

# SDRINKWITHE









Type: liqueur Alcohol content: 28%

Colour: a golden amber hue with glints of ruby red Aroma: intense and persistent fragrance that remains unchanged even with the addition of ice. It is perfectly recognizable in combination with other spirits and beverages/drinks, as a key ingredient in cocktails and long drinks
Flavour: sweet and fruity character, complemented by an alcohol-related warming sensation.

## ORIGINAL TASTE, UNIQUE FLAVOUR. DISARONNO IS THE WORLD'S FAVOURITE ITALIAN LIQUEUR

Featuring an original taste and unmistakable aroma, it stands out on the world stage with distribution in more than 160 countries. The Disaronno bottle has a unique design and a cap, which lends elegance and modernity, embellished with a golden label that enhances its contemporary style. Disaronno is a pleasure to enjoy on the rocks as well as in its various mixed drinks. Recognizable and versatile, it makes every cocktail one of a kind.

www.disaronno.com



#### THE UNIQUE VELVETY LIQUEUR WITH THE UNMISTAKABLE DISARONNO FLAVOUR

Disaronno Velvet is a refreshing liqueur that harmoniously combines the distinctive character of Disaronno Originale, with silky and velvety notes. To be enjoyed cold, either on the rocks or mixed, evoking the sensation of a pleasant moment of relax during Italian summers.

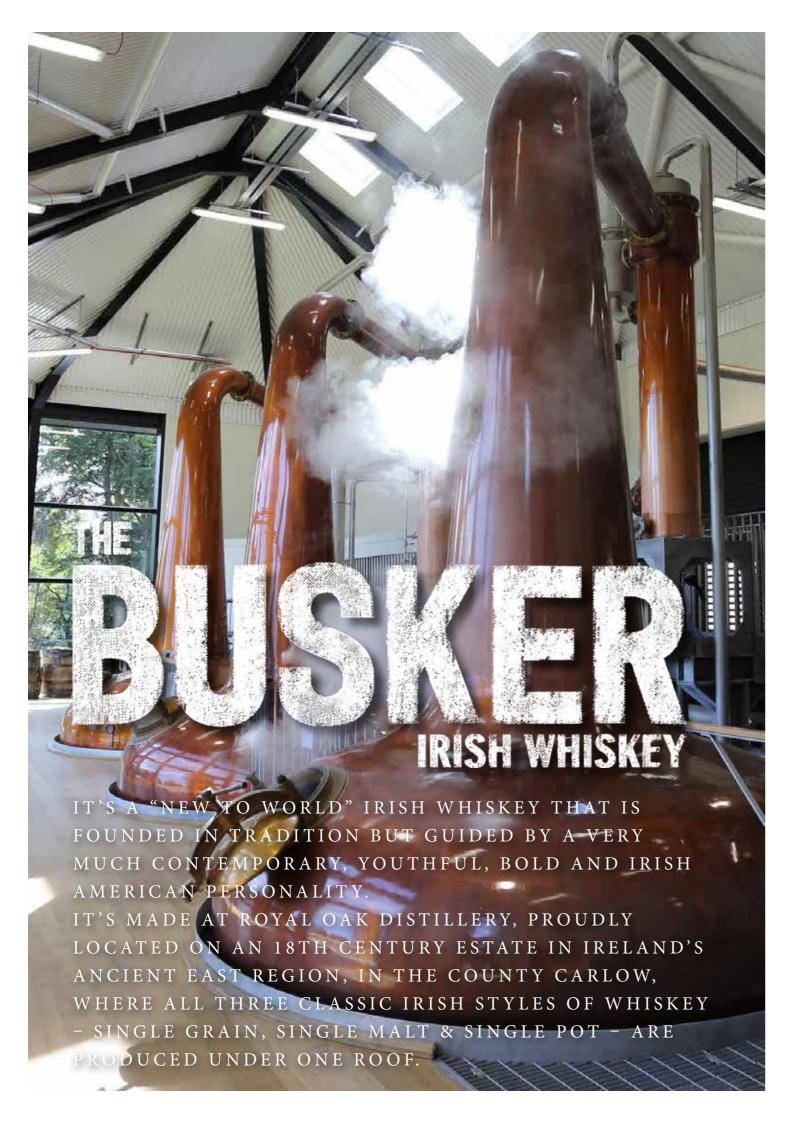




#### TIA MARIA COLD BREW COFFEE LIQUEUR: THE KEY FOR A PERFECT BALANCE

Tia Maria Cold Brew coffee liqueur owes its important aromatic structure to a particular combination of fine 100% Arabica coffee, and smooth notes of Madagascar vanilla. It has a strong coffee character and a complex aromatic structure. It is crafted from 100% Arabica beans sourced exclusively from Brazil. The beans undergo a patented roasting method that preserves their maximum aromatic notes, and the medium roast uncovers undertones of cacao and tobacco. Through cold brew extraction, it achieves a flawless sweetness-smoothness balance. Perfect with ice or prepared in the Espresso Martini cocktail.











