

September 2021



EXPORT CATALOG

• ITALIAN WINE & SPIRITS •



DIVINI SPIRITUS

COMPANY PROFILE

OUR COMPANY WAS BORN FROM THE EXPERIENCE OF OVER 30 YEARS IN THE IMPORT / EXPORT INTERNATIONAL TRADE. LTB GLOBAL IS PART OF A GROUP OF COMPANIES THAT GIVE US THE OPPORTUNITY TO COVER ALL ASPECTS OF THE IMPORT / EXPORT SECTOR WITH ENTIRE RESOURCES. FROM THE ICT SECTOR, TO LOGISTICS, TO DISTRIBUTION ON THE NATIONAL AND EUROPEAN TERRITORY. THE ACTIVITY TAKES PLACE ON SOME COMPANY BRANCHES (DIVISIONS) WITH SPECIALIZED KNOW-HOW IN THE SECTOR. TO DATE, THE SECTORS WE COVER ARE MAINLY THOSE OF THE IMPORT AND DISTRIBUTION OF ALCOHOLIC AND NON-ALCOHOLIC BEVERAGES. THUS WAS BORN DIVINI SPIRITUS, THE BRANCH THAT DEALS WITH THE DISTRIBUTION OF THESE PRODUCTS FOR THE NATIONAL TERRITORY AND THE EXPORT OF ITALIAN WINE & SPIRITS EXCELLENCE.



TÀLLÀ

li[®]
Quo
re
ton
do



INDEX



WINE

PIDEMONT

DOMANDA - PAGE #5
ERBALUCE CALUSO - PAGE #16

CAMPANIA

PANACEA - PAGE #23
ZANNINI - PAGE #36



SPIRITS

SICILY

SCOCCIA - PAGE #42
GERLANDO - PAGE #45
TALIA - PAGE #48

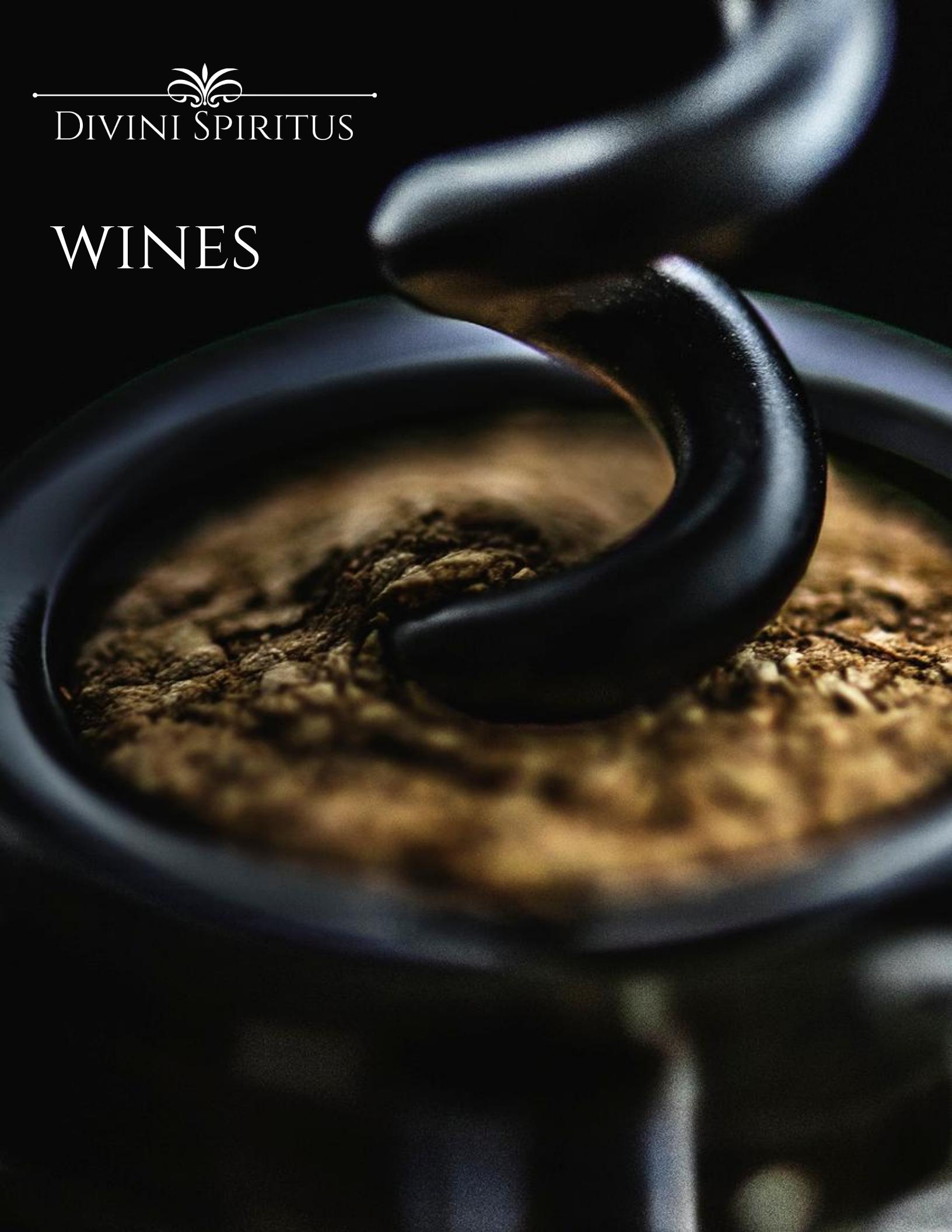
CAMPANIA

LIQUORETONDO - PAGE #54



DIVINI SPIRITUS

WINES




DIVINI SPIRITUS



• DOMANDA

FROM PIEDMONT, A
SELECTION OF GREAT
ITALIAN WINES.
NEBBIOLI, BARBERA,
GRIGNOLINO & NATIVE
PIEDMONT GRAPES.



DIVINI SPIRITUS



DOMANDA[®]
CALOSSO ITALIA 1929

THE WINERY

THE HISTORY OF THE DOMANDA WINERY HAS DEEP AND LONG-LIVED ROOTS, ATTESTED SINCE THE LATE NINETEENTH CENTURY: IT WAS, IN FACT, THAT THE HEAD OF THE FAMILY MASSIMO DOMANDA, BORN IN 1881, ALREADY OWNER OF NUMEROUS VINEYARDS IN THE CALOSSO AREA, BEGAN THE PRODUCTION OF NATIVE PIEDMONTSE WINES, STARTING PRIMARILY FROM MOSCATO. IT IS PRECISELY FROM HERE THAT, WITH THE PRODUCTION OF MOSCATO WINE, THE WINE COMPANY OF THE DOMANDA FAMILY WAS BORN. SUBSEQUENTLY, IT WAS THE SON DINO - BORN IN 1919 - AND LATER HIS HEIR MARIO WHO, STARTING FROM THE SEVENTIES, DEDICATED THEMSELVES WITH TENACITY TO THE DEVELOPMENT OF THE BUSINESS, EXTENDING THE PRODUCTION TO NEW TYPICALLY PIEDMONTSE RED WINES, WITH PARTICULAR ATTENTION RESPECTING THE TRADITIONS AND BIOLOGICAL BALANCE OF THE TERRITORY AND GRADUALLY INTRODUCING NEW VARIETIES, IDEAL FOR THE PRODUCTION OF WHITE WINES.

CALOSSO

CALOSSO, A SMALL TOWN OF ABOUT 1300 INHABITANTS, RISES RIGHT ON THESE SLOPES, BETWEEN THE LANGHE AND MONFERRATO, ABOUT 23 KM SOUTH OF THE CITY OF ASTI.

VAST EXPANSES OF VINEYARDS BRANCH OUT HARMONIOUSLY THROUGHOUT THE TERRITORY WHICH HAS BECOME PART OF THE UNESCO HERITAGE SINCE 2014.

CALOSSO, A LAND OF WINES FROM TIME IMMEMORIAL, IS ONE OF THE MUNICIPALITIES THAT HOSTS THE NUMEROUS WINERIES OF PIEDMONT, AN ENVIRONMENT THAT HAS ALWAYS BEEN FREQUENTED BY BOTH CONNOISSEURS AND WINE LOVERS FROM ALL OVER THE WORLD.

THE VINES

THE TERRITORY OF CALOSSO EXTENDS FOR ABOUT 1,238 HECTARES, OF WHICH 1,000 ARE PLANTED WITH VINEYARDS, THESE ARE THE LANDS OF ORIGIN OF MOSCATO D'ASTI, BUT ALSO OF RENOWNED RED WINES SUCH AS BARBERA, DOLCETTO, GRIGNOLINO, FREISA, CALOSSO DOC AND NEBBIOLO OR EQUALLY PRECIOUS WHITE WINES, SUCH AS CHARDONNAY AND PIEMONTE DOC.

IT IS PRECISELY THE VINEYARDS AND THE DEDICATION OF THOSE WHO WORK THERE, WHICH CONTRIBUTE TO GRADUALLY INCREASING THE PRESTIGE OF THE WINES PRODUCED HERE, YEAR AFTER YEAR.



