Elena Gin is, of course, the best option.



## THE ORIGINAL ALPINE GIN

Kapriol Dry Gin is inspired by the original Gin Forestal Alpine recipe and embodies Italy's alpine terroir. Crafted in the eastern Alps, it features a slow, wood-fired bain-marie distillation of juniper berries, preserving their pure essence. This juniper base is then blended with individually infused alpine herbs, including angelica, bay leaf, chamomile, cardamom, caraway, coriander, gentian, lavender, hops, mint, oregano, mugho pine, and rosehip, reflecting the region's rich natural landscape.

Tasting notes: A rich, intense flavor profile with a vibrant, balsamic aroma that evokes alpine forests. Its harmonious balance of fresh juniper, mint, and subtle bitterness delivers a robust yet refined taste experience, crisp and aromatic without the influence of sweetness or citrus.

Perfect serves: Best enjoyed with a splash of lime or grapefruit, Kapriol Dry Gin transforms into an exceptionally refreshing and satisfying gin and tonic. The gentle bitterness, combined with its herbal depth, results in a perfectly balanced drink that is both invigorating and well-rounded.



## KAPRIOL DRY GIN

### DRY GIN

41.7% ABV SRP: \$31

### DISTILLERIA DELL'ALPE

Location: Conegliano, Veneto

Owner(s): Beniamino Maschio Family

Distiller: Alessandro Maschio

Farming practices: Sustainable

## KAPRIOL GRAPEFRUIT & HIBISCUS GIN

### PINK GIN

40.7% ABV SRP: \$31

#### DISTILLERIA DELL'ALPE

Location: Conegliano, Veneto

Owner(s): Beniamino Maschio Family

Distiller: Alessandro Maschio

Farming practices: Sustainable

### ALL-NATURAL PINK GIN

Kapriol Grapefruit & Hibiscus Gin builds on the legacy of the original 1948 Kapriol Dry Gin recipe, introducing a bright and aromatic twist. Crafted with the finest pink grapefruit and hibiscus sourced from southern Italy, this gin brings together the best of Italy's vibrant citrus groves and flourishing floral landscapes. The botanicals are delicately infused into high-quality wheat-based alcohol and then distilled in the distillery's historic pot stills. Color may slightly change from time, air or light exposure due to its natural oils.

Tasting notes: Natural light salmon color. Smooth and delicate flavor profile. Captivating balance of zesty grapefruit bitterness and elegant floral notes of hibiscus seamlessly blending with the juniper berries and forest botanicals notes, resulting in a refreshing, full-bodied and multi-layered experience.

Perfect serves: The gin's complexity makes it a versatile base for a variety of cocktails, particularly those with fresh, citrus-forward ingredients like lime and grapefruit. Delicious in an Italian 75, Gin Fizz or Martini.



700ML  
8004595044502



### ITALIAN OLD TOM GIN

Kapriol Old Tom Gin is a contemporary Old Tom style. Building upon the legacy of Kapriol's original dry gin, it offers a more approachable and subtly sweeter profile. This Old Tom version features a delicate touch of sugar, which enhances its rich flavor without overwhelming the palate. It is renowned for its fresh, balsamic bouquet of forest elements, including juniper, mint, pine, and bay leaves, creating an aromatic experience reminiscent of alpine landscapes.

Tasting notes: Kapriol Old Tom Gin offers a fresh, balsamic bouquet of juniper, mint, pine, and bay leaves, with a smooth, complex balance of herbal notes and mild bitterness from hops. On the palate, it presents a delicate, aromatic flavor with a light sweetness, allowing the botanicals to shine.

Perfect serves: Ideal for mixing, Kapriol Old Tom Gin pairs excellently with lime, grapefruit, and a variety of tonic waters. It is especially well-suited for classic cocktails like the Tom Collins, where its smooth, refreshing character shines through, or a Martinez.



700ML  
8004595044 106

## KAPRIOL OLD TOM GIN

### OLD TOM GIN

41.7% ABV SRP: \$31

#### DISTILLERIA DELL'ALPE

Location: Conegliano, Veneto

Owner(s): Beniamino Maschio Family

Distiller: Alessandro Maschio

Farming practices: Sustainable

# KAPRIOL SLOE GIN

## SLOE GIN

28.7% ABV      SRP: \$31

### DISTILLERIA DELL'ALPE

Location: Conegliano, Veneto

Owner(s): Beniamino Maschio Family

Distiller: Alessandro Maschio

Farming practices: Sustainable

## ITALIAN SLOE GIN

Kapriol Sloe Gin is a distinctive Italian take on the traditional Sloe Gin (a traditional liqueur made by infusing sloe berries, the tart fruit of the blackthorn bush, into gin along with sugar), combining the original Kapriol Dry Gin distillate with all-natural infusion of sloe berries, sloe berries, plums and blueberries. It is made with a careful infusion of natural fruits and botanicals, offering a smooth finish with a touch of herbal bitterness from hops. With a relatively low sugar content (14%), it's a slightly less sweet version compared to some other sloe gins, appealing to those who enjoy a more balanced, aromatic experience in their drinks. Color may slightly change from time, air or light exposure due to its natural oils.

Tasting notes: A vibrant and fresh aroma, blending the fruity sweetness of sloe berries with the herbal bitterness of hops. With a low sugar content, the gin allows its natural fruit and botanicals to shine. On the palate, it delivers a bright and fruity taste, with complex layers of tart sloeberries, juniper, lavender, mint, and bay leaves, creating a harmonious depth.

Perfect serves: This well-balanced, aromatic sloe gin is perfect for sipping or crafting cocktails, such as a Sloe Gin Fizz or Sloe Gin Sour.



700ML  
8004595043055

## MARTINEZ

2 oz Elena Vermouth Di Torino Rosso  
1 oz Kapriol Old Tom Gin  
1 tsp Maraschino liqueur  
1 dash Angostura Bitters

Stir all ingredients with ice and strain into a chilled cocktail glass. Garnish with a slice of lemon.

## TOMMASO COLLINS

2 oz Kapriol Old Tom gin  
0.5 oz lemon juice  
0.5 oz simple syrup  
4 oz soda water

In a cocktail shaker, combine all ingredients with ice, shake, and strain into a highball glass filled with ice. Top with soda water and garnish with a lemon wheel.



## SLOE GIN FIZZ

2 oz Kapriol Sloe gin  
1 oz fresh lemon juice  
0.75 oz simple syrup

In a tumbler full of ice, stir all ingredients, top with soda water (or Prosecco), and garnish with a cherry and/or lemon slice.

## AMARUM

1 oz Amaro 1904  
2 oz aged rum (not dark)  
1 oz ginger syrup

In a mixing glass, add all ingredients with ice, stir and strain into chilled coupe glass, garnish with lemon twist.



# GRAPPE

Grappa, Italy's beloved pomace brandy, stands as a testament to the country's ingenuity and respect for tradition.

Crafted by distilling the leftover grape skins, seeds, and stems from winemaking, grappa transforms what was once considered waste into a spirit of remarkable depth and character. Rooted in Italian culture and history, grappa dates back to the Middle Ages, when farmers and winemakers perfected this art, creating a drink that not only warmed the soul but also honored the land.

Every bottle of grappa tells a regional story, as its flavor profile is deeply tied to the grape varieties and terroir of its origin. From the robust, earthy notes of Nebbiolo-based grappas in Piedmont to the floral elegance of Muscat grappas in Veneto, the spirit showcases Italy's rich winemaking heritage in liquid form. Over the

centuries, grappa has evolved from a rustic farmer's drink to a refined offering, with modern distillers employing advanced techniques to create smoother, more nuanced expressions.