# OAK





Type: whiskey
Alcohol content: 40%
Colour: old gold
Bouquet: full, rich body, tropical fruits and vanilla notes

Palate: medium intensity, malt, sweetness and dark chocolate. Notes of toffee fugde and cinnamon

Conclusion: elegant, well balanced medium, sweet finish



# BUSKER IRISH WHISKEY

Type: whiskey Alcohol content: 44,3%

Colour: light, pale straw

Bouquet: medium body, caramel, slight vanilla and oak

notes

Palate: caramel, sweet, vanilla oak and spice Conclusion: long dry and sweet finish



The Busker Triple Cask Triple Smooth is an extraordinary blend made with a very high quality Single Grain and a very high percentage of Single Malt and Single Pot Still whiskey. With a rich, intense bouquet featuring tropical fruit and vanilla notes that come from that beautiful malt, it has a superbly balanced mouth sweetness complete with scents of dark chocolate, toffee fudge and cinnamon. Matured and finished in ex Bourbon casks, Sherry casks and Marsala casks, The Busker Irish Whiskey Blend captures in its motto "triple cask, triple smooth" the smoothness of a true and well balanced Irish whiskey with an elegant intensity and a sweet finish.

#### THE BUSKER IRISH WHISKEY SINGLE GRAIN

The secret to our The Busker Single Grain is in choosing and blending the highest quality spirits, then maturing and finishing them artfully in ex bourbon casks and in rare, hand selected marsala casks from Cantine Florio 1833, one of the oldest cellars in Sicily. The whiskey's caramel bouquet, with slight vanilla and oak notes, preludes a sweet, smooth palate with long-lasting vanilla, caramel, oak and hay scents.

www.thebusker.com www.thebusker.com

# OAK DIS





Type: whiskey Alcohol content: 44,3% Colour: deep golden colour

Bouquet: fruity (apple, banana), pine essence, scented,

elderflower, malt biscuit

Palate: very intense, rich, chocolate notes

Conclusion: medium length, sweet and cream finish



# BUSKER IRISH WHISKEY

Type: whiskey
Alcohol content: 44,3%
Colour: burnished copper
Bouquet: rich, complex, perfumed, fresh flowers, honey, oak, fudge, clove oil
Palate: deep and intense rich spiceness with peppery notes and hints of vanilla and toffee fudge
Conclusion: very long, warm, rich spicy finish

#### THE BUSKER IRISH WHISKEY SINGLE MALT

The Busker Single Malt is a delightful discovery, an intense journey into the realm of taste. The whiskey is distilled in large copper stills, then matured in two different woods (ex bourbon casks and sherry casks) so as to offer a complexity of gustatory sensations to savor little by little. Presenting a strong fruity bouquet (apple, banana) complete with pine essence and elderflower scents, The Busker Single Malt has a taste that opens with rich, intense chocolate and biscuit notes, concludes with a sweet and cream finish.

#### THE BUSKER IRISH WHISKEY SINGLE POT STILL

The Busker Pot Still is the most unique and distinctive expression of Irish whiskey. Made from barley the traditional way in copper stills, then matured and finished in ex bourbon and sherry casks, it has a rich bouquet of fresh flowers, honey, oak and clove oil that's a fragrant prelude to an intense spiciness complete with hints of vanilla and toffee fudge. For taste buds it's an exceptional concoction of flavors that kicks off with peppery notes balanced harmoniously with some toffee and vanilla scents before reaching that long, warm, rich spicy finish. With The Busker whiskey range the journey into the realm of taste is irresistibly enticing: it begins with that first sip and soon becomes a never-ending exploration full of surprises. Rich and intense, new every time.