• WHITE WINES

CASERA MOSCATO D'ASTI DOCG

PRODUCTION ZONE

CALOSSO (AT) PIEDMONT - ITALY

SOIL

CALCAREOUS CLAYLEY WITH PRESENCE OF SAND.

GRAPES

100% WHITE MOSCATO GRAPES

HARVEST 2020

ABV 5

APPEARANCE

STRAW YELLOW WITH GREENISH REFLECTIONS

PERFUME

CAPTIVATING, OF GREAT FRESHNESS AND INTENSITY. IT REVEALS DECISIVE FRUITY NOTES AMONG WHICH SAGE UNDOUBTEDLY PREVAILS

PALATE

WIDE AND ENVELOPING, IT IS NOT EXCESSIVELY SWEET; THE TYPICAL AROMA OF MUSCAT GRAPES IS NATURALLY PREDOMINANT AND HAS A VERY LONG AND DELICIOUS FINISH

SERVICE TEMPERATURE

9-10 DEGREES



• WHITE WINES

LANGHE FAVORITA LANGHE DOC

PRODUCTION ZONE

CALOSO & NEVIGLIE (AT)
PVIDEMONT - ITALY

SOIL

CALCAREOUS CLAYLEY

GRAPES

100% FAVORITA GRAPES

HARVEST 2020

ABV 12.5

APPEARANCE

STRAW YELLOW ACCENTUATED BY
GREENISH NOTES

SMELL

THE SCENT IS ENVELOPING, DELICATE AND
CITRUS, LIME BLOSSOM AND EXOTIC FRUIT
ARE PERCEIVED

PALATE

IT IS FRESH, GRACEFUL WITH A SOMEWHAT
MINERAL FINISH

SERVICE TEMPERATURE

10-12 DEGREES



• SPARKLING WINES

VALERI' ROSE' SPARKLING BRUT DOC

PRODUCTION ZONE

CALOSSO (AT) PIEDMONT - ITALY

SOIL

CALCAREOUS CLAYLEY WITH
PRESENCE OF SAND

GRAPES

100% NEBBIOL GRAPES

HARVEST 2018

ABV 13

APPEARANCE

VERY BRIGHT CORAL PINK COLOR WITH A
FINE AND PERSISTENT PERLAGE

PERFUME

THERE ARE CLEAR NOTES OF RED FRUITS,
SHADES OF APPLE AND TROPICAL FRUITS

PALATE

CRISP AND LIVELY STRUCTURED, WITH A
LONG AND WELL-BALANCED FINISH

SERVICE TEMPERATURE

8-10 DEGREES



• RED WINES

**CREVACUORE
BARBERA ASTI DOCG**

PRODUCTION ZONE
CALOSSO (AT) PIEDMONT - ITALY

SOIL
CALCAREOUS CLAYLEY WITH
PRESENCE OF SANDS

GRAPES
100% BARBERA GRAPES

HARVEST 2016
ABV 16

APPEARANCE
PURPLE WITH BRILLIANT RUBY
REFLECTIONS

PERFUME
ITS BOUQUET IS ELEGANT, COMPLEX
AND RICH WITH NOTES OF RIPE FRUIT,
BLACK CHERRY, VANILLA, COCOA AND
COFFEE

PALATE
VERY WARM AND BROAD ON THE
PALATE, WHICH REACHES A MARKED
RAPIDITY, ON A VELVETY AND SILKY
FINISH

SERVICE TEMPERATURE
18-20 DEGREES



• RED WINES

ELEN FREISA ASTI DOC

PRODUCTION ZONE
CALOSO (AT) PIEDMONT - ITALY

SOIL
CALCAREOUS CLAYLEY WITH
PRESENCE OF SANDS

GRAPES
100% FREISA GRAPES

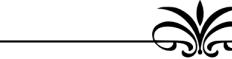
HARVEST 2020
ABV 11

APPEARANCE
WINE OF INTENSE COLOR AND
MODERATE VIVACITY

PERFUME
AROMAS OF WILD BERRIES AMONG
WHICH THE CHARACTERISTIC NOTE OF
RASPBERRY PREVAILS

PALATE
IT IS SWEET WITH A GOOD FRESHNESS
AND A SLIGHT TANNIC VEIN RESULTING
IN A PRODUCT WITH A STRONG
CHARACTER BUT AT THE SAME TIME
EASY TO DRINK

SERVICE TEMPERATURE
12-15 DEGREES



DIVINI SPIRITUS



• RED WINES

MARGÀ BARBERA ASTI DOCG

PRODUCTION ZONE
CALOSSO (AT) PIEDMONT - ITALY

SOIL
CALCAREOUS CLAYLEY WITH
PRESENCE OF SAND.

GRAPES
100% BARBERA GRAPES

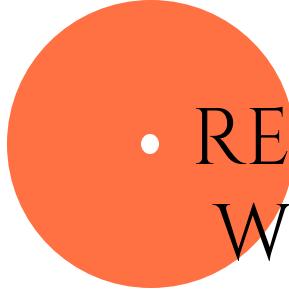
HARVEST 2018
ABV 14

APPEARANCE
RUBY RED WITH VIOLET REFLECTIONS

PERFUME
RICH IN HINTS OF RED FRUITS SUCH AS
BLACK CURRANT AND CHERRY

PALATE
HARMONIOUS, IT FILLS THE PALATE
WITH ITS WARM AND COMPLEX TASTE OF
BLACKBERRIES AND CURRENTS, NICE
SAPIDITY ON THE FINISH

SERVICE TEMPERATURE
18-20 DEGREES



• RED WINES

**DINO
DOLCETTO ASTI DOC**

PRODUCTION ZONE
NIZZA MONFERRATO(AT)
PVIDEMONT - ITALY

SOIL
CALCAREOUS CLAYLEY

GRAPES
100% DOLCETTO GRAPES

HARVEST 2020
ABV 13

APPEARANCE
CHERRY RED WITH PURPLE
REFLECTIONS

PERFUME
ELEGANT NOTES REMINISCENT OF
ELDERBERRIES, STRAWBERRY AND
PEPPER

PALATE
FRESH AND JUICY RED FRUITS, LIGHT
BODY WITH A FINISH OF RIPE FRUIT

SERVICE TEMPERATURE
18-20 DEGREES



• RED WINES

LICE NEBBIOLO ALBA DOC

PRODUCTION ZONE
CASTELLINADO D'ALBA (CN)
PVIDEMONT - ITALY

SOIL
CALCAREOUS CLAYLEY WITH
PRESENCE OF SAND.

GRAPES
100% NEBBIOLO GRAPES

HARVEST 2016
ABV 15

APPEARANCE
GARNET RED WITH VARYING INTENSITY
IN RELATION TO THE VINTAGE

PERFUME
COMPLEX, ELEGANT BOUQUET WITH
EVIDENT NOTES OF BLACKCURRANT,
LICORICE AND SPICES.

PALATE
IT IS SILKY, WARM WITH SWEET TANNINS
THAT ENNOBLE THE RICH DRINK. IT
RELEASES SENSATIONS THAT EVOLVE
CONTINUOUSLY FROM RIPE FRUIT TO
VANILLA

SERVICE TEMPERATURE
18-20 DEGREES



• RED WINES

**ARMENTINO
GRIGNOLINO DOC**

PRODUCTION ZONE
AGLIANO (AT) PIEDMONT - ITALY

SOIL
CALCAREOUS CLAYLEY WITH
PRESENCE OF SAND

GRAPES
100% GRIGNOLINO GRAPES

HARVEST 2020
ABV 12,5

APPEARANCE
LIGHT RUBY RED WITH A TENDENCY TO
AN ORANGE HUE AFTER THE FIRST 12
MONTHS IN THE BOTTLE

PERFUME
FLOWERY AND DELICATE WITH TYPICAL
HINTS OF MORELLO CHERRY AND
DELICATE APPEARANCES OF ORIENTAL
SPICES

PALATE
DRY AND HARMONIOUS, WARM AND
PLEASANT WITH A REFINED SLIGHTLY
TANNIC AFTERTASTE

SERVICE TEMPERATURE
15-18 DEGREES



• ERBALUCE CALUSO

FROM PIEDMONT, A
SELECTION OF GREAT
ITALIAN WINES.
NEBBIOLO, BARBERA,
GRIGNOLINO & NATIVE
PIEDMONT GRAPES.