Traditionally enjoyed as a digestif, grappa is often served neat in small glasses to cleanse the palate after a meal. However, its versatility has found a place in contemporary cocktails, culinary recipes, and even coffee, as seen in the classic Italian ritual of caffè corretto.



## COLTIBUONO GRAPPA RISERVA

### SANGIOVESE

42% ABV SRP: \$35

### BADIA A COLTIBUONO

Location: Gaiole in Chianti, Tuscany

Owner(s): Emanuela, Paolo, and

Roberto Stucchi Prinetti

Distiller: Nannoni

Farming practices: Certified Organic

### GRAPPA FROM SANGIOVESE GRAPES

Badia a Coltibuono Grappa Riserva is a refined, barrel-aged spirit crafted from 100% Sangiovese pomace after fermentation. Following the draining of wine and pressing of the grape skins, the pomace undergoes artisanal distillation to extract alcohol along with delicate flavor and aroma compounds. The resulting distillate is then aged for 18 months in 225-liter barrels, a process that imparts complexity, smoothness, and a gentle character to the grappa, showcasing the essence of Sangiovese in a polished spirit.

**Tasting notes:** A yellow straw-like color with amber tones. It is elegant and refined on the nose, with evident vanilla and spicy notes due to its long maturation in barrels. It is soft on the palate, with a clean and persistent aftertaste.

**Perfect serves:** Grappa can be served in a variety of ways, including as a digestif (a strong alternative to dessert wine, served at room temperature or slightly chilled), in cocktails, or with coffee (in a Caffè corretto, Ammazzacaffè or Resentin).



375ML  
74878960041



### GRAPPA FROM MOSCATO GRAPES

Marchesi di Grésy Grappa was founded in 1982 when the family began using Distilleria del Barbaresco, a cooperative of 19 winery owners in the Barbaresco area. The distillery stands out for using state-of-the-art equipment and fresh pomace from the nearby region, preserving the bouquet and esters during distillation. The process involves three phases at different temperatures to capture the grappa's delicate aromas. The moscato pomace for the Marchesi di Grésy Grappa di Moscato La Serra, comes from their 11 ha La Serra estate, located in Cassine, Monferrato.

**Tasting notes:** Fruity notes of white peach and fig alternate with hints of sage and aromatic herbs, creating a refined, fresh and intense aroma.

**Perfect serves:** Grappa can be served in a variety of ways, including as a dessert wine, digestif, in cocktails, or with coffee.



750ML  
8004595047770

## MARCHÉSI DI GRÉSY GRAPPA DI MOSCATO

### MOSCATO

40% ABV SRP: \$39

### TENUTE CISA ASINARI DEI MARCHESI DI GRÉSY

Location: Barbaresco, Piedmont

Owner(s): Alberto di Grésy

Distiller: Distilleria del Barbaresco

Farming practices: Sustainable



# MARCHÉSI DI GRÉSY GRAPPA DI NEBBIOLO

## NEBBIOLO

42% ABV

SRP: \$35

## TENUTE CISA ASINARI DEI MARCHESI DI GRÉSY

Location: Barbaresco, Piedmont

Owner(s): Alberto di Grésy

Distiller: Distilleria del Barbaresco

Farming practices: Sustainable

## GRAPPA FROM NEBBIOLO GRAPES

Marchesi di Grésy Grappa was founded in 1982 when the family began using Distilleria del Barbaresco, a cooperative of 19 winery owners in the Barbaresco area. The distillery stands out for using state-of-the-art equipment and fresh pomace from the nearby region, preserving the bouquet and esters during distillation. The process involves three phases at different temperatures to capture the grappa's delicate aromas. The Nebbiolo pomace used for Marchesi di Grésy Grappa di Nebbiolo comes exclusively from Nebbiolo grapes harvested in their renowned Martinenga vineyard, further highlighting the family's dedication to terroir and quality.

**Tasting notes:** The delicate and refined nose typical of Nebbiolo offers floral and slightly fruity and spice notes. The palate is balanced and elegant, with a persistent and harmonious finish. Deep and smooth.

**Perfect serves:** Grappa can be served in a variety of ways, including as a digestif, in cocktails, or with coffee.



## ULTIMA PAROLA No.2

0.75 oz Marchési di Grésy Grappa di Nebbiolo

0.75 oz Kapriol Liquore

0.5 oz Maraschino Liqueur

0.5 oz freshly squeezed lime juice

4 drops chocolate bitters

Shake all ingredients with ice and strain into chilled coupe glass. Garnish with maraschino cherry.

## SAMBUCA SAZERAC

1 oz Sambuca Sbagliata

2 oz rye whiskey

2-3 dashes of Peychaud's Bitters

Stir In a mixing glass, add all ingredients with ice and stir gently, strain into a chilled a lowball glass and garnish with a lemon twist.



## GRAPPARITA

1.75 oz Marchési di Grésy Grappa di Moscato

0.85 oz Limonio Giada (lemon) liqueur

0.85 oz fresh lemon juice

0.15 oz simple syrup

0.33 oz egg white (or Aquafaba)

Shake all ingredients with ice and strain back into shaker. Dry shake (without ice). Strain into chilled coupe glass. Garnish with lemon twist.

## KAPRIOL LIQUORE GIMLET

2.5 oz Kapriol Liquore

1 oz fresh lime juice

In a cocktail shaker, combine Kapriol Liquore and lime juice with ice. Shake well and strain into a chilled coupe or martini glass. Add a sprig of rosemary or mint leaf (or lime wedge) for garnish.

# LIQUEURS

Liqueurs, with their rich heritage and diverse flavor profiles, form a captivating category within the world of spirits.

Crafted by blending distilled alcohol with botanicals, fruits, spices, and sweeteners, liqueurs offer a harmonious balance of complexity and approachability. From the herbal notes of Alpine liqueurs to the sweet allure of Italian classics, each bottle tells a unique story of tradition, innovation, and place.

Italy, often hailed as the birth place of liqueur culture, has a storied history in crafting these spirits, dating back to the Renaissance. Monks and apothecaries initially created liqueurs as medicinal elixirs, using regional ingredients to promote health and well-being. Over time, these concoctions evolved into beverages celebrated for their flavor and craftsmanship.

Iconic Italian liqueurs such as amaretto, with its sweet almond essence, and sambuca, known for its bold anise flavor, exemplify this tradition. Other regional favorites like limoncello from Amalfi and grappa-based liqueurs from the north reflect Italy's diverse terroir and culinary passion. Today, these liqueurs remain staples in Italian culture, enjoyed neat, over ice, or in classic cocktails like the Amaretto Sour.

Whether sipped as an aperitif to awaken the palate or as a digestif to round out a meal, Italian liqueurs epitomize elegance, versatility, and centuries of craftsmanship.



## AMARETTO DEL CANSIGLIO

### AMARETTO

28% ABV SRP: \$30

### DISTILLERIA DELL'ALPE

Location: Conegliano, Veneto

Owner(s): Beniamino Maschio Family

Distiller: Alessandro Maschio

Farming practices: Sustainable

### PRESS/ACCOLADES

- 96 points, Tasting Panel December 2024

- The 40 Best Liqueurs for Your Bar Cart, VinePair December 2024

### A PERFECTLY BALANCED AMARETTO

Amaretto del Cansiglio is a craft Italian liqueur made by Distilleria Dell'Alpe using a cold infusion process of both sweet and bitter Sicilian almonds, along with Calabrian orange peel and Sicilian grapefruit peel. The ingredients are macerated in wheat-based alcohol, then distilled combined with mountain spring water, and finally aged for at least 8 months in French oak barrels, which imparts a refined character.

