

# FRATELLI VERGNANO 1865

In 1865, Bartolomeo Vergnano took a keen interest in alchemy and knowledge of Italian botanicals to formulate artisan liqueurs following the Piedmont liqueur-making tradition.

Today, after three generations, Valter Vergnano has the same enthusiasm and alchemist inclination. The core focus has been professionalism, transparency, raw material quality, and first rate finished products.

## Vergnano Maraschino Liqueur



### TASTING NOTES

- › Rich flavor of Marasca cherry
- › Hint of almond
- › Well-balanced, sweet, and flavorful finish

### SERVING RECOMMENDATIONS

- › Neat
- › On the rocks
- › In baked goods

### AWARDS

- › **90 POINTS** *Ultimate Spirits Challenge 2016*
- › **SILVER** *WSWA 2016*

**30%** **750mL**  
ALC / VOL BOTTLE SIZE

### AVIATION

- 2 oz Hven Organic Gin
- ½ oz Lemon Juice
- ⅓ oz Vergnano Maraschino Liqueur
- 1 tsp Crème de Violette

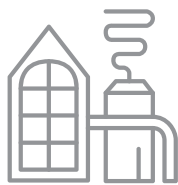
*Add ingredients to a shaker with ice; shake  
Fine strain into a chilled cocktail glass  
Garnish with a cherry*

DEVELOPED BY THE FIRST GENERATION OF FRATELLI VERGNANO 1865, THIS AUTHENTIC RECIPE WAS PASSED DOWN THROUGH GENERATIONS.



### PRODUCTION PROCESS

CRUSHED WHOLE INCLUDING CHERRY PIT  
Locally Sourced Whole Marasca Cherry + Molasses Alcohol + COPPER POT STILL  
Distillation + Filtration + Sugar = Distinctively Cherry, Italian Maraschino



#### PRODUCTION PROCESS

INFUSION AT 86 PROOF

Raw Artichoke + Bitter Orange + Wormwood +  
Raisins + Rhubarb + Gentian + Molasses Alcohol

+ Touch of  
Sugar

= Herbal, Bittersweet  
Amaro

## Cioco Artichoke Liqueur

#### TASTING NOTES

- › Fine bitter notes
- › An abundance of gentle, herbal botanicals
- › Soft gentian nuances laced in artichoke hearts
- › Overall immensely palatable

#### SERVING RECOMMENDATIONS

- › Serve slightly chilled as digestivo

#### AWARDS

- › **SILVER** WSWA 2019
- › **86 POINTS, VERY GOOD, STRONG RECOMMENDATION** *Ultimate Spirits Challenge 2018*

16.5%

ALC / VOL

750mL

BOTTLE SIZE

#### CHOKE ME LIKE YOU LOVE ME

2 oz	Spirit of Hven Hvenus Rye
½ oz	Cioco
½ oz	Sherry
1 dash	La Fee Absinthe Parisienne

*Stir ingredients with ice*

*Strain into an old fashioned glass with one large rock*

*Garnish with grapefruit or lemon twist*

#### NORMA JEAN

2 oz	By the Dutch Gin
½ oz	Cioco
¾ oz	Lemon Juice
½ oz	Simple Syrup
6 leaves	Mint
1 Spring	Mint (Garnish)

*Shake ingredients with ice*

*Double strain over crushed ice in a low-ball glass*

*Garnish with a spring of mint*

"PERFECT AFTER DINNER BUT INTREPID BARTENDERS  
WILL SEE ITS MANY COCKTAIL APPLICATIONS."

– ULTIMATE SPIRITS CHALLENGE 2018





## FRATELLI VERGNANO 1865 LIQUEURS ARE CERTIFIED USDA ORGANIC.

The company received the certification for producing organic products from the national organization "Valoritalia" in 2015.

Traceability of ingredients is a guarantee of absolute transparency and purity; the whole line is bio-certified and subjected to accurate controls.

These are all-natural products, therefore, are sensitive to light. Colors may slightly vary. No artificial coloring or flavoring.