—

DIVINI SPIRITUS



DIVINI SPIRITUS



LEGEND OF THE ERBALUCE DI CALUSO

ERBALUCE, ONE OF THE SEVEN ITALIAN GRAPE VARIETIES WHOSE NAME IS INEXTRICABLY LINKED TO THE TERRITORY, IS PRODUCED ONLY IN THE CANAVESE AREA. A SURPRISING AND DEEP WHITE WINE, CAPABLE OF REACHING CONSIDERABLE COMPLEXITY, IT WAS AMONG THE FIRST ITALIAN WINES TO OBTAIN THE DOC IN 1967. ITS NAME, FULL OF CHARM, IS DUE TO THE TALE OF ALBALUCE. LEGEND HAS IT THAT ONCE UPON A TIME THESE HILLS WERE POPULATED BY NYMPHS AND GODS WORSHIPED BY MEN. THE DAWN AND THE SUN, IN LOVE BUT NEVER DESTINED TO MEET, WERE AMONG THEM. FROM THEIR LOVE, THANKS TO AN ECLIPSE AND THE INTERCESSION OF THE MOON, THE NYMPH ALBALUCE WAS BORN, WHOSE BEAUTY AND GRACE PROMPTED MAN TO OFFER ALL SORTS OF GIFTS AND HOMAGE. DEPRIVED OF ALL SUSTENANCE, MAN SOUGHT NEW FERTILE LANDS BY DIVERTING THE COURSE OF THE LAKE WHICH, HOWEVER, OVERWHELMED EVERYTHING, SOWING DEATH. THE PAIN WAS SUCH THAT FROM ALBALUCE'S TEARS DRIPPED INTO THE GROUND VINE SHOOTS WITH SWEET FRUITS, A WHITE GRAPE CALLED ERBALUCE, WERE BORN.

THE FIRST NEWS OF THE ERBALUCE VINE DATES BACK TO 1606, WHEN IT IS MENTIONED IN ONE OF HIS BOOKS BY GIOVAN BATTISTA CROCE, JEWELER AT THE DUKE CARLO EMANUELE I. THE NAME OF THE VINE DERIVES FROM THE COLOR THAT THE BERRIES TAKE ON IN AUTUMN: THE PINK AND WARM REFLECTIONS ARE THEY ARE MORE INTENSE, AMBER, IN THE PARTS EXPOSED TO THE SUN. THIS DOC IS PRODUCED IN DIFFERENT TYPES: IN ADDITION TO STILL WINE THERE ARE THE SPUMANTE AND PASSITO VERSIONS.

ERBALUCE PRODUCERS WINERY IN CALUSO

THE CANTINA PRODUTTORI ERBALUCE DI CALUSO, FOUNDED IN 1975 AND MADE UP OF 160 MEMBERS, ASSOCIATES ABOUT 80% OF CALUSO'S PRODUCERS. THE CELLAR IS ALSO USED AS AN EDUCATIONAL LABORATORY BY THE STUDENTS OF THE UBERTINI AGRICULTURAL INSTITUTE.

SOPHISTICATED EQUIPMENT AND VINIFICATION TECHNIQUES ALLOW TO OBTAIN FINAL PRODUCTS WITH A HIGH QUALITY LEVEL IN COMPLIANCE WITH THE PARAMETERS CONTAINED IN THE SPECIFICATIONS OF THE THREE TYPES OF ERBALUCE DI CALUSO DOCG AND CANAVESE DOC.

THE MODERN BOTTLING LINE WITH HIGH PRODUCTION CAPACITY ALLOWS THE VALUABLE PART OF THE PRODUCT TO BE BOTTLED, WHILE THE REMAINING PART IS SOLD IN BULK DIRECTLY AT ITS FACTORY.

THE SPEARHEAD OF THE PRODUCTION IS CERTAINLY CALUSO PASSITO, OBTAINED BY DRYING THE GRAPES ON RACKS FOR AT LEAST 5/6 MONTHS AND AGING FOR AT LEAST THREE YEARS. THE ERBALUCE DI CALUSO "FIORDIGHIACCIO" IS INSTEAD OBTAINED WITH A SELECTION OF THE BEST ERBALUCE GRAPES THAT GIVE THE WINE MORE INTENSE AROMAS AND AROMAS.

RECENTLY PRODUCED ARE THE CALUSO SPUMANTE "CUVÉE SOLEIL" OBTAINED WITH THE CHARMAT METHOD AND THE GOCCIA D 'ORO OBTAINED WITH THE CLASSIC METHOD BASED ON ERBALUCE DI CALUSO.



DIVINI SPIRITUS



• WHITE WINES

FIORDIGHIACCIO ERBALUCE DI CALUSO D.O.C.G.

PRODUCTION ZONE

CALUSO (TO) PIEDMONT - ITALY

SOIL

SILICEOUS SOIL ENCLOSED IN THE
EMBRACE OF THE MORAINIC
AMPHITHEATER OF THE SERRA MORAINA
HILL

GRAPES

100% ERBALUCE RAPES
FIORDIGHIACCIO IS OBTAINED FROM A
SELECTION OF THE BEST ERBALUCE DI
CALUSO GRAPES SUBJECTED TO A
CRYOMACERATION PROCESS BEFORE
PRESSING; THIS PROCESS ENHANCES THE
ORGANOLEPTIC CHARACTERISTICS.

HARVEST 2020

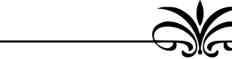
ABV 12.5

APPEARANCE

IT IS A WINE WITH A COLOR THAT VARIES
FROM PALE STRAW YELLOW WITH HINTS
OF WHITE FLOWERS, EXOTIC FRUIT AND
CITRUS NOTES. ON THE PALATE
IT PRESENTS ITSELF WITH A HARMONIOUS,
FULL AND PERSISTENT TASTE.

SERVICE TEMPERATURE

8-10 DEGREES



DIVINI SPIRITUS



• WHITE WINES

L'ERBALUCE ERBALUCE DI CALUSO D.O.C.G.

PRODUCTION ZONE

CALUSO (TO) PIEDMONT - ITALY

SOIL

SILICEOUS SOIL ENCLOSED IN THE EMBRACE OF THE MORAINIC AMPHITHEATER OF THE SERRA MORAINE HILL

GRAPES

100 % ERBALUCE GRAPES

ERBALUCE DI CALUSO IS A PRODUCT OF THE VINE OF THE SAME NAME WHOSE CULTIVATION TAKES PLACE ON THE CANAVESE MORAINE HILLS; THE CALUSIESI VINEYARDS, THANKS TO THE PARTICULAR CONDITIONS OF THE SOIL AND A VERY FAVORABLE CLIMATE, ALLOW TO OBTAIN A UNIQUE AND UNMISTAKABLE WINE IN THE PANORAMA OF PIEDMONTESE WHITE WINES.

HARVEST 2020

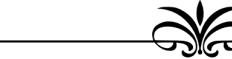
ABV 12

APPEARANCE

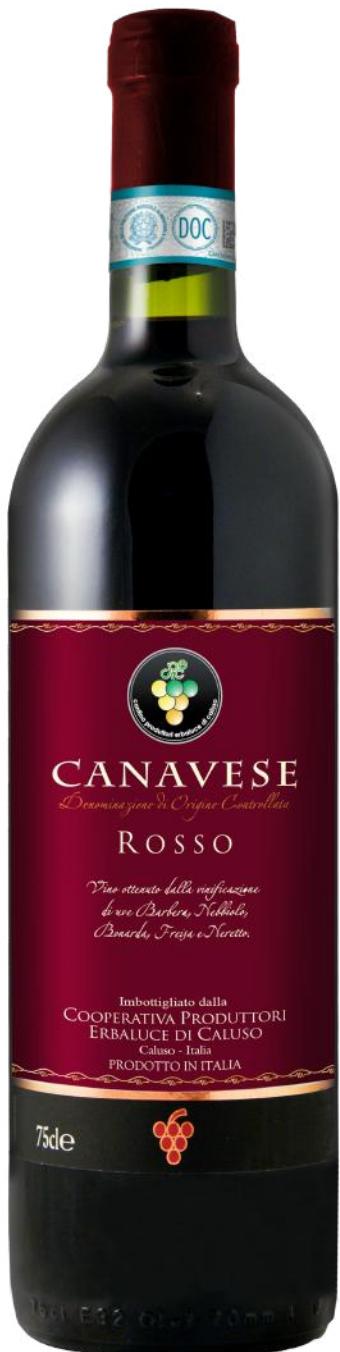
PALE STRAW YELLOW COLOR WITH GREENISH REFLECTIONS; ON THE NOSE HINTS OF ELDERFLOWER, ACACIA AND SAGE. IN THE MOUTH THE TASTE IS DRY, FRESH WITH A PLEASANT AND PERSISTENT AFTERTASTE.

SERVICE TEMPERATURE

8-10 DEGREES



DIVINI SPIRITUS



• RED WINES

CANAVESE - BARREL AGED CANAVESE D.O.C.

PRODUCTION ZONE

CALUSO (TO) PIEDMONT - ITALY

SOIL

SILICEOUS SOIL ENCLOSED IN THE EMBRACE OF THE MORAINIC AMPHITHEATER OF THE SERRA MORAINE HILL

GRAPES

BLEND OF BARBERA, NEBBIOLI, FREISA, BONARDA AND NERETTO GRAPES .