Tasting notes: Amaretto del Cansiglio is an amber-colored liqueur with dominant almond aromas, complemented by citrus and dried fruit notes. It is characterized by a fruity flavor with a slight almond aftertaste.

Perfect serves: Amaretto del Cansiglio can be sipped neat or over ice with a twist of orange peel or a cherry or used in cocktails such as the Amaretto Sour, Amaretto Coffee (1 shot of amaretto with hot coffee, finish with whipped cream for extra indulgence), Amaretto and Cola or Ginger Ale, Amaretto and sparkling wine. Delicious in dessert-based cocktails, like the Chocolate Amaretto Martini, or as a flavoring in cakes, mousses, and tiramisu.



700ML  
8004594045708



### THE ESSENTIAL ALPINE LIQUEUR

Known as "Distillato del Bosco/Distillate of the Forest", Kapriol Liqueur captures the essence of the Italian Alps forests with its bright, aromatic profile. An essential addition to any bar, this artisanal Alpine liqueur is crafted from the careful separate macerations of 14 freshly picked botanicals (juniper berries, angelica, caraway, bay leaf, chamomile, hop...) in high-quality wheat spirit, further distilled in wood-fired bain-marie stills. The botanicals distillates are then skillfully blended, and water and sugar are added.

Tasting notes: Clear, vibrant, complex; a balanced blend of floral, earthy, and herbaceous notes. Juniper berries supported by a silky, viscous body with hints of pine needles, peppermint, and cardamom. Delicate aromas of chamomile, angelica, and lemon zest contribute to its richness. Dry, powerful finish with a gentle sweetness.

Perfect serves: Serve chilled, a dynamic alternative/component in gin cocktails, in stirred, boozy cocktails, and with fresh citrus, tonics, and ginger beer. Its subtle sweetness can stand in for simple syrup in a recipe.



700ML  
8004595047015

## KAPRIOL CLASSICO LIQUEUR

### ALPINE LIQUEUR

38% ABV SRP: \$30

### DISTILLERIA DELL'ALPE

Location: Conegliano, Veneto

Owner(s): Beniamino Maschio Family

Distiller: Alessandro Maschio

Farming practices: Sustainable

### PRESS/ACCOLADES

- Best Liqueur of the Year, Wine & Spirits Annual Buying Guide 2023  
- 96 points, Tasting Panel December 2024  
- 94 points, Italian Wine Report 2022



# LA SAMBUCA SBAGLIATA

## SAMBUCA

40% ABV      SRP: \$50

## BAD SPIRITS

Location: Bologna, Emilia Romagna

Owner(s): Andrea & Alessandro De Cinque

Distiller: Andrea Alessandro

Farming practices: Sustainable

## PRESS/ACCOLADES

- 91 pts, Silver medal, International Wine and Spirits Competition 2024

## THE MISTAKEN SAMBUCA

Sambuca Sbagliata was born from an unexpected production error, hence its name “Sbagliata” translating to “Mistaken Sambuca”. The altered formula features 30% less sugar, the addition of orange peel, and the substitution of star anise for fennel, resulting in a unique twist on the traditional sambuca.

Tasting notes: This liqueur offers a sweet and rounded flavor with a delicate aroma, embodying the philosophy of kintsugi—unique and unrepeatable. Whether sipped neat, on the rocks, or used as a base for cocktails, Sambuca Sbagliata provides a distinctive experience in any form.

Perfect serves: An exceptional digestif, enjoyed straight, on the rocks, or a versatile ingredient in cocktails such as a Sambuca Citrus Martini, Vesper or a Sambuca Sazerac.



700ML  
838878777495



## SICILIAN LAUREL BAY LIQUEUR

Limonio's Alloro is a uniquely crafted laurel liqueur that highlights the ancient culinary and medicinal traditions of Sicily. Made from the early-morning harvest of Aurea “Golden” bay leaves grown locally, this artisanal spirit captures the essence of this prized herb, revered for its aromatic and therapeutic qualities. The artisanal liqueur is crafted using a locally produced distillate from the family estate's organic grapes (Inzolia, Catarratto, Grillo, Nerello, and Merlot) combined with pure white sugar and water collected from the natural sources that flow through the family's land.

Tasting notes: Unfiltered to preserve its natural character, Alloro maximizes the essential oils from the bay leaves, delivering a complex, earthy profile with gently spicy and fresh notes. Its stunning luminescent silvery-green hue reflects the purity and authenticity of its ingredients.

Perfect serves: Perfect for sipping neat, enhancing cocktails, or complementing savory dishes. Serve chilled to fully appreciate its delicate yet bold flavors.



700ML  
080 24824 000735

## LIMONIO ALLORO LAUREL BAY

## FRUIT LIQUEUR

35% ABV      SRP: \$43

## CASA LIMONIO

Location: Partinico, Sicily

Owner(s): Russo Family

Distiller: Lorenzo Russo

Farming practices: Organic

# LIMONIO CANNELLA CINNAMON

## FRUIT LIQUEUR

35% ABV SRP: \$43

### CASA LIMONIO

Location: Partinico, Sicily

Owner(s): Russo Family

Distiller: Lorenzo Russo

Farming practices: Organic

## LUXURIOUS CINNAMON LIQUEUR

Limonio's Cannella is an exquisite cinnamon liqueur crafted to showcase the refined complexity of the Ceylon "Queen" cinnamon variety, celebrated as the finest in the world. Made from cinnamon sticks carefully selected for their aromatic depth, the artisanal liqueur is crafted using a locally produced distillate from the family estate's organic grapes (Inzolia, Catarratto, Grillo, Nerello, and Merlot), combined with pure white sugar and water collected from the natural sources that flow through the family's land.

Tasting notes: Unfiltered to preserve its natural oils and authenticity, Cannella offers a vibrant profile that is spicy yet balanced, delivering warmth and complexity without heat. Its persistent, lively character unfolds on the palate, offering notes of sweetness, subtle earthiness, and a lingering, aromatic finish.

Perfect serves: Ideal in any coffee cocktail (cinnamon vodka espresso, cinnamon White Russian), in rum cocktails (cinnamon rum flip with 2 oz rum, 1 oz cinnamon liqueur, 1 whole egg, garnish with grated nutmeg), or with brown spirits. It is also an excellent dessert ingredient.



700ML  
080 24824 000727



## HANDCRAFTED SICILIAN LEMON LIQUEUR

Capturing the essence of Sicily, Limonio's Giada is crafted from organic grape-based distillate and the rinds and peels of green Femminello "Zagara Bianca" lemons from the Conca D'Oro valley. The artisanal liqueur -limoncello- combines locally produced distillate from organic grapes (Inzolia, Catarratto, Grillo, Nerello, and Merlot) with pure white sugar and water sourced from the family estate. It features a naturally milky appearance due to the "ouzo effect," resulting from the oils interacting with water. Unfiltered, Giada's natural oils may tint the bottle and stopper over time, highlighting its authenticity.

Tasting notes: Brilliantly bright green and bursting with citrus intensity, Giada is best served chilled straight from the freezer, delivering a refreshing taste of Sicily in every sip.