www.thebusker.com www.thebusker.com





BUSKER IRISH WHISKEY

Type: whiskey

Alcohol content: 46,3%

Colour: deep burnished copper

Bouquet: leathery, profoundly rich, complex, robust, fresh pipe tobacco, aromatic, rounded and perfectly balanced

Palate: fruit notes, raisins, sultanas, prunes and figs,

warming spice ginger & cinnamon

Conclusion: long, smooth and mellow finish



#### THE BUSKER SMALL BATCH SINGLE POT STILL N°1

The Small Batch Single Pot Still n°1 is a spectacular example of Irish whiskey perfection, proudly produced at Royal Oak Distillery! Full bodied and bold structure, powerful yet well-rounded. Richly complex containing leathery tobacco notes, lingering and warming spices, especially cinnamon, sumptuous autumnal fruits – figs, sultanas, prunes bound together with exquisite caramelised balsamic tones. The whiskey is triple distilled and then double aged in Bourbon and oloroso Sherry casks. This process of maturation results in unique flavour complexity in both aroma and taste that cannot be achieved through the traditional maturation process.





Type: London Dry Gin Alcohol content: 42%

Colour: transparent like water. Very slight blue-violet nuance due to the presence of juniper essential oil.

Aroma: persuasive scents of juniper from Tuscany, mixed with an initial floral note of roses from Piedmont. After the sweet entry, the balsamic note of sage from Portofino leaf and refreshing lemon zest from Amalfi Coast makes its way, the true signature of Engine Gin.

Flavor: intense entry of juniper, alternating with a pleasant slightly bitter note of sage and lemon essential oils, closes with a sweet taste of licorice and rose petals.

#### MEET ENGINE GIN. THE PERFECT TASTE EXPLOSION

Engine Gin is the new 100% organic gin made in Italy that with its disruptive aesthetics celebrates the imaginary connected with the world of motors and the cult myths of the 1980's. It is produced in Langhe shire (Piedmont) in a traditional copper John Dore pot still, to preserve the finest aromas of sage and lemon which were in the past Italian traditional digestive remedies. Engine Gin has a stout structure but a kind soul. It's sparkles on the rocks and shines in tonic water. #engine fuel the dream





# RUMPOBLIC

MADE BY BARTENDERS FOR BARTENDERS









Alcohol content: 37.5%
Colour: amber
Aroma: ripe fruit, ethereal
and spicy notes
Flavour: delicate, with notes
of ripe fruit and balsamic hints

## A COMBINATION OF THE BEST OF PANAMA AND BARBADOS

This blend is perfectly balanced thanks to the use of two rums with exceptional qualities. On the one hand, Panamanian rum, which is firmly rooted in its place of origin due to sugar cane fermentation and distillation, carried out entirely on site. It is aged in American ex-bourbon oak barrels, which give it slightly spicy and aromatic notes. On the other hand, a Barbados rum, distilled in pot stills and aged three years in the tropics, also in American ex-bourbon oak barrels, which add more character and fruity notes. By mixing them together, the Rump@blic White Blend is obtained, which is a versatile, never harsh, dry and rich product which is ideally suited for use in mixing.

## THE PERFECT BALANCE BETWEEN IAMAICA AND PANAMA

For this blend, which has a lovely antique gold colour, a Jamaican rum with distinct tones has been used. With its characteristic strong aroma and full-bodied structure, it reflects the strength of the island it originates from.

This blend is rounded off with a fresh Panamanian rum, which is smoother on the palate with pleasant hints of vanilla, a roasted aroma and a light fruity note. The resulting Rump@blic Gold Blend is well-balanced and mild. Cinnamon, allspice and vanilla blend perfectly with notes of fruits, hay and caramel, with a final twist of hot spices reminiscent of Sichuan pepper and smoky hints.



# RUMP@BLIC SICILIAN LEGACY 100% BARBADOS POT STILL RUM SINGLE BATCH MARSALA CASKED

### SICILIAN LEGACY

Type: Dark Rum

Origin: Barbados Pot Still - Molasses

ABV: 43%

Bouquet: hints of toffee,

nuts and subtle vanilla notes

Taste: toffee, vanilla.

hints of wood and spices

#### RUMP@BLIC SICILIAN LEGACY

Rump@blic Sicilian Legacy was born in Marsala, within the historic Florio cellars, where a carefully selected Pot Still rum from Barbados, aged for 3 years in ex-Bourbon oak barrels, underwent a unique refinement in Marsala barriques. The master of Cantine Florio takes care of every single aspect of Rump@blic Sicilian Legacy throughout its aging process: he chooses the right Marsala barrel and looks for the perfect position in the cellar so that the breeze coming from the Mediterranean Sea influences Rump@blic in the most favorable way.