HARVEST 2017 - AGED IN WOODEN BARRELS FOR 3 YEARS

ABV 13

APPEARANCE

ONLY IN THE BEST VINTAGES IS THIS WINE PRODUCED, WHICH IS OBTAINED FROM A SELECTION OF GRAPES HARVESTED IN PARTICULARLY SUITABLE VINEYARDS. AFTER AN AGING OF ABOUT THREE YEARS, THE WINE IS RUBY RED IN COLOR WITH ORANGE REFLECTIONS, A SPICY AROMA, HINTS OF RED FRUITS AND A SOFT AND FULL-BODIED PALATE.

SERVICE TEMPERATURE
15-18 DEGREES



DIVINI SPIRITUS



• RED WINES

CANAVESE - WHITE LABEL CANAVESE D.O.C.

PRODUCTION ZONE

CALUSO (TO) PIEDMONT - ITALY

SOIL

SILICEOUS SOIL ENCLOSED IN THE EMBRACE OF THE MORAINIC AMPHITHEATER OF THE SERRA MORAINE HILL

GRAPES

BLEND OF BARBERA, NEBBIOLLO, FREISA, BONARDA AND NERETTO GRAPES .

HARVEST 2020

ABV 12.5

APPEARANCE

OBTAINED FROM THE SELECTION OF LOCAL GRAPES VINIFIED IN MODERN VINIFIERS THAT ALLOW SHORT MACERATIONS AT A CONTROLLED TEMPERATURE. FOLLOWING A FEW MONTHS OF REFINEMENT, A YOUNG RUBY RED WINE WITH FRUITY, SPICY AND FLORAL NOTES IS OBTAINED; DRY, HARMONIOUS AND WITH A GOOD FLAVOR ON THE PALATE.

SERVICE TEMPERATURE

15-18 DEGREES



• SWEET WINES

PASSITO
CALUSO PASSITO D.O.C.G.

PRODUCTION ZONE

CALUSO (TO) PIEDMONT - ITALY

SOIL

SILICEOUS SOIL ENCLOSED IN THE EMBRACE OF THE MORAINIC AMPHITHEATER OF THE SERRA MORAINE HILL

GRAPES

100% ERBALUCE GRAPES .

HARVEST 2017

ABV 14.5

APPEARANCE

CALUSO PASSITO IS OBTAINED FROM THE ERBALUCE GRAPE, ONLY IN THE YEARS IN WHICH THE WHOLE AND HEALTHY BUNCHES REACH EXCELLENT RIPENESS. THE PARTICULAR CARE THAT IS CARRIED OUT IN THE VINEYARD AND THE HIGH INSOLATION OF OUR HILLS ALLOW THE BUNCHES TO TAKE ON A GOLDEN COLOR AND A HIGH SUGAR CONTENT. ONLY THE BEST BUNCHES ARE USED TO PRODUCE THIS NOBLE WINE. FOLLOWING A NATURAL DRYING OF A FEW MONTHS, AND A TRADITIONAL VINIFICATION, A REFINEMENT TAKES PLACE FOR A MINIMUM OF 3 YEARS.



SERVICE TEMPERATURE
14-16 DEGREES



DIVINI SPIRITUS

PANACEA

28 CENTURIES AGO, IN
IRPINIA, TWO WINE-
GROWING CULURES,
GREEK AND ITALIC, MET
HERE. AGLIANICO &
FIANO WERE BORN.

VINI
PANACEA





DIVINI SPIRITUS



WELCOME TO IRPINIA

IT IS THE LAND OF PASSAGE, THE LAND THAT IS AT THE CENTER OF THE MOUNTAINS OF ITALY AS VIRGIL SANG OVER 2000 YEARS AGO. IT IS THE LAND LOCATED BETWEEN OTHER LANDS: THE TAVOLIERE DELLE PUGLIE, THE MOUNTAINS OF THE LUCANI AND THOSE OF THE SAMNITES; IT IS THE LAND BETWEEN TWO SEAS: THE ADRIATIC AND THE TYRRHENIAN.

IT IS THE LAND OF PURE SPRING WATERS, OF INTENSE GREEN, OF BREATHTAKING LANDSCAPES, WHICH PRESENT BEAUTIFUL MOUNTAINS, AN INTRIGUE OF VALLEYS AND HILLS, WHERE THE EYE CAN GRASP AND ADMIRE VILLAGES NOW LYING, NOW PERCHED, THE PROFILE OF CASTLES, IMPOSING PALACES, CHURCHES, ABBEYS AND CONVENTS, CUSTODIANS OF PRICELESS WORKS OF ART, TESTIMONIES OF GREAT VALUE OF THE VARIOUS POPULATIONS THAT HAVE FOLLOWED ONE ANOTHER OVER THE CENTURIES. WOODS OF OAKS, ALDERS, BEECHES AND CHESTNUTS, COLORFUL MEADOWS, EXTENSIVE CULTIVATIONS: THE VINEYARDS, WHICH ALREADY FIND EVIDENCE IN THE TEXTS OF PLINY, COLUMELLA AND STRABONE.

IN IRPINIA, 28 CENTURIES AGO, TWO OF THE GREATEST WINE-GROWING CULTURES OF ALL TIME MET, THE GREEK AND THE ITALIC; THE FIRST ARE LINKED TO THE GRECO AND HELLENICO VINES (WHICH LATER BECAME AGLIANICO), TO THE SECOND THE FIANO GRAPE, OTHERWISE KNOWN AS LATINO. THESE ANCIENT VINES HAVE FOUND A PLACE OF CHOICE IN IRPINIA SINCE THE SOIL, OF VOLCANIC ORIGIN, IS RICH IN NUTRIENTS: THE HILLS THAT FLANK THE CALORE RIVER GIVE HOME TO THE AGLIANICO VINES, ON THE HILLY AREAS THAT FLANK THE SABATO RIVER THE VINES ARE GROWN OF FIANO AND GRECO.

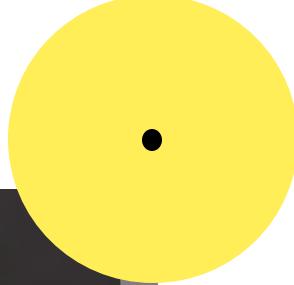
THE SOFT HILLY SUNSHINE, AT THE LIMIT BETWEEN THE MEDITERRANEAN AND THE CONTINENTAL ONES, COUPLED WITH THE COMPOSITION OF THE SOIL, CREATES THE PARTICULAR PEDOClimATIC CONDITIONS NECESSARY FOR THE DEVELOPMENT OF THESE VARIETIES. THE DOCG GRECO DI TUFO, DUE TO THE UNIQUENESS OF THE TERRITORIAL CONDITIONS, IS INSERTED BETWEEN TWO OTHER INEFFABLE AND VERY RARE DENOMINATIONS OF MILLENNARY ORIGIN: TAURASI AND FIANO DI AVELLINO, THE FIRST RED FOR AGLIANICO GRAPES, THE SECOND WHITE FOR FIANO GRAPES . A TOTAL OF 3 DOCGs - THE ONLY ONES IN CAMPANIA -, 18 DOCS AND 9 IGTs, WHICH CONSTITUTE A LOCAL OENOLOGICAL HERITAGE.

A COMPANY FOUNDED AFTER YEARS OF EXPERIENCE

SAFEGUARDING AND ENHANCING CAMPANIA'S VITICULTURAL HERITAGE, NATIVE VINES, FIANO, GRECO, FALANGHINA, CODA DI VOLPE, AGLIANICO, TAURASI, WHILE AT THE SAME TIME SEEKING THEIR UNEXPRESSED POTENTIAL.

THE CELLAR

THE MYSTERY OF WINE EXPLODES IN THE CELLAR. A SUPERSOPHISTICATED PRODUCTION PLANT COMBINES MODERN WINEMAKING TECHNOLOGY WITH TRADITIONAL CELLAR METHODS. FERMENTATION TAKES PLACE AT A CONTROLLED TEMPERATURE IN AND FOR THE AGING OF WINES OF CHARACTER, SMALL WOODEN BARRELS ARE USED.



WHITE WINES



GRECO DI TUFO GRECO DOCG

PRODUCTION ZONE
IRPINIA CAMPANIA - ITALY

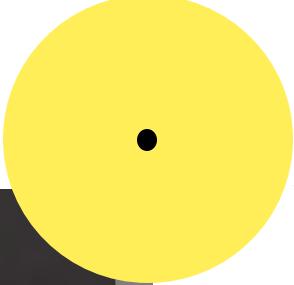
SOIL
VOLCANIC SOIL

GRAPES
100% WHITE GRECO GRAPES

HARVEST 2018
ABV

DOCG WHITE WINE

PRODUCED USING ONLY GRECO GRAPES, BRIGHT STRAW YELLOW IN COLOUR ITS NOSE, A SENSATION OF ORANGE BLOSSOMS AND A HINT OF ALMONDS, A RICH, ROUNDED AND FULL BODIED FLAVOR REFINED TASTE. IDEAL WITH OCTOPUS, MUSSEL MOZZARELLA AND GILT HEAD.



