





Final seal to every meal, strictly after coffee. It is a synthesis of creativity, conviviality and parochialism. Fresh or at room temperature, on the rocks or neat is the elixir for a "little moment of pleasure." A great classic with an unmistakable flavor, which retains its charm, a symbol of Calabrian excellence. Created by infusion of medicinal herbs, according to ancient recipe of our land.

30% Vol.

Ingredients Water, Alcohol, Sugar, Infusion of Herbs and Aromatic Roots Col E150a, Natural Flavors

Available Formats: 0,70 cl - 1,50 cl







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"Liquirizia" The "Black Gold of Calabria". Known since ancient times, licorice was called Glycyrrhiza, a name of Greek etymology meaning sweet



25% Vol.

Ingredients Acqua, Zucchero, Alcool, Estratto Puro di Radice di Liqurizia 10%

rooted plant. Liquor obtained through the infusion of Calabrian licorice root. The taste is delicate and vigorous, ideal as a digestive.

Available Sizes: 0,70 cl







"Bergamotto"

Liquor made through the skillful hands of an artisan from our land, through the maceration in alcohol of bergamot peels, whose plant is cultivated in a small handkerchief of land in the heart of Locride, Calabria

30% Vol.

Ingredients
Water, Alcohol, Sugar,
Alcoholic Infusion of Bergamot Peels 15%

Available Sizes: 0.70 cl







"Don Lino"

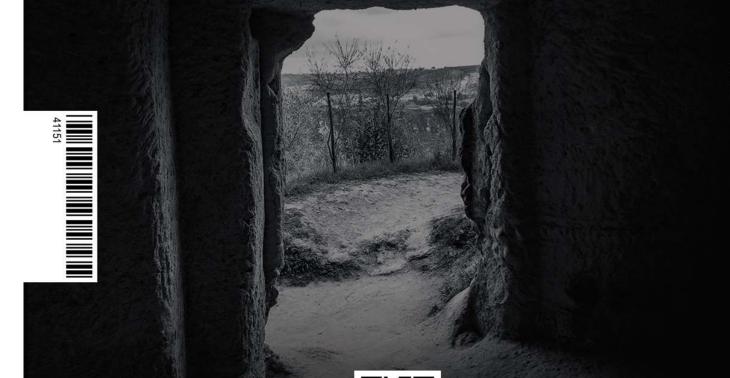
Liquor made through the skillful hands of an artisan from our land, through the maceration in alcohol of lemon peels, the plant of which is grown in the valley of the Trainiti stream, in Calabria, on the farms of Don Lino and Don Totò.

30% Vol.

Ingredients Acqua, Alcool, Zucchero, Aromi Naturali, Infuso Alcolico di Bucce di Limone 15%

Available Sizes: 0.70 cl





THE ORIGINS

An ancient legend reports that in the years between 1312 and 1405 in an ancient village, located on a ridge of the valley of the Trainiti torrent, full of caves and small rivers whose flow set in motion the mechanism of ancient mills and oil mills, there lived Don Lino and Don Totò, two millers called in dialect the "Casalvecchjioti".

It is said that the two were expert connoisseurs of aromatic herbs, which they collected in the most arduous and inaccessible areas of the place, and secretly produced a spirit drink, obtained from various vegetable drugs, and used for its eupeptic properties.

The "Casalvecchjioti" wrote down the recipe on a parchment that they kept in one of the hundreds of caves in the valley and for years they illegally marketed their product throughout the valley.

According to legend, after about 5 centuries and precisely in 1815, Petru, Micu, Luzzu, Roccu and Gatanuzzu, 5 good bandits who were hiding in the caves of the same valley, found the parchment containing the recipe for the preparation of the drink.

The 5 brigands took it with them for 5 long years, from Calabria to Lucania to Sicily, without giving value to the recipe transcribed by the two millers.

One evening the 5 bandits, crossing the path of the convent of San Leoluca, passed in front of an inn called "l'Ostaria da Zia Concetta" and saw outside the door a "frasca" (olive branch) meaning that the new wine of The innkeeper had been decanted and was available to customers.

The 5 bandits ate and drank their fill, but when the time came to pay the bill, they found themselves offered dinner by the manager of the restaurant. To repay their debt, they decided to donate the parchment to the lady, who subsequently began producing the bitters.