### Vergnano Arancino Liqueur USDA Organic

#### TASTING NOTES

- › Vivid orange hue with a bright aroma
- › Bold and bittersweet with a zesty bite

#### SERVING RECOMMENDATIONS

- › Neat
- › On the rocks
- › With sparkling wine
- › In a margarita
- › Over gelato

#### AWARDS

- › **BRONZE** San Francisco World Spirits Competition 2016

#### BLOOD ORANGE SPRITZ

- 1 ¼ oz Vergnano Arancino Liqueur
- 2 ½ oz Club Soda
- ½ Lime, juiced

*Pour over ice*

*Garnish with a blood orange wheel*

**17%**     **750mL**  
ALC / VOL     BOTTLE SIZE



#### PRODUCTION PROCESS



## Vergnano Limonino Liqueur USDA Organic



### TASTING NOTES

- › True to whole lemon
- › Bitter oils with a touch of bright acidity
- › Slightly sweet finish rounds out the palate

### SERVING RECOMMENDATIONS

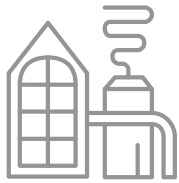
- › Chilled, neat
- › In soda or tonic over ice
- › As a digestive
- › Over gelato, ice cream, or sorbet

17% **750mL**  
ALC / VOL BOTTLE SIZE

### PALOMA

½ oz Vergnano Limonino  
2 oz 4 Copas Organic Tequila Blanco  
6 oz Grapefruit Soda

*Fill a glass with ice, tequila, and limonino  
Stir and top with grapefruit soda*



### PRODUCTION PROCESS

NATIVE ORGANIC SICILIAN BURMAN  
AND LAURENS VARIETALS

Sicilian Lemon Peels  
+ Wheat Alcohol

x 15  
Days

COLD-PRESSED

Sicilian  
Lemon Juice

+ Sugar

= Zesty, Herbal Organic  
Lemon Liqueur

HAND-PICKED AT THE  
PEAK OF RIPENESS

## Vergnano Fragola Liqueur USDA Organic



### TASTING NOTES

- › Ripe berry with creamy notes
- › Buttery mouthfeel
- › Pristine, ripe strawberry

### SERVING RECOMMENDATIONS

- › Chilled, neat
- › In soda or tonic over ice
- › Over ice cream
- › Pairs well with aged spirits

### AWARDS

- › **SILVER** WSWA 2018

17% **750mL**  
ALC / VOL BOTTLE SIZE

### WHITE WINTER

1 oz Vergnano Fragola  
½ oz White Crème de Cacao  
1 oz Half & Half

*Combine ingredients in a shaker filled with ice  
Shake and strain into a chilled cocktail glass*

### BURNING SUN

2 oz Vergnano Fragola  
4 oz Pineapple Juice

*Combine and serve over ice*



### PRODUCTION PROCESS

TIME AND VARIETAL IS DEPENDENT ON FRUIT  
SUGAR LEVELS TO MAINTAIN CONSISTENCY

Italian Strawberries  
+ Wheat Alcohol

+ Strawberry Juice

+ Sugar

= Velvet Strawberry



## Vergnano Mirtillo Liqueur USDA Organic



### TASTING NOTES

- › Bouquet of blossoms and incandescent blueberry
- › Tart entry true to the fruit, rounding in a fresh, sweet blueberry umami
- › Finish of opulent berry laced with a slight herbaceous note

### SERVING RECOMMENDATIONS

- › Chilled, neat
- › With sparkling lemonade
- › In a daiquiri
- › Over ice cream

### AWARDS

- › **SILVER** – WSWA 2018

**17%** **750mL**  
ALC / VOL BOTTLE SIZE

### MIRTILLO PARADISE

1 cube	Demerara Sugar cube smashed
6-8 leaves	Mint
1 ½ oz	Ron C Silver
¾ oz	Fresh Lime Juice
¾ oz	Mirtillo

*Shaken and strained topped with Soda Water.  
Smash demerara sugar cube and muddle mint  
Shake with remaining ingredients  
Top with soda water*



TIME AND VARIETAL IS DEPENDENT  
ON FRUIT SUGAR LEVELS TO  
MAINTAIN CONSISTENCY

Wheat Alcohol + Blueberries + Blueberry Juice + Sugar = Vivacious Blueberry

VACCINIUM MYRTILLUS