WHITE WINES



FIANO DI AVELLINO FIANO DOCG

PRODUCTION ZONE
IRPINIA CAMPANIA - ITALY

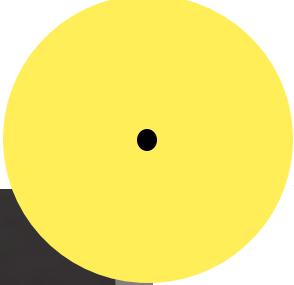
SOIL
VOLCANIC SOIL

GRAPES
100% WHITE FIANO GRAPES

HARVEST 2019
ABV 13

DOCG WHITE WINE

PRODUCED USING ONLY FIANO GRAPES, BRIGHT STRAW YELLOW IN COLOUR, THE AROMA, A MIX OF WHITE FLOWERS, STEWED APPLE, HAZELNUT AND FENNEL LEAF REFINED AND LASTING TASTE, IT GOES WELL WITH SEAFOOD, RICH FISH DISHES, WHITE MEAT.



WHITE WINES



CAMPANIA FALANGHINA FALANGHINA IGT

PRODUCTION ZONE
IRPINIA CAMPANIA - ITALY

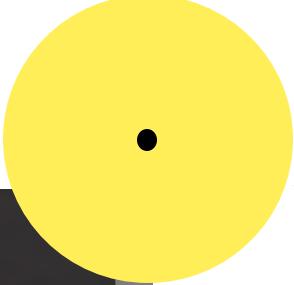
SOIL
VOLCANIC SOIL

GRAPES
100% WHITE FALANGHINA GRAPES

HARVEST 2018
ABV 12.5

IGT WHITE WINE

PRODUCED USING ONLY FALANGINA GRAPES, STRAW YELLOW IN COLOUR, WITH A PLEASANT FRUITY AROMA OF PEACH AND APPLE. PALATABLE AND REFRESHING, TASTE READY FOR IMMEDIATE DRINK, EXCELLENT ON A TUNA MOUSSE, OCTOPUS SALAD, PILAF RICE WITH PRAWNS AND WITH SEA FOOD.



WHITE WINES



CODA DI VOLPE IRPINIA DOC

PRODUCTION ZONE
IRPINIA CAMPANIA - ITALY

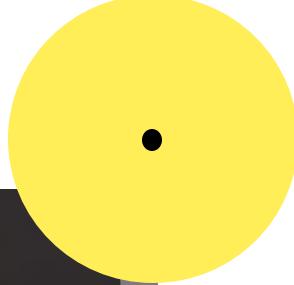
SOIL
VOLCANIC SOIL

GRAPES
100% WHITE CODA DI VOLPE GRAPES

HARVEST 2018
ABV 13

DOC WHITE WINE

IT HAS A MORE OR LESS INTENSE STRAW YELLOW COLOR, WITH SLIGHTLY GOLDEN HUES, HINTS OF RIPE FRUIT AND TROPICAL FRUIT ON THE NOSE. IN THE MOUTH IT IS TASTY, WITH AN ELEGANT TASTE, IT SHOULD BE SERVED AT A TEMPERATURE OF ABOUT 10 °, FINDS A PLEASANT COMBINATION WITH HAM APPETIZERS, BOILED WHITE MEATS, SOUPS AND GRILLED FISH, OYSTERS.



WHITE WINES



CAMPANIA BIANCO BLENDED WHITE WINE IGT

PRODUCTION ZONE
IRPINIA CAMPANIA - ITALY

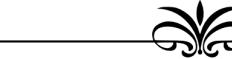
SOIL
VOLCANIC SOIL

GRAPES
BLEND OF FALANGHINA, CODA DI VOLPE, GRECO AND FIANO GRAPES

HARVEST 2019
ABV 12

IGT WHITE WINE

PRODUCED USING FALANGHINA, CODA DI VOLPE, GRECO AND FIANO GRAPES. STRAW YELLOW IN COLOR, AT THE NOSE PRESENT A HINT OF TROPICAL FRUITS. IT IS VERY FRESH AND ENJOYABLE WINE. EXCELLENT ON APPETIZERS, WHITE MEAT AND SOUPS.



DIVINI SPIRITUS



WHITE WINES

CAMPANIA FIANO IGT FIANO WHITE WINE IGT

PRODUCTION ZONE
IRPINIA CAMPANIA - ITALY

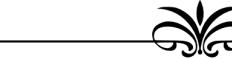
SOIL
VOLCANIC SOIL

GRAPES
100% FIANO GRAPES

HARVEST 2019
ABV 13

IGT WHITE WINE

IT HAS A MORE OR LESS INTENSE STRAW YELLOW COLOR, WITH SLIGHTLY GOLDEN HUES, HINTS OF RIPE FRUIT AND TROPICAL FRUIT ON THE NOSE. IN THE MOUTH IT IS TASTY, WITH AN ELEGANT TASTE, IT SHOULD BE SERVED AT A TEMPERATURE OF ABOUT 10 ° WITH RAW SEAFOOD, PEPPERED MUSSELS, ANCHOVY PIE, SEAFOOD SALADS, SWORDFISH STEAKS, GRILLED FISH.



DIVINI SPIRITUS



WHITE WINES

CAMPANIA GRECO IGT GRECO WHITE WINE IGT

PRODUCTION ZONE
IRPINIA CAMPANIA - ITALY

SOIL
VOLCANIC SOIL

GRAPES
100% GRECO GRAPES

HARVEST 2018
ABV

IGT WHITE WINE

IT HAS A MORE OR LESS INTENSE STRAW YELLOW COLOR, WITH SLIGHTLY GOLDEN HUES, HINTS OF RIPE FRUIT AND TROPICAL FRUIT ON THE NOSE. IN THE MOUTH IT IS TASTY, WITH AN ELEGANT TASTE, IT SHOULD BE SERVED AT A TEMPERATURE OF ABOUT 10 ° WITH RAW SEAFOOD, PEPPERED MUSSELS, ANCHOVY PIE, SEAFOOD SALADS, SWORDFISH STEAKS, GRILLED FISH.

RED WINES



CAMPANIA AGLIANICO RED WINE IGT

PRODUCTION ZONE
IRPINIA CAMPANIA - ITALY

SOIL
VOLCANIC SOIL

GRAPES
100% AGLIANICO GRAPES

HARVEST 2018
ABV 12

IGT RED WINE

RUBY RED COLOR, AT NOSE IT HAS THE SENSATION OF BERRY FRUITS, IN THE MOUTH IS REFRESHING AND ENJOYABLE, IT GOES WELL WITH EVERY KIND OF MEAT DISH AND MATURE CHEESES.

RED WINES



IRPINIA AGLIANICO DOC AGLIANICO RED WINE DOC

PRODUCTION ZONE
IRPINIA CAMPANIA - ITALY

SOIL
VOLCANIC SOIL

GRAPES
100% AGLIANICO GRAPES

HARVEST 2016
ABV 13

DOC RED WINE

PRODUCED USING ONLY AGLIANICO GRAPES, RUBY RED COLOUR, AND A PLEASANT FRUITY BOUQUET WITH BALSAMIC HINTS. FULL BODIED WITH A SOFT RICHNESS. IDEAL WITH SAVORY FIRST COURSES, BRAISED MEATS AND CHEESES.

RED WINES



TAURASI RESERVE DOCG AGLIANICO RED WINE DOCG

PRODUCTION ZONE
IRPINIA CAMPANIA - ITALY

SOIL
VOLCANIC SOIL

GRAPES
100% AGLIANICO GRAPES

HARVEST 2015
ABV 14

DOCG RED WINE

PRODUCED USING ONLY AGLIANICO GRAPES, RUBY RED COLOUR, AND A PLEASANT FRUITY BOUQUET WITH BALSAMIC HINTS. FULL BODIED WITH A SOFT RICHNESS. IDEAL WITH SAVORY FIRST COURSES, BRAISED MEATS AND CHEESES.

RED WINES



CAMPANIA ROSSO RED WINE IGT

PRODUCTION ZONE
IRPINIA CAMPANIA - ITALY

SOIL
VOLCANIC SOIL

GRAPES
100% AGLIANICO GRAPES

HARVEST 2018
ABV 11.5

IGT RED WINE

RUBY RED IN COLOR, AT NOSE IT HAS THE SENSATION OF BERRY FRUITS. IN THE MOUTH IT IS REFRESHING AND ENJOYABLE. IT GOES WELL WITH EVERY KIND OF MEAT DISH AND MATURE CHEESES.



DIVINI SPIRITUS



ZANNINI

28 CENTURIES AGO, IN
IRPINIA, TWO WINE-
GROWING CULURES,
GREEK AND ITALIC, MET
HERE. AGLIANICO &
FIANO WERE BORN.



Cantina Zannini



DIVINI SPIRITUS



Cantina Zannini

THE ZANNINI WINERY

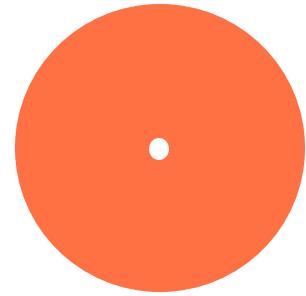
WINE PRODUCERS SINCE 1800, A CENTURY IN WHICH MEMORY IS LOST, A THIN THREAD BINDS DOMENICO AND HIS FATHER CARLO, TODAY FOLLOWERS OF THE ANTI-TRADITION, WITH SALVATORE, ANTONIO AND AGAIN THE GREAT-GRANDFATHER CARLO WHO NEVER MADE A REASON FOR LIFE AND PASSION OF WINE OFF.