Perfect serves: Enjoy straight and chilled as a digestive, as a natural companion to many classic Italian desserts, such as panna cotta, tiramisù and ricotta pie. or in cocktails such as a lemon mint spritzer, and in any sours.



700ML  
080 24824 000048

# LIMONIO GIADA LEMON

## FRUIT LIQUEUR / LIMONCELLO

35% ABV SRP: \$38

### CASA LIMONIO

Location: Partinico, Sicily

Owner(s): Russo Family

Distiller: Lorenzo Russo

Farming practices: Organic



# LIMONIO TOPAZIO TANGERINE

## FRUIT LIQUEUR

35% ABV      SRP: \$43

### CASA LIMONIO

Location: Partinico, Sicily

Owner(s): Russo Family

Distiller: Lorenzo Russo

Farming practices: Organic

## SICILIAN TANGERINE LIQUEUR

Made from the rinds and peels of the Tardivo di Ciaculli tangerine—a Slow Food protected cultivar grown under stringent regulations—Limonio's Topazio captures the essence of this rare and prized fruit. The artisanal liqueur is crafted using a locally produced distillate from the family estate's organic grapes, combined with pure white sugar and water collected from the natural sources that flow through the family's land. Unfiltered to preserve its natural integrity, Topazio maximizes the essential oils from the tangerine peel.

Tasting notes: Topazio is a bold celebration of Sicilian craftsmanship offering an exotic, intensely aromatic profile. Its brilliant, opaque, luminescent orange hue reflects the sun-drenched vitality of Sicily's groves.

Perfect serves: Perfectly suited for sipping or elevating cocktails. Serve chilled to experience its vibrant flavors and unparalleled citrus intensity.



## SICILIAN MANHATTAN

1.5 oz bourbon/rye whiskey  
0.5 oz Elena Vermouth di Torino Rosso  
0.33 oz Limonio Topazio (tangerine)  
Liquore  
3 dashes Amaro 1904

Stir all ingredients with ice in a mixing glass. Fine strain into chilled coupe glass. Garnish with maraschino cherry.

## MARGHERITA

1.5 oz of tequila blanco or mezcal  
1 oz Amaretto del Cansiglio  
0.5 oz fresh lemon juice  
0.5 oz fresh lime juice

Shake all ingredients with ice and strain into a salt-rim coupe (no ice) or lowball over ice. Float a lime wheel.



## GRAPPACINO

2 oz Marchesi di Grésy Grappa di Moscato  
0.5 oz Amaretto del Cansiglio  
0.5 oz simple syrup  
1 oz Espresso coffee (freshly brewed and hot)

Shake all ingredients with ice vigorously. Fine-strain into a chilled martini glass. Garnish with coffee beans.

## DORCHESTER

2 oz Kapriol Grapefruit & Hibiscus Gin  
0.5 oz Maraschino liqueur  
0.75 oz fresh lime juice  
0.5 oz fresh grapefruit juice  
0.5 oz simple syrup

Combine all ingredients in a shaker with ice, shake until well chilled, and strain into a coupe.

# READY-TO-DRINK SPRITZES

The ready-to-drink (RTD) category has revolutionized the way consumers enjoy cocktails, combining convenience, quality, and creativity in a single package.

Designed for those seeking bar-quality drinks without the need for preparation, RTDs offer an impressive range of options, from canned cocktails to bottled spritzes and beyond. These beverages are pre-mixed and perfectly portioned, catering to a modern lifestyle that values both simplicity and sophistication.

Among the many RTD offerings, the spritz has emerged as a standout choice. Rooted in Italian aperitivo culture, the spritz is traditionally a refreshing blend of sparkling wine, a bitter liqueur, and soda water. Whether inspired by the classic Venetian Spritz or offering modern twists featuring innovative botanicals, these RTD options make it easier than ever to enjoy a spritz on the go—at picnics, parties, or simply at home.

The rise of premium RTDs has elevated the category, with a focus on high-quality ingredients, sustainable packaging, and artisanal craftsmanship. As consumers continue to seek convenient, flavorful options, RTDs have firmly established themselves as a key player in the beverage landscape, with the spritz leading the way as a timeless yet adaptable choice.



# ALMARE SPRITZ CLASSICO

## RTD SPRITZ

8% ABV

SRP: \$15

## BENIAMINO MASCHIO

Location: Conegliano, Veneto

Owner(s): Beniamino Maschio Family

Distiller: Alessandro Maschio

Farming practices: Sustainable

## PRESS/ACCOLADES

- 96 pts, Double Gold medal, San

Francisco World Ready-to-drink

Competition 2024

- 90 pts, Silver medal, International

Wine and Spirits Competition 2024

- Bronze medal, World Premix

Awards 2024

## A TIMELESS ITALIAN CLASSIC

Almare Spritz Classico is an artisanal ready-to-drink Italian cocktail crafted from high-quality sparkling wine (100% Glera used for Prosecco) and macerated Italian fresh botanicals (bitter & sweet orange, mandarin, rhubarb, gentian). Almare Classico Spritz stands as the quintessential ready-to-drink, bar-quality alternative to the celebrated Venetian Spritz, offering low alcohol (8%) and sugar content (11.5gr for a 6oz pour) without compromising on flavor and freshness.

Tasting notes: A timeless Italian classic in every sip, it offers a sophisticated and refreshing taste perfectly balanced with bitterness, sweetness, and crisp effervescence.

Perfect serves: Serve cold (5-7°C / 41-45° F) over ice in a wine glass, and garnish with orange slice (or a seasonal garnish as cranberries or cinnamon stick for a wintery touch). An ideal choice for the Campari, Select spritz lover.



750ML  
8004595053603



## THE ALTERNATIVE APEROL SPRITZ

Almare Pompelmo Rosa Spritz is an artisanal ready-to-drink Italian cocktail crafted from high-quality sparkling wine (100% Glera used for Prosecco) and macerated Italian fresh botanicals (pink grapefruit, lemon, rhubarb, bitter orange, mandarin), creating a harmonious balance of tangy pink grapefruit, zesty lemon, and mandarin, complemented by the subtle bitterness of bitter orange and the indulgent sweetness of rhubarb. Each sip of Almare Grapefruit Spritz offers a unique refreshing and low-sugar (11.5gr for a 6oz pour), low-alcohol (8%) experience, encapsulating the essence of a freshly-made cocktail in a convenient format.

Tasting notes: Bright and fresh, citrusy, bittersweet.

Perfect serves: Serve cold (5-7°C / 41-45° F) over ice in a wine glass, and garnish with grapefruit slice and/or thyme sprig (or a seasonal garnish as rosemary or pomegranate seeds for a wintery touch). The perfect choice for the Aperol & bittersweet Spritz aficionados.