www.rumpablic.it

## RUMPOBLIC

### SICILIAN LEGACY

— 100% BARBADOS POT STILL RUM — SINGLE BATCH MARSALA CASKED



Ageing:

3 years in ex-Bourbon oak barrels in the Caribbean

Finishing:

At least 6 months in Florio Marsala Casks, in Sicily

Tasting notes:

Toffee, Vanilla, hints of wood, subtle spicy notes

43% vol.

70 CL

Batch nº: L22324

THE PERFECT BALANCE BETWEEN THE NATURAL COMPLEXITY OF POT STILL BARBADOS RUM AND THE UNIQUE SMOOTHNESS GRANTED BY THE FINISHING IN MARSALA FLORIO BARRIQUES.



House

# RUMP@BLIC SICILIAN LEGACY 100% IAMAICAN RUM BLEND, SINGLE BATCH Type: Rum vanilla, dried fruits.

### SICILIAN LEGACY

Origin: 100% Jamaican ABV: 43%

Bouquet: intense, of ripe tropical fruit Taste: full-bodied, with peppery notes from pot still distillation. Barrique influence: woody notes,

#### RUMP@BLIC SICILIAN LEGACY 100% JAMAICA - 2° RELEASE

100% Jamaican rum blend, finished for at least six months in the historic Florio cellars in Marsala, south-western Sicily. The perfect encounter between an aged «funk» pot still distilled rum and an aromatic column still rum, rounded and smoothened by Marsala Florio Cask. A rum which reflects the strong notes of the island of origin and the round palatableness of the Sicilian Marsala. No sugar added, single batch.

www.rumpablic.it

# RUMPOBLIC

### SICILIAN LEGACY



100% JAMAICAN 占 RUM BLEND, SINGLE BATCH 🖃 MARSALA CASKED



Origin Casked

#### Sicilian Legacy n°2:

The perfect encounter between an aged "funk" pot still distilled rum and an aromatic column still rum, rounded and smoothened by Marsala Florio Cask

#### Finishing:

At least 6 months in Marsala Florio Cask in Sicily

43% vol.

RUMP@BLIC SICILIAN LEGACY 100% JAMAICAN

MARSALA CASKED



RUM BLEND, SINGLE BATCH

The heart of the Sicilian Legacy is the finishing process in the historic Florio Cellars in Marsala, Sicily. A rum which reflects the strong notes of the island of origin and the round palatableness of the Sicilian Marsala.



# ZUCCO°

Type: rhubarb cordial Alcohol content: 30%

Colour: dark ebony brown

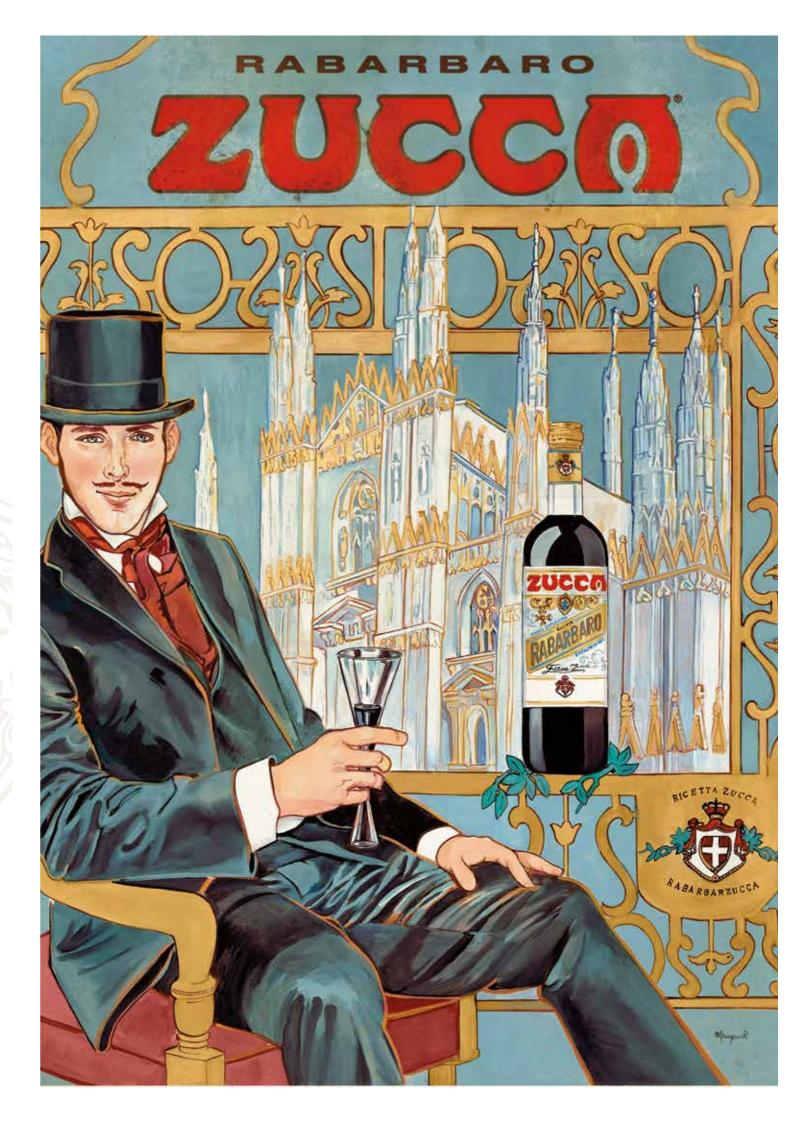
Aroma: distinct scents of Chinese rhubarb and precious