FROM THE ANCIENT CELLARS DUG INTO THE TUFF AND THE WOODEN BARRELS THAT PLUNGED INTO IT, AS IF TO CONTAIN A TREASURE OF INESTIMABLE VALUE, TO THE MODERN STEEL BARRELS WITH THE CERTAINTY THAT THE WINE IS THE SAME AS WHAT THE ANCIENT ROMANS CALLED "FALERNO" BY TYING IT TO A TERRITORY, TO THAT WELL-DEFINED AND RESTRICTED AGER FALERNUS.

FALCIANO DEL MASSICO AND THE PLACE OF PRODUCTION OF "CAMPERTI" ARE IN THE HEART OF THE AGER FALERNUS.

THE VINEYARDS, LYING AT THE FOOT OF MONTE MASSICO, LIE ON A CALCAREOUS AND CLAYEY SOIL, AND THE REMAINS OF ANCIENT ROMAN KILNS FOR AMPHORAE THAT INSIST THERE ARE STILL TODAY THE TESTIMONY OF AN INSEPARABLE LINK BETWEEN THAT WINE AND THE TERRITORY.

FROM THIS LAND, FULL OF HISTORY, AND FROM THE PASSION OF THE ZANNINI FAMILY, THIS WINE IS BORN WHICH, ALTHOUGH PRODUCED WITH MODERN WINEMAKING TECHNIQUES, REMAINS, AS IN PAST CENTURIES, THE IMMORTAL FALERNUM..



RED WINES



FALERNO DEL MASSICCIO RED WINE DOP

PRODUCTION ZONE

FALCIANO DEL MASSICO - CAMPANIA -
ITALY

SOIL

CLAYEY-CALCAREOUS

GRAPES

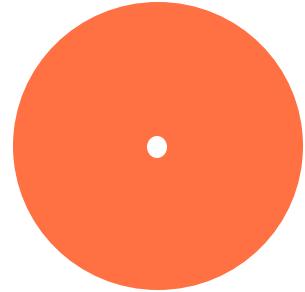
100% PRIMITIVO GRAPES

HARVEST 2019

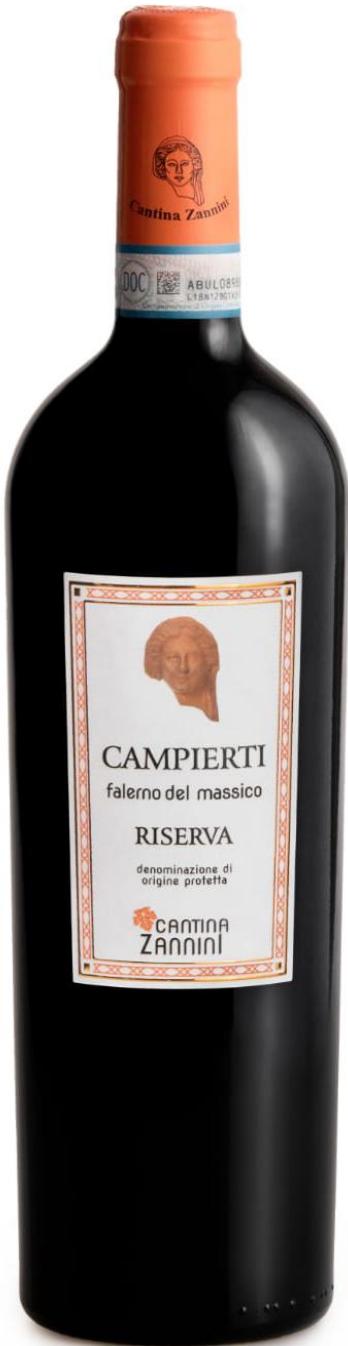
ABV 14

STORAGE: 9 MONTHS IN STEEL, SHORT PASSAGE IN BARRIQUES, REFINING 6 MONTHS IN THE BOTTLE.

ORGANOLEPTIC CHARACTERISTICS: MEDIUM INTENSITY RUBY RED COLOR, TYPICAL PRIMITIVE, RIPE RED FRUIT AROMAS ARE PERCEIVED ON THE NOSE, THE WINE HAS A MEDIUM VOLUME ON THE PALATE WITH SOFT AND SMOOTH TANNINS THAT BALANCE THE ALCOHOL WELL 15 VOL.



RED WINES



FALERNO DEL MASSICCIO RESERVE RED WINE DOP

PRODUCTION ZONE

FALCIANO DEL MASSICO - CAMPANIA -
ITALY

SOIL

CLAYEY-CALCAREOUS

GRAPES

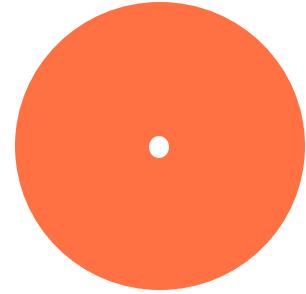
100% PRIMITIVO GRAPES

HARVEST 2018

ABV 16

STORAGE: 20 MONTHS MINIMUM TONNEAUX,
3 MONTHS IN BOTTLE

ORGANOLEPTIC CHARACTERISTICS: RUBY
RED COLOR TYPICAL OF PRIMITIVE, COMPLEX
NOSE, WITH GOOD BALANCE BETWEEN SPICES
AND RIPE RED FRUIT, ROUND ON THE PALATE,
GOOD STRUCTURE WITH SOFT VELVETY
TANNINS.



RED WINES



ARDENS RED WINE

PRODUCTION ZONE

FALCIANO DEL MASSICO - CAMPANIA -
ITALY

SOIL

CLAYEY-CALCAREOUS

GRAPES

PRIMITIVO AND AGLIANICO GRAPES

HARVEST 2018

ABV 14,5

STORAGE: 9 MONTHS IN STEEL, SHORT PASSAGE IN BARRIQUES, REFINING 3 MONTHS IN THE BOTTLE.

ORGANOLEPTIC CHARACTERISTICS: RUBY RED COLOR, RED FRUIT AROMAS ARE PERCEIVED ON THE NOSE, ON THE PALATE THE WINE IS OF MEDIUM VOLUME, MEDIUM TANNIC.



DIVINI SPIRITUS

SPIRITS





SCOCCIA

AMARO SCOCCIA COMES FROM THE INFUSION OF FRESH SICILIAN BITTER ORANGE PEELS WITH A UNIQUE MIX OF BITTER HERBS..



SCÖCCIA®



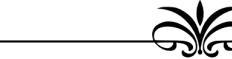
SCÒCCIA®

THE SCÒCCIA BITTER

THE IDEA OF THE "SCÒCCIA" BRAND COMES FROM AN INSPIRATION LINKED TO THE MYSTERIOUS WORLD OF THE TIBETAN MANDALA, AND CONTAINS WITHIN IT, THROUGH A SOPHISTICATED GAME OF CONCENTRIC FIGURES, THE ORANGE BLOSSOM FLOWER. THE INTERSECTION OF THESE FRAGRANT CONCENTRIC CIRCLES EVOKE THE TRANSITION FROM FLOWER TO FRUIT GIVING LIFE TO THE ORANGE, SURMOUNTED BY ITS CHARACTERISTIC MEDITERRANEAN LEAF.

THE RECIPE FOR THE AMARO SCÒCCIA IS SHROUDED IN MYSTERY AND HAS ITS ROOTS IN THE SKILFUL DISTILLATION PROCESS HANDED DOWN BY OUR GRANDPARENTS, ACCORDING TO AN ANCIENT RECIPE OF INDUSTRIOUS MONKS WHO RESIDED IN A MONASTERY BUILT ON THE SLOPES OF THE ETNA VOLCANO.

THE UNCONTAMINATED LANDSCAPE OF THE ISLAND, AND THE LUSH AND FERTILE WOODED AREA HAVE MEANT THAT THE ORANGE-BASED RECIPE, WHICH HAS COME DOWN TO US TODAY, WAS ENRICHED WITH THE FLAVORS AND AROMAS PRESENT ON ETNA, GIVING THE BITTER A UNIQUE TASTE IN WHICH THE DELICACY OF ORANGE MARRIES WITH THE DECISIVE NOTES OF THE LAVA SOIL.



DIVINI SPIRITUS

ITALIAN
SPIRITS



SCOCCIA BITTER ORANGE BITTER

THIS BITTER IS BORN FROM THE JUICY SICILIAN ORANGES, THE RESULT OF A SKILFUL INFUSION PROCESS BETWEEN THE BITTER ORANGE PEEL AND A PRECIOUS MIX OF BITTER HERBS THAT GIVES SCOCCIA ITS CHARACTERISTIC ROUND AND PERSISTENT FLAVOR ON THE PALATE.