750ML  
8004595053801

# ALMARE SPRITZ POMPELMO ROSA

## RTD SPRITZ

8% ABV

SRP: \$15

## BENIAMINO MASCHIO

Location: Conegliano, Veneto

Owner(s): Beniamino Maschio Family

Distiller: Alessandro Maschio

Farming practices: Sustainable

## PRESS/ACCOLADES

- World's Best Wine Cocktail & Gold medal, World Premix Awards 2024

- Silver medal, San Francisco World Ready-to-Drink Competition 2024

- 88 pts, Bronze medal, International Wine and Spirits Competition 2024



# ALMARE SPRITZ HUGO

## RTD SPRITZ

8% ABV

SRP: \$15

## BENIAMINO MASCHIO

Location: Conegliano, Veneto

Owner(s): Beniamino Maschio Family

Distiller: Alessandro Maschio

Farming practices: Sustainable

## PRESS/ACCOLADES

- 96 pts, Double Gold medal, San

Francisco World Ready-to-drink  
Competition 2024

- Silver medal, World Premix Awards  
2024

- 88 pts, Bronze medal, International  
Wine and Spirits Competition 2024

## THE ONLY RTD HUGO SPRITZ

Experience the essence of the Italian South Tyrol with Almare Hugo Spritz, an artisanal ready-to-drink Italian cocktail crafted from high-quality sparkling wine (100% Glera used for Prosecco) and macerated Italian fresh botanicals. Delight in the harmonious blend of elderflower's subtle sweetness, and the gentle bitterness of bitter orange and rhubarb, all heightened by the zest of lemon. Almare Hugo Spritz epitomizes a contemporary Italian favorite, encapsulating the enchanting essence of elderflowers blooming in Spring. This delightful cocktail is both low in alcohol (8%) and sugar (11.5gr for a 6oz pour), offering a hassle-free, ready-to-enjoy refreshing experience.

Tasting notes: Floral, subtly sweet and fruity, refreshing.

Perfect serves: Serve cold (5-7°C / 41-45° F) over ice in a wine glass, and garnish with lemon slice and/or mint sprig (or a seasonal garnish like cranberries, or pomegranate seeds for a wintery touch). Ideal for the floral & fruity sparkling wine cocktail lover (Spritz, Bellini, Kir Royal).



750ML  
800.459.053.702

## BOCCE BALL

1 oz Verita Vodka Italiana  
1 oz Amaretto del Cansiglio  
4-5 oz of orange juice

Combine ingredients in a highball with ice. Top with a little soda water and garnish with an orange slice.

## IL CALEIDOSCOPIO

1.5 oz Elena Vermouth di Torino Bianco  
0.75 oz Kapriol Liqueur  
0.75 oz Limonio Topazio (tangerine) Liqueur  
3 drops Limonio Cannella (cinnamon) Liqueur

Shake all ingredients with ice and strain into a chilled coupe. Garnish with a stick of cinnamon.



## BLACK MANHATTAN

2 oz Bourbon/Rye  
1 oz of Amaro del Cansiglio  
1 dash each of Angostura and Orange bitters

Combine ingredients with ice, stir to integrate and chill, and serve up in a martini or coupe glass. Garnish with cherry or orange twist.

## BAKED APPLE OLD FASHIONED

2 oz Apple Brandy/Calvados  
1 oz Limonio Cannella (cinnamon) Liqueur  
2 dashes Angostura bitters

Stir with ice and strain into a rock glass. Add one ice cube and garnish with orange peel.



# VERMOUTHS

With its balanced sweetness, bitterness, and aromatic complexity, vermouths, a fortified and aromatized wine, serves as both a standalone aperitif and a versatile cocktail ingredient.

Vermouth origins can be traced back to ancient herbal wine traditions, but it was in 18th-century Italy that vermouth, as we know it today, truly came to life. Italy is regarded as the birthplace of vermouth, where it first gained prominence in the Piedmont region. The city of Turin, in particular, played a pivotal role in its history, becoming the epicenter of production during the late 1700s. Italian vermouth producers combined wine with a selection of botanicals, including wormwood (from which vermouth takes its name), along with herbs, roots, and spices, creating a fortified wine with remarkable depth and versatility.

Italian vermouth is typically divided into two main styles:

**Rosso (Sweet or Red Vermouth):** Known for its rich, caramelized sweetness and bitter undertones, red vermouth pairs beautifully with bold spirits like whiskey and gin. This style is an essential ingredient in classic cocktails like the Negroni, Manhattan, and Boulevardier.

**Bianco (White Vermouth):** Sweeter and less bitter than its red counterpart, bianco vermouth offers a bright, floral character that works well in lighter cocktails or served simply with soda water and a twist of lemon.



# ELENA VERMOUTH DI TORINO SUPERIORE BIANCO TIM21

## BIANCO VERMOUTH

18% ABV SRP: \$55

### ELENA SPIRITS

Location: Castiglione Falletto, Piedmont

Owner(s): Elena Penna & Luca Currado-Vietti

Distiller: Antica Quaglia

Farming practices: Sustainable

## TIMORASSO-DERTHONA VINTAGE 2021

The brainchild of internationally recognized winemakers Elena and Luca Currado Vietti, Elena Vermouth di Torino Superiore Bianco TIM21 is a category-defining, elegant Bianco Vermouth made from DOCG Timorasso-Derthona wine, the famous white wine from the Colli Tortonesi area in the Piemonte. The Vermouth di Torino Superiore Bianco is produced using an old Penna family recipe; the Timorasso is blended with a selection of botanicals and natural herbs from the Langhe, the Alps and Liguria. The ingredients are left to macerate naturally in the alcohol and infused in a one-shot process.

Tasting notes: Winey, elegant, and refined bouquet with notes of sweet orange, thyme, mint, gentian, and hints of vanilla. The spicy part, very delicate, presents scents of cinnamon. The perception of wormwood is well defined at the end. Winey, fruity, decidedly harmonious palate. Long-lasting and spicy with a pleasantly sweet finish.

Perfect serves: Best enjoyed as an aperitivo on the rocks, or chilled after a meal.



750ML  
8030198009969



## ELEGANT RED VERMOUTH FOR COCKTAILS

Elena Vermouth di Torino Rosso is a rich red Vermouth crafted in the Langhe region of Piedmont. The internationally recognized winemakers Currado Vietti skillfully blend the the highest quality DOCG Nebbiolo and Cortese di Gavi wines with a curated selection of 30 Piedmontese botanicals and herbs, following a time-honored family recipe. Fresh and dried botanicals are finely chopped, then macerated and cold extracted for three weeks, which helps to enhance the natural aromatic substances. Nebbiolo wine, alcohol and sugar are then added to the extract. Before the final ageing period of 50 days, the Vermouth is stabilised by refrigeration and filtered.

Tasting notes: : elegant, refined bouquet with intense bitter orange, hints of vanilla, gentian, floral and spicy notes as cinnamon, ginger, cloves, and with a clear perception of artemisia. Intense and harmonious palate with red fruits, long and spicy persistence and pleasantly sweet final.

Perfect serves: Vibrant and fresh, it is excellent on its own chilled, and is also the perfect ingredient for any cocktails calling for a red/sweet vermouth.



1L  
8030198009969

# ELENA VERMOUTH DI TORINO ROSSO

## ROSSO VERMOUTH

18% ABV SRP: \$32

### ELENA SPIRITS

Location: Castiglione Falletto, Piedmont

Owner(s): Elena Penna & Luca Currado-Vietti

Distiller: Antica Quaglia

Farming practices: Sustainable

### PRESS/ACCOLADES

- Judges Selection, TEXSOM
- 92 pts, Vinous

# ELENA VERMOUTH DI TORINO SUPERIORE ROSSO LAZ19

## ROSSO VERMOUTH

18% ABV SRP: \$55

### ELENA SPIRITS

Location: Castiglione Falletto, Piedmont

Owner(s): Elena Penna & Luca

Currado-Vietti

Distiller: Antica Quaglia

Farming practices: Sustainable

### PRESS/ACCOLADES

- Best Vermouth of the Year, Wine & Spirits 2023

## LAZZARITO CRU VINTAGE 2019

The brainchild of internationally recognized winemakers Elena and Luca Currado Vietti, Elena Vermouth di Torino Superiore Rosso LAZ19 is an exceptional red Vermouth crafted with 1/3 of Barolo wine from the Lazzarito cru vineyard and 2/3 Roero Arneis wine. The Barolo and Arneis wines are blended with a selection of botanicals and natural herbs from the Langhe, the Alps and Liguria. The ingredients are left to macerate naturally in the alcohol and infused in a one-shot process.