aromatic herbs

Flavour: pleasantly bitter, balanced, lingers on the palate

## MADE FROM AN INFUSION OF RHUBARB ROOTSTOCKS AND A SECRET SELECTION OF RARE HERBS.

Zucca captures an appealingly, unique flavour in 30% abv. Zucca still marks the moment on the fine drink circuit while also celebrating a great history: since 1845, a grand classic with an ever modern taste.





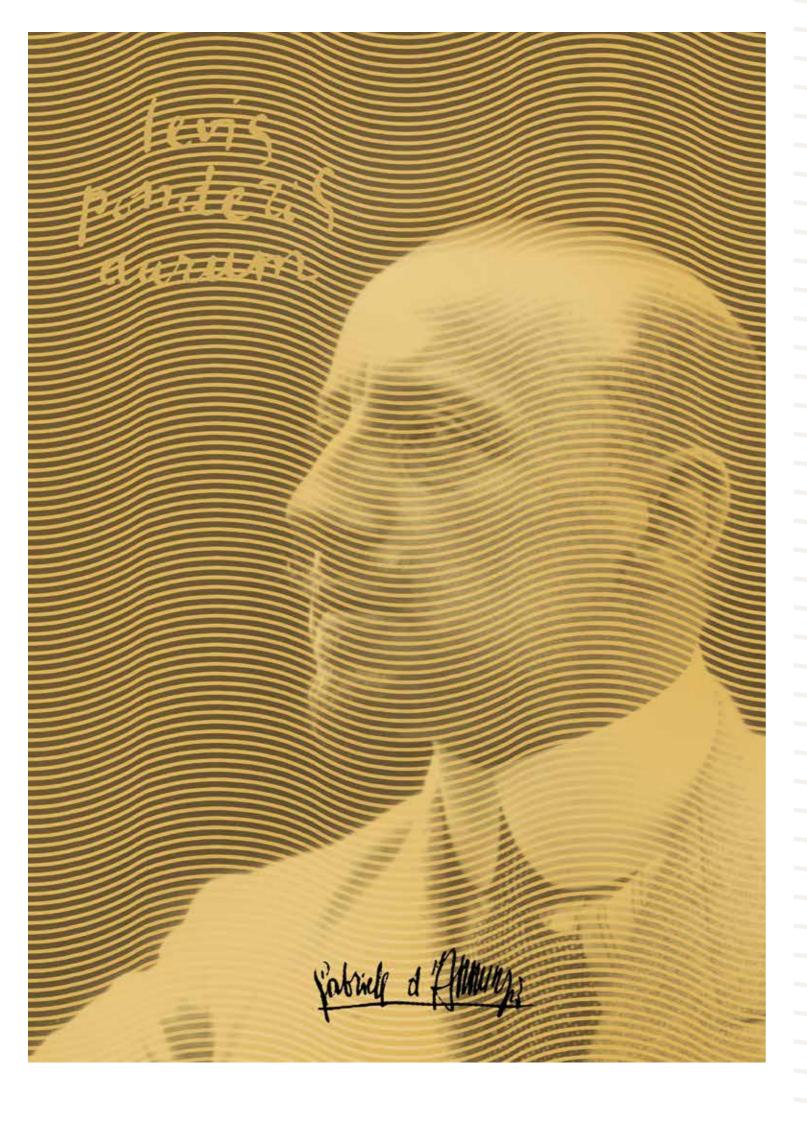


Type: liqueur
Alcohol content: 40%
Colour: crystal clear
Aroma: rich and harmonious with distinct notes of star anise and elder blossom
Flavour: sweet, full, pleasantly spicy

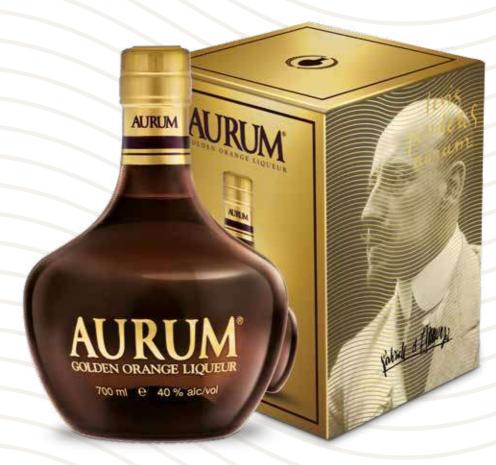
## DELIGHTFULLY UNUSUAL, SURPRISINGLY RICH IN TONE

Offering sweet spicy notes, an impact that is instantly fresh and potent, this is a Sambuca with a distinctive character that always sparks attention, makes a lasting impression. the liqueur's smooth taste, full body and strong fragrance come from a unique selection of herbs ensuring those who drink it an exquisitely intense experience. Isolabella Sambuca is an expression of Italian style, in the realm of pure modern flavour.









Type: liqueur
Alcohol content: 40%
Colour: a soft amber hue with golden glints
Aroma: rich with distinct notes of brandy
and Mediterranean citrus
Flavour: full, strong, lingering. Elegant,
subtle, delicate

#### CREATED FROM GOLD AND ORANGES

This is the name that great Italian poet Gabriele d'Annunzio gave to this fine liqueur with roots in the Abruzzo region of Italy. Its unique recipe – emanation of an ancient craft where a fine oak barrel aged liqueur meets a rare distilled citrus fruit – has an origin lost in myth. In his "Ars Amandi" Ovid tells of this "Mulsum Citreum" – or amber citrus nectar kept in an elegant pompeian vase – offered as a gift to his beloved Julia, daughter of emperor Augustus. A spirit of sublime passion, pure poetry for the palate, it's an ideal after-dinner liqueur and dessert companion.