TASTE

THE ESSENCE OF BITTER ORANGE EVOKE THE FLAVOR OF THE VOLCANIC EARTH WHERE TREES GROW IN THE WARM SICILIAN SUN FROM WHICH WE HARVEST THE BEST FRUITS TO CREATE A PERFECTLY BALANCED PRODUCT, WITH A CITRUS SCENT AND AFTERTASTE.

TASTING

IT IS RECOMMENDED TO SERVE IT CHILLED AS A DIGESTIVE, OR MIX IT TO MAKE COCKTAILS OR USE IT AT ROOM TEMPERATURE TO FLAVOR DESSERTS, ICE CREAM AND FRUIT.



DIVINI SPIRITUS

GERLANDO

100% SICILIAN
PRODUCED IN
CALTAGIRONE ONE OF
THE MOST BEAUTIFUL
CITIES IN SICILY,



Gerlando
AMARO



AMARO GERLANDO STORY

RECIPE

ALL MACERATIONS AND INFUSIONS ARE MADE COLD TO CAPTURE THE MOST INTENSE AROMAS AND KEEP THEIR ORGANOLEPTIC PROPERTIES INTACT.

ENJOY IT FROZEN

AMARO GERLANDO GIVES ITS BEST WHEN IT IS ENJOYED ICED. THE HERBS THAT MAKE UP THIS EXCLUSIVE RECIPE GIVE LIFE TO A UNIQUE PLEASURE.

UNMISTAKABLE TASTE

VELVETY TASTE. UNMISTAKABLE AROMA. EXPERIENCE INVOLVING THE 5 SENSES.

IWSC INTERNATIONAL SPIRIT COMPETITION

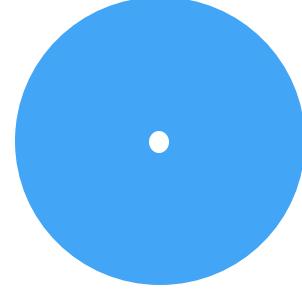
AMARO GERLANDO BOASTS THE SILVER MEDAL IN ONE OF THE MOST IMPORTANT COMPETITIONS IN THE WORLD WHICH TAKES PLACE IN LONDON.

GREAT FOR COCKTAILS

THE TASTE OF OUR DEAR GERLANDO IS VERY SUITABLE FOR MAKING COCKTAILS

HOMEMADE TRADITION

THE PROCESSING IS TOTALLY ARTISANAL AND THE PRODUCT IS FILTERED WITH GAUZE AS OUR ANCESTORS DID TO KEEP THE FLAVOR AND ORGANOLEPTIC PROPERTIES OF THE GERLANDO BITTER PRODUCT INTACT.



ITALIAN SPIRITS



AMARO GERLANDO SICILIAN BITTER

AMARO GERLANDO, A BITTER WITH FRESH HERBS AND SPICES, COMPLETELY ARTISANAL, ALL WORKED STRICTLY BY HAND, FILTERED WITH GAUZE, BOTTLED AND LABELED ALWAYS STRICTLY BY HAND AND READY TO ARRIVE ON YOUR TABLES

100% SICILIAN

WE PRODUCE GERLANDO IN CALTAGIRONE ONE OF THE MOST BEAUTIFUL CITIES IN SICILY, KNOWN FOR THE STAIRCASE OF SANTA MARIA DEL MONTE BUILT IN 1606 IN ORDER TO CONNECT THE ANCIENT PART OF CALTAGIRONE TO THE NEW CITY.

100% HANDCRAFTED

OUR BELOVED GERLANDO IS PRODUCED STRICTLY FOLLOWING THE RECIPE HANDED DOWN, FILTERED WITH GAUZE WE KEEP INTACT THE TASTE, AROMAS AND ORGANOLEPTIC PROPERTIES.

100% NATURAL

IT IS IMPORTANT TO REMEMBER THAT OUR GERLANDO IS PRODUCED EXCLUSIVELY WITHOUT ANY KIND OF "NATURAL FLAVORINGS", DYES AND CARAMEL.



DIVINI SPIRITUS

TALIA

THE SICILIAN TERRITORY HAS ALWAYS BEEN KNOWN FOR ITS ANCIENT RECIPES OF BITTERS AND FOR THE TRADITIONS OF LIQUEURS HANDED DOWN THAT OVER TIME HAVE BEEN APPRECIATED ALL OVER THE WORLD.

TALIA



DIVINI SPIRITUS

TALÌA

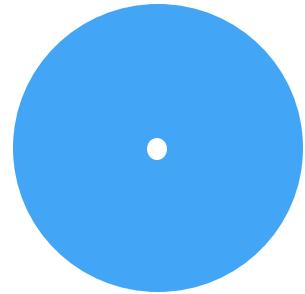
TALIA STORY

"TALIA" WAS BORN IN PALERMO, FROM THE NEW PROJECT OF SIKANIA SRL, WITH THE AIM OF ENHANCING THE WONDERFUL RAW MATERIALS OF OUR LAND BY COMBINING THE ANCIENT ARTS WITH NEW PROCESSING TECHNIQUES AND PROPOSING THE DELICACIES OF THE ISLAND BEYOND ITS BORDERS TERRITORIAL.

THANKS TO AN ATTENTIVE AND PASSIONATE TEAM OF EXPERT COLLABORATORS AND TO THE SKILFUL PREPARATION WITH HERBAL INFUSIONS AND CITRUS PEELS, "TALÌA" IS CURRENTLY ABLE TO OFFER A WIDE RANGE OF LIQUEURS AND BITTERS THAT HAS ALREADY CONQUERED THE PALATE OF MANY GOURMETS AND REFINED CONNOISSEURS, COMPLETELY FREE OF COLOR ADDITIVES AND PRESERVATIVES.

ENJOY IT FROZEN

ALL TALIA PRODUCTS GIVE THEIR BEST WHEN CONSUMED VERY COLD



ITALIAN SPIRITS



TALÌA CHE AMARO! SICILIAN BITTER

AMARO TALIA IS COMPOSED OF AN INFUSION OF ELEVEN EXPERTLY PREPARED HERBS, INCLUDING SWEET ORANGE, BITTER ORANGE, MINT, LICORICE AND PINK PEPPER. THE MIX OF THESE FRAGRANCES GIVE OUR AMARO A STRONG FLAVOR WITH A UNIQUE AFTERTASTE.

100% SICILIAN

WE PRODUCE TALIA IN PALERMO..

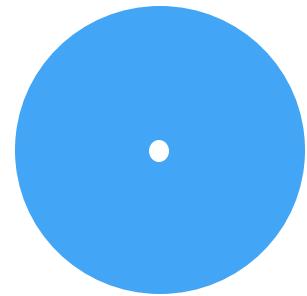
INGREDIENTS

WATER, ALCOHOL, SUGAR, INFUSION OF AROMATIC HERBS, NATURAL AROMAS, CARAMELIZED SUGAR.

100% NATURAL

COMPLETELY FREE OF COLOR ADDITIVES AND PRESERVATIVES.

ABV 28



ITALIAN SPIRITS

TALÌA CHE LIMONCELLO! LIQUEUR OF SICILIAN LEMONS



THAT LIMONCELLO HAS A UNIQUE AND TRUE PROTAGONIST: THE LEMON!

OVER THE CENTURIES, SICILY HAS BEEN RECOGNIZED AS THE MOST IMPORTANT REGION DEVOTED TO THE PRODUCTION OF CITRUS FRUITS.

IN PARTICULAR, THE LEMONS PRESENT IN OUR CONCA D'ORO HAVE CONQUERED ITALIAN TABLES OVER TIME AND ARE KNOWN FOR THEIR NUTRITIONAL PROPERTIES AND THE BENEFITS THEY BRING TO THE HUMAN BODY.

IT IS NO COINCIDENCE THAT TODAY THE LEMON HAS CONQUERED THE TITLE OF FRUIT OF WELL-BEING AND HEALTH. THANKS TO THE COMBINATION OF ANCIENT AND INNOVATIVE PREPARATIONS TECHNIQUES TODAY IT IS POSSIBLE TO TASTE AN INFUSION WITH DIGESTIVE PROPERTIES, WHICH HAS THE ADVANTAGE OF MIXING PLEASURE AND HEALTH: HERE YOU ARE TALÌA CHE LIMONCELLO!

AN EXCELLENT DIGESTIVE TO SAVOR AFTER MEALS AND A VALID INGREDIENT FOR THE PREPARATION OF BOTH SWEET AND SAVORY RECIPES, CAKES AND NUMEROUS COCKTAILS.

100% SICILIAN

WE PRODUCE TALIA IN PALERMO.

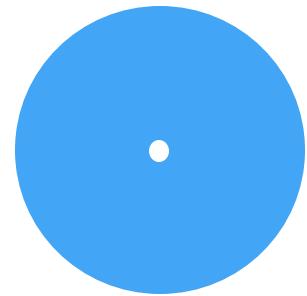
INGREDIENTS

INGREDIENTS: WATER, SUGAR, INFUSION OF FRESH LEMON PEEL (30%), ALCOHOL..