Tasting notes: A rich amber hue and a complex, harmonious blend of flavors. It opens with zesty orange citrus, followed by the warmth of cinnamon and cloves. These are balanced by refreshing notes of mint and licorice. However, the defining element of this amaro is chamomile, which adds depth and aromatic complexity, elevating the entire profile.

Perfect serves: Best enjoyed as an aperitivo on the rocks, or chilled after a meal.



## SINGLE CRU BARBARESCO VINTAGE 2021

The brainchild of internationally recognized winemakers Elena and Luca Currado Vietti, Elena Vermouth di Torino Superiore Rosso BB21 is an exceptional red Vermouth crafted with a single cru Barbaresco wine. The Barbaresco wine is blended with a selection of botanicals and natural herbs from the Langhe, the Alps and Liguria. The ingredients are left to macerate naturally in the alcohol and infused in a one-shot process.

Tasting notes: The color is garnet red with a vibrant orange halo, while the aroma is vinous, elegant and refined with notes of bitter orange, gentian and nuances of vanilla with very delicate spice of licorice, cloves and artemisia. On the palate, a lively vinosity is marked by the harmonious and distinctive acidity and tannin from the Nebbiolo. Floral red fruits, and a long, spicy and delicately sweet finish balances the intensity of the quality cru Barbaresco ('21 vintage) that persists and delights at length.

Perfect serves: On the rocks with a single ice cube, no added citrus peel, as an aperitivo or digestivo.



# ELENA VERMOUTH DI TORINO SUPERIORE ROSSO BB21

## ROSSO VERMOUTH

18% ABV SRP: \$55

### ELENA SPIRITS

Location: Castiglione Falletto, Piedmont

Owner(s): Elena Penna & Luca

Currado-Vietti

Distiller: Antica Quaglia

Farming practices: Sustainable

# VODKAS

Vodka, one of the most globally recognized and versatile spirits, has earned its place as a staple in bars and households around the world.

Known for its neutral flavor profile, vodka is made through the distillation of any agricultural material (grains, potatoes, beets, grapes, rice...), resulting in a spirit that is clean, crisp, and smooth. Although often associated with Eastern Europe and Russia, where it originated, vodka has since spread across the globe.

While vodka's reputation is often built on purity and neutrality, modern trends have led to an increased focus on crafting high-quality vodkas with unique characteristics, such as subtle hints of flavor, texture, and mouthfeel. As such, Italian vodka has been carving out its place in this category, offering a distinct perspective on this globally popular spirit. Produced in regions known for their fine

wines and spirits and Italy's long distillation history, Italian vodka is typically crafted with high-quality ingredients such as soft wheat, or grapes, which infuse the vodka with a unique smoothness and elegance. Unlike traditional vodka's focus on neutrality, Italian vodkas often reflect the country's deep-rooted tradition of craftsmanship, with an emphasis on refinement and purity.





# VERITÀ VODKA ITALIANA

## UNFLAVORED VODKA

40% ABV      SRP: \$28

### DISTILLERIA DELL'ALPE

Location: Conegliano, Veneto

Owner(s): Beniamino Maschio Family

Distiller: Alessandro Maschio

Farming practices: Sustainable

### PRESS/ACCOLADES

- 97 pts, World's best vodka, Double Gold Medal & Best in Class Vodka, San Francisco World Spirits Competition 2024
- Double Gold medal, The Fifty Best
- 95 points, Gold medal, International Wine & Spirits Competition

## THE WORLD'S BEST VODKA

Sustainably capturing the Italian terroir, Verità Vodka is a true Italian Vodka crafted on the foothills of the Alps from 100% Italian wheat and pure Alpine spring water from the Dolomites exclusively for Dalla Terra by multi-generational Distilleria dell'Alpe. The vodka is triple distilled in a column still, followed by a fourth distillation in an antique, wood-fired bain-marie still for a refined, soft palate. The water, sourced from the pristine Lake Lago di Santa Croce, undergoes natural filtration, offering exceptional purity and a crisp, balanced taste. Verità is never chill-filtered, preserving its smooth character, and is free of sugar and gluten. Verità is an unadulterated artisan product below the 750ml price of most other premium and super-premium vodkas: SRP \$25+ for 1L.

Tasting notes: Exceptionally pure and smooth. "The aroma profile features mineral elements, with a touch of cream and some subtle sweetness. The palate is silky, with distinctive notes of pastry and citrus. Expect a clean, elegant, and bright vodka, with a warm finish ." SFWSC

Perfect serves: A perfect well vodka for all cocktails.



## GOCCIA DI LIMONIO (LEMON DROP)

2 oz Verità Vodka  
1 oz Limonio Giada (lemon) Liquore

Shake ingredients with ice and strain into a chilled coupe. Garnish with fresh basil or mint.

## BAE BAY

1 oz Verità Vodka  
1 oz Elena Dry Gin  
1 oz Limonio Alloro (laurel bay) Liquore

Shake all ingredients with ice and strain into a chilled coupe. Garnish with a star anise.



## SLOE GIN SOUR

2 oz Kapriol Sloe gin  
1 oz fresh lemon juice  
0.5 oz simple syrup  
1 egg white  
3 dashes of Angostura bitters

In a shaker (no ice), combine all ingredients and shake well, then add ice and shake again. Strain into a coupe and garnish with mint, berries, or citrus.

## IL VESPRO

1 oz Verità Vodka  
1 oz Elena Gin  
0.5 oz Elena Vermouth di Torino Bianco  
TIM21

Gently stir all ingredients with ice, strain into a chilled coupe, and garnish with a lemon peel.

# PRODUCERS HIGHLIGHTS





## BADIA A COLTIBUONO - TUSCAN SUSTAINABLE LEADER

[www.coltibuono.com](http://www.coltibuono.com)

Badia a Coltibuono is a historic winery in Chianti Classico, Tuscany, with winemaking roots that span nearly a thousand years. The site's vinicultural heritage dates back to the Roman period, as evidenced by grape seeds and amphorae from the first century A.D. discovered in an archaeological dig, as well as earlier ruins from the wine-savvy Etruscan culture. Originally established as a Benedictine abbey (badia) in 1051 by St. Giovanni Gualberto, founder of the Vallumbrosan Order, the abbey played a key role in Tuscan winemaking history. The monks are believed to have been the first to cultivate Sangiovese, a cornerstone of Tuscan viticulture, and the name "Coltibuono" translates to "Good Cultivation" or "Good Harvest," reflecting the importance of agriculture and winemaking at the site.

After the secularization of Church property by Napoleon in 1810, the estate passed through two owners before being purchased in 1846 by Guido Giuntini, an ancestor of the current owners, the Stucchi Prinetti family. Under the leadership of Piero Stucchi Prinetti after World War II, the estate transitioned from a local farm to an internationally acclaimed winery, with modernized production facilities and the introduction of the first cooking school in a winery by his wife, Lorenza de' Medici. Today, the estate is managed by fifth-generation family members Emanuela, Paolo, and Roberto Stucchi Prinetti, encompassing 150 acres of vineyards and 50 acres of olive trees. The family cultivates traditional Chianti Classico varieties, including Sangiovese and heritage grapes like Canaiolo Nero, Colorino, and Ciliegiolo, producing a wide range of wines that span from traditional Chianti Classico to innovative blends and Vin Santo.