Type: bitter
Alcohol content: 30%
Colour: dark
Aroma: distinct scents of fine aromatic herbs, slightly citrus
Flavour: soft, full, bitter

#### MADE FROM A MASTERLY INFUSION OF 18 UNIQUE AROMATIC HERBS

This is one of the most traditional italian bitters. The new recipe at 30% makes the taste stronger and smoother. As a classic after-dinner drink, it's absolutely refreshing with a splash of seltz, ice and a lemon peel. A unique bitter, unmistakable since 1871.





Type: liqueur
Alcohol content: 30%
Colour: red orange
Aroma: intense with distinct Mediterranean
mandarin orange scents
Flavour: sweet and fragrantly citrus

## THE AUTHENTIC TASTE OF REAL MEDITERRANEAN MANDARIN ORANGE

A spirit capturing a fine balance between pure alcohol and fragrant Mediterranean mandarin range essences. To enjoy primarily straight up or on the rocks, it also makes for a wonderful long drink with the addition of soda water, and/or serves as the basis for an array of original and colorful cocktails.

www.illva.com







Type: liqueur
Alcohol content: 30%
Colour: intense and vivid
Aroma: rich Mediterranean citrus fruits scents

Flavour: pleasant, refreshing

#### ULTRA FRESH CITRUS LIQUEUR

Limoncello Isolabella gets a keen contemporary update, for the modern restyling of the label and the new bottle in frosted glass express the product's premium character in full. Ultra fresh citrus liqueur, Limoncello Isolabella has the brilliant color and rich bold flavor of the rinds of white Zagara