100% NATURAL

COMPLETELY FREE OF COLOR ADDITIVES AND PRESERVATIVES.

ABV 28



ITALIAN SPIRITS

TALÌA CHE ARANCELLO! LIQUEUR OF SICILIAN ORANGES



SICILIAN ORANGES ARE A WORLDWIDE RENOWNED PRODUCT, PARTICULARLY KNOWN FOR THEIR ABILITY TO BRING TO THE HUMAN BODY AN ABUNDANT QUANTITY OF VITAMINS OF GROUPS A, B AND C. THE PROPERTIES OF CITRUS ARE A REAL PANACEA FOR HUMAN HEALTH, SINCE THEY REINFORCE THE IMMUNE SYSTEM AND FACILITATE THE ABSORPTION OF IRON.

CONSIDERING THE BENEFITS THEY PROVIDE, SICILIAN ORANGES ARE THE WORKHORSE CHOSEN BY THE TEAM FOR OUR TALÌA CHE ARANCELLO LIQUEUR!

WITH AN INTENSE AROMA AND STRONG TASTE, PRODUCED WITH AN INFUSION OF ORANGE PEELS, OUR TALIA CHE ARANCELLO GIVES A UNIQUE EXPERIENCE, FULL OF TASTE, FLAVOR AND SMELL OF SICILIAN ORANGE.

100% SICILIAN

WE PRODUCE TALIA IN PALERMO..

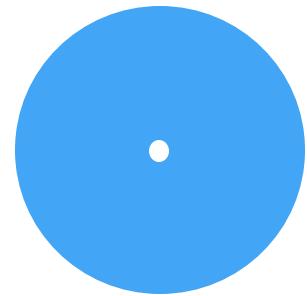
INGREDIENTS

INGREDIENTS: WATER, SUGAR, INFUSION OF ORANGE PEEL (30%), ALCOHOL.

100% NATURAL

COMPLETELY FREE OF COLOR ADDITIVES AND PRESERVATIVES.

ABV 28



ITALIAN SPIRITS

TALIA CHE MANDARINO! LIQUEUR OF SICILIAN MANDARINS



TO COMPLETE THE CITRUS TRIO THERE COULD ONLY BE MANDARIN.

IN FACT, THE SICILIAN MANDARIN IS THE UNDISPUTED KING OF A LIQUEUR WITH A DELICATE TASTE, FULL OF FRAGRANCE, SWEET, FRESH AND ONE OF A KIND.

OUR TALIA CHE MANDARIN LIQUEUR IS MADE FROM AN INFUSION WITH TANGERINE PEEL FROM SICILY, RICH IN ESSENTIAL OILS.

ITS PECULIARITIES MAKE IT AN EXCELLENT DIGESTIVE TYPICAL OF THE SICILIAN TRADITION, IDEAL TO BE ENJOINED COLD AFTER MEALS OR TO BE USED TO FLAVOR SWEETS AND FRUIT SALADS.

100% SICILIAN

WE PRODUCE TALIA IN PALERMO..

INGREDIENTS

INGREDIENTS: WATER, SUGAR, INFUSION OF FRESH MANDARIN PEEL (30%)

100% NATURAL

COMPLETELY FREE OF COLOR ADDITIVES AND PRESERVATIVES.

ABV 28



DIVINI SPIRITUS



li
Quo®
re
ton
do

THE FAMOUS
"HAZELNUT OF
GIFFONI" BECOMES
A LIQUEUR OF THE
ITALIAN TRADITION



DIVINI SPIRITUS

li[®]
Quo
re
ton
do

OUR ROOTS

WITH TONDO THE RAW MATERIAL, THE TONDA DI GIFFONI CULTIVAR HAZELNUT, RISES TO A SENSORY EXPERIENCE TO BECOME UNIQUE. TONDO IS A LIQUEUR OF EXCELLENCE OBTAINED FROM THE MAGICAL UNDERSTANDING BETWEEN MAN AND NATURE, BETWEEN HUMAN WORK AND THE VOCATION OF THE TERRITORY, IT SPREADS AND DEFENDS RURAL CULTURE, INVITES YOU TO THE PLACE OF PRODUCTION FOR MEMORABLE, UNREPEATABLE EXPERIENCES. IN A WORLD OF RAW MATERIALS OF DUBIOUS ORIGIN, ANONYMOUS, TONDO IS PROUD TO SHOW YOU THE HAZELNUT GROVES WHERE THE TONDA DI GIFFONI CULTIVAR HAZELNUT IS GROWN AND PAMPERED.

ARTISAN LIQUEUR

THE LIQUEUR IS AN INFUSION, INSPIRED BY AN ANCIENT FAMILY RECIPE.

REFINED

EACH STEP OF THE SUPPLY CHAIN IS STUDIED IN DETAIL IN ORDER TO PRESERVE THE NATURAL AND TRADITIONAL CHARACTERISTICS OF THE PRODUCT.

NATURAL

OBTAINED FROM NATURAL AND CAREFULLY SELECTED INGREDIENTS WITHOUT ANY DYES, ADDITIVES OR PRESERVATIVES.

EXCELLENT QUALITY RAW MATERIALS

WITH TONDO THE RAW MATERIAL, THE TONDA DI GIFFONI CULTIVAR HAZELNUT, RISES TO A SENSORY EXPERIENCE TO BECOME UNIQUE.

100% VEGETABLE

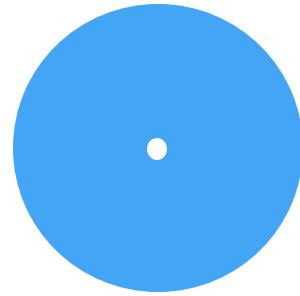
THE PROCESSING METICULOUSLY RESPECTS EVERY STEP OF AN ANCIENT RECIPE WITHOUT THE USE OF MACHINERY, WHICH GUARANTEES A VERY HIGH ARTISAN QUALITY AND AN UNMISTAKABLE TASTE.

EXPERIENTIAL

TONDO IS AN AMBER INFUSION, ON THE NOSE IT EXPRESSES ITSELF WITH ALL THE INTENSITY OF THE TOASTED GIFFONI TONDA CULTIVAR HAZELNUT, REVEALING ITSELF TO BE DECIDEDLY PENETRATING. ON THE PALATE IT IS DECISIVE, WITH A BEAUTIFUL PERSONALITY AND LONG PERSISTENCE.

ENJOY IT COLD

FOR A GREAT TASTE EXPERIENCE, I WANT YOU TO TASTE OUR LIQUEUR BETWEEN 2 AND 4 DEGREES.



ITALIAN SPIRITS

LIQUORETONDO

HAZELNUT LIQUEUR CULTIVAR "TONDA DI GIFFONI"



THE LIQUEUR IS AN INFUSION, INSPIRED BY AN ANCIENT FAMILY CRAFT RECIPE, EACH STEP OF THE SUPPLY CHAIN IS TAKEN CARE OF DOWN TO THE SMALLEST DETAIL IN ORDER TO PRESERVE THE NATURAL AND TRADITIONAL CHARACTERISTICS OF THE PRODUCT. PRECISELY FOR THIS REASON NO MACHINERY IS USED. OBTAINED FROM NATURAL AND CAREFULLY SELECTED INGREDIENTS WITHOUT ANY DYES, ADDITIVES OR PRESERVATIVES. PARTICULAR ATTENTION TO ROASTING TEMPERATURES GIVE US A UNIQUE, INTENSE AND PERSISTENT AROMA. THE TOASTED HAZELNUT IS GENTLY CRUSHED BY HAND WITH A SPECIAL HAMMER AND THEN ADDED TO A MIXTURE OF SELECTED SPICES. AFTER A FEW DAYS OF MACERATION, THE LIQUEUR SEES THE LIGHT AND OVERWHELMUS US WITH ITS INTENSE AND REFINED AROMA, A STRONG AND AROMATIC TASTE THAT TELLS US ABOUT THE FLAVORS OF THE TERRITORY.

100% CAMPANIA - "TONDA DI GIFFONI" HAZELNUT

WE PRODUCE TALIA IN GIFFONI SEI CASALI SALERNO - ITALY.

INGREDIENTS

INGREDIENTS: ALCOHOL, WATER, SUGAR, CULTIVAR HAZELNUT INFUSION "TONDA DI GIFFONI", SPICES, WITHOUT ADDED COLORINGS.

ABV 27



DIVINI SPIRITUS

DIVINI SPIRITUS

AN IMPORT EXPORT DIVISION OF LTB GLOBAL S.R.L.

VIA EMILIO GALLO 27
10034 CHIVASSO (TO)
ITALY

WWW.DIVINISPIRITUS.COM
SALES@DIVINISPIRITUS.COM

FAR EAST & AMERICA
DL.OVERSEAS@DIVINISPIRITUS.COM

WW
HQ.OVERSEAS@DIVINISPIRITUS.COM