With a thousand years of history, Badia a Coltibuono is also a pioneer in sustainable and organic farming in Chianti Classico, inspiring the region's movement toward eco-friendly viticulture. Its state-of-the-art winery, designed to minimize environmental impact, employs native yeasts, smaller fermentation vessels, and large or used oak casks to craft wines that balance tradition with innovation. Beyond winemaking, the estate honors its roots as a place of peace and refuge by offering accommodations in the historic abbey, peaceful gardens, a restaurant, and a renowned cooking school, making it a destination for those seeking rest, good food, and exceptional wine.



### LIST OF PRODUCTS

#### GRAPPE

Coltibuono Grappa Riserva

42% ABV

6x 375ml

# BAD SPIRITS - LEGACY REINVENTED

[www.badspirits.it](http://www.badspirits.it)

Bad Spirits is an Italian company founded in October 2015 by Andrea De Cinque and his son Alessandro, rooted in the family's long-standing passion for the world of beverages. Their combined 30 years of experience has allowed the creation of a series of high-quality, handcrafted liqueurs. Over time, the company has grown, evolving both in its products and in its identity, establishing itself as a unique voice in the Italian spirits market.

The company's portfolio includes classic liqueurs with historical recipes that date back over a century, as well as innovative creations that arise from happy accidents during production. A notable example of their innovative approach is the Sambuca Sbagliata, the first liqueur created by Bad Spirits. This unique liqueur resulted from a production mistake where ingredient proportions were reversed, leading to a surprisingly delightful flavor profile.

Notably, Bad Spirits draws inspiration from the intellectual legacy of Andrea's great-grandfather, Ferdinando de Cinque, whose archives contain hundreds of notes and formulas yet to be fully explored. These discoveries promise exciting future innovations.

At Bad Spirits, quality is paramount. The company emphasizes using only the best raw materials, such as wheat and rye alcohol, to ensure a smooth, refined taste, while also adhering to the highest standards of natural, allergen-free ingredients. Their approach has earned them numerous accolades across Italy and a growing international reputation.

Overall, Bad Spirits harmoniously integrates modernity with a deep respect for tradition, establishing itself as a unique voice in the Italian spirits market.



## LIST OF PRODUCTS

### AMARI

1904 Amaro	29% ABV	6x 700ml
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### LIQUEURS

La Sambuca Sbagliata	40% ABV	6x 700ml
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# BENIAMINO MASCHIO - PROSECCO & DISTILLATION

[www.beniaminomaschio.it](http://www.beniaminomaschio.it)

[www.almarespritz.com](http://www.almarespritz.com)

**A Legacy Rooted in Craftsmanship:** The story of Beniamino Maschio and Almare Spritz is a tale of passion, tradition, and innovation. It begins in 1892, when Antonio Maschio established a small distillery in Treviso, laying the foundation for a family tradition of excellence in grappa and spirits. Building on this legacy, in 1948, Beniamino Maschio expanded the family's expertise by founding a new distillery in San Michele di Feletto, becoming one of the region's premier producers of fine grappa. Meanwhile, in the same year, Ferruccio De Bernard, a master distiller and innovator, founded Distilleria dell'Alpe in the Italian Alps. Inspired by the lush flora of the Cansiglio forest, Ferruccio focused on crafting exceptional liqueurs using hand-foraged botanicals from the Alpine terrain. He also introduced De Bernard Prosecco, a sparkling wine produced from his family's estate vineyards in Veneto, showcasing the region's winemaking heritage.

**The Maschio-De Bernard Fusion:** In 2002, these two iconic traditions merged when the Maschio family acquired both the De Bernard wine cellar and Distilleria dell'Alpe. Under the leadership of Maschio Beniamino SRL, founded in 1964, the family revived classic Venetian liqueurs while preserving and modernizing Ferruccio De Bernard's original recipes. This union brought together unparalleled expertise in distillation and Prosecco production, resulting in a diverse portfolio of world-class products that honor both Alpine and Venetian traditions.

**Generations of Prosecco Expertise:** For over 70 years and three generations, the Maschio family has cultivated their estate vineyards in the hills surrounding Conegliano, producing some of the finest Prosecco in the Veneto. This deep connection to the land and its traditions has shaped their commitment to crafting high-quality, authentic products that reflect the beauty of the region.

**Almare Spritz, A Modern Italian Icon:** Building on their love for the Italian Spritz tradition and time spent by the seaside with friends and family, the Maschio family launched Almare Spritz in 2020. This ready-to-drink aperitivo is an authentic interpretation of the classic Spritz, crafted with Prosecco and infused botanicals sourced exclusively from Italy. Almare Spritz combines the sparkling elegance of De Bernard Prosecco with carefully selected flavors, delivering a vibrant and refreshing experience that embodies the joy of Italian living.



## LIST OF PRODUCTS

### READY-TO-DRINK SPRITZES

Almare Spritz Classico	8% ABV	6x 750ml
Almare Spritz Pompelmo Rosa	8% ABV	6x 750ml
Almare Spritz Hugo	8% ABV	6x 750ml

CASA LIMONIO -  
ORGANIC SICILIAN FRUIT MAESTRI

[www.casalimonio.it](http://www.casalimonio.it)

LIMÒNIO, founded by the Russo family in 1992, produces small-batch, organic fruit and botanical liqueurs from hand-harvested ingredients grown on their 50-hectare estate in Partinico, Sicily. Nestled in the fertile Conca d'Oro valley, the Russo family's agricultural legacy spans two centuries, cultivating fruits, herbs, grapes, and the renowned Femminello lemon. Their great-grandfather Francesco began commercializing their harvests, while their grandfather Vincenzo expanded exports as far as Eastern Europe and supplied the Italian armed forces. This rich heritage culminated in the founding of LIMÒNIO, bringing Sicilian traditions to a global audience.

At the heart of LIMÒNIO's craft is the Femminello-Zagara Bianca lemon, a prized variety known for its high essential oil content, making it ideal for preservation, travel, culinary applications, and natural pharmaceuticals. The family has long cherished this lemon, with their grandmother crafting a lemon liqueur that became a cherished tradition, shared among family, friends, and farmworkers. In 1992, siblings Rita, Valerie, and Giusy Russo, alongside their brother and master distiller Vincenzo, launched LIMÒNIO, creating Sicily's first commercial limoncello to honor their heritage and showcase the unique qualities of their Femminello lemons.

LIMÒNIO's portfolio has since expanded to include thirteen liqueurs, with their signature lemon liqueur remaining the cornerstone. The hallmark of LIMÒNIO's liqueurs is their natural, unfiltered quality, evident in the signature "milky" appearance of the lemon liqueur, a result of the "ouzo effect," scientifically known as louche. The high concentration of essential oils interacts with water, creating this distinctive characteristic. Over time, these oils naturally coat the glass bottles and stoppers, a testament to the authenticity and premium quality of LIMÒNIO's products.

From its origins in a family kitchen to becoming a pioneering force in Sicily's liqueur industry, LIMÒNIO combines tradition, innovation, and an unwavering commitment to sustainability. Every bottle reflects the Russo family's dedication to their land, their history, and their vision of sharing Sicilian excellence with the world.



LIST OF PRODUCTS

LIQUEURS

Limònio Giada Lemon	35% ABV	6x 700ml
Limònio Topazio Tangerine	35% ABV	6x 700ml
Limònio Alloro Laurel Bay	35% ABV	6x 700ml
Limònio Cannella Cinnamon	35% ABV	6x 700ml



# DISTILLERIA DELL'ALPE - A LEGACY OF ALPINE CRAFTSMANSHIP

[www.distilleriadellalpe.it](http://www.distilleriadellalpe.it)  
[www.veritavodka.com](http://www.veritavodka.com)

Founded in 1948 by Ferruccio de Bernard, Distilleria dell'Alpe is nestled in Bastia d'Alpago, a serene hillside village in the heart of the Cansiglio forest in the Eastern Italian Alps. Ferruccio's vision was rooted in tradition but infused with innovation. He was among the first artisans in Italy to produce gin, pioneering spirits that reflected the natural beauty and flavors of the region. His most iconic creation, Kapriol liqueur—known as Distillato del Bosco (Distillate of the Forest)—captured the essence of the surrounding alpine environment. This juniper-based liqueur became a symbol of the region's artisanal spirit-making heritage, alongside his groundbreaking Gin Forestal.

In 2002, the Maschio family, esteemed Grappa and Prosecco producers from nearby Conegliano, acquired Distilleria dell'Alpe with a mission to preserve its legacy while expanding its repertoire. They revitalized Ferruccio's original recipes, including Kapriol Classico and the Rosen Bitter aperitivo, first crafted in 1951. The latter, originally named Rosa Alpina, features a blend of alpine herbs such as rose and bay leaf, showcasing the distillery's commitment to local ingredients and tradition. In 2016, the family introduced Kapriol Gin Artigianale Italiano, a modern line of artisanal gins that innovatively excluded citrus in favor of botanicals highlighting their Alpine origin, offering a fresh take on the classic spirit.

Today, master distiller Alessandro Maschio continues the family's dedication to authenticity, using the original pot stills and recipes that have defined the distillery for over 75 years. His son Francesco, the third generation to work at Distilleria dell'Alpe, now oversees operations, ensuring the family business remains a leader in crafting iconic Italian spirits. Together, they embrace a dual mission: to honor the rich traditions of the past while exploring innovative recipes and products to carry the distillery into the future.

Distilleria dell'Alpe stands as a testament to the harmonious blend of heritage, nature, and innovation. From the signature Kapriol liqueur to the modern Kapriol gin range, its products reflect the unique terroir of the Alps and the artistry of generations of distillers. With its deep roots in tradition and a forward-looking approach, the distillery continues to celebrate the flavors of the Italian Alps while evolving to meet the demands of contemporary consumers.



## LIST OF PRODUCTS

### AMARI

Amaro del Cansiglio	25% ABV	6x 700ml
Rosen Bitter Rosa Alpina	25% ABV	6x 700ml

### GINS

Kapriol Dry Gin	41.7% ABV	6x 700ml
Kapriol Old Tom Gin	41.7% ABV	6x 700ml
Kapriol Grapefruit & Hisbiscus Gin	40.7 ABV	6x 700ml
Kapriol Sloe Gin	28.7% ABV	6x 700ml

### LIQUEURS

Amaretto del Cansiglio	28% ABV	6x 700ml
Kapriol Alpine Liqueur	38% ABV	6x 700ml

### VODKAS

Verità Vodka Italiana	40% ABV	6x 1L
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# ELENA SPIRITS - PURE PIEDMONT SPIRIT

[www.elenaspirits.com](http://www.elenaspirits.com)

Elena Spirits is a family-owned distillery that brings the rich traditions of Piedmont, Italy, to the global stage. Founded by Elena Penna, Luca Currado Vietti and their children Michele and Giulia, the company offers a fresh and innovative voice for the Langhe region, a UNESCO World Heritage site celebrated for its exceptional wines, liqueurs, and spirits. The Currado Vietti and Penna families have deep roots in this storied land, with histories intertwined in hospitality, winemaking, and the production of bitters, herbal liqueurs, and vermouths. Elena’s family crafted and sold these products as a natural extension of their hospitality traditions, while Luca’s father, Alfredo Currado, worked with renowned producers of vermouth and amaro in the 1950s before taking over the family winery. Together, Elena and Luca inherited a shared passion for this artisanal world, blending their family histories to create a new chapter in the Langhe’s cultural legacy.

Elena Spirits specializes in producing gin, herbal liqueurs, and vermouths—a nod to a local tradition that dates back to the Middle Ages. With years of research and experimentation, the couple has rediscovered and revived recipes from both their families and Piedmont’s broader cultural heritage. Using native herbs handpicked from the Langhe hills and the Piedmontese Alps, they have breathed new life into age-old formulas with the help of an 18th-century wood-fired still and a highly experienced master distiller. The meticulous process reflects their commitment to creating top-tier, artisanal products that honor regional traditions while embracing sustainable and eco-friendly practices.

Every bottle from Elena Spirits is crafted without modern concentrates or extracts, relying solely on natural, organic ingredients to preserve the authenticity of their products. From sourcing local botanicals to using time-honored distillation methods, the production process reflects a deep respect for Piedmont’s natural beauty and cultural richness. By marrying innovation with tradition, Elena Spirits seeks to elevate the heritage of the Langhe region, offering exceptional products that resonate with both connoisseurs and modern consumers alike.



## LIST OF PRODUCTS

### GINS

Elena Dry Gin	42% ABV	6x 700ml
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### VERMOUTHS

Elena Vermouth Di Torino Rosso	18% ABV	6x 1L
Elena Vermouth Di Torino Superiore Rosso LAZ19	18% ABV	6x 750ml
Elena Vermouth Di Torino Superiore Rosso BB21	18% ABV	6x 750ml
Elena Vermouth Di Torino Superiore Bianco TIM21	18% ABV	6x 750ml



TENUTE CISA ASINARI DEI  
MARCHESI DI GRÉSY -  
ANCESTRAL PIEDMONT WINEMAKING

[www.marchesidigresy.com](http://www.marchesidigresy.com)

Tenute Cisa Asinari dei Marchesi di Grésy, under the ownership of the di Grésy family since 1797, manages four distinguished estates across Piedmont’s Langhe and Monferrato regions. Originally a traditional farm supplying premium grapes to local producers, the estate transitioned to winemaking in 1973 under Alberto di Grésy, showcasing the terroir’s unique characteristics. The centerpiece is the Martinenga vineyard, the only single-owner monopole in Barbaresco, celebrated for its Nebbiolo-based Barbarescos. The vineyard benefits from optimal southern exposure, blue marl soil, and an elevation that contributes to its exceptional wines. Additionally, the estate cultivates Barbera, Cabernet Sauvignon, Chardonnay, and Sauvignon Blanc across its holdings.

The winery adheres to meticulous vineyard management and winemaking practices, focusing on respecting the terroir and producing wines that balance tradition with innovation. Estate wines include the renowned Barbaresco Martinenga, Camp Gros, and Gaiun, alongside versatile reds and whites. The Martinenga winery also serves as a hub for blending and vinification, with an emphasis on creating wines that age gracefully.



LIST OF PRODUCTS

GRAPPE

Marchesi Di Gresy Grappa di Moscato	40% ABV	6x 750ml
Marchesi Di Gresy Grappa di Nebbiolo	42% ABV	6x 750ml





# DALLA TERRA ARTISAN ITALIAN SPIRITS PORTFOLIO 2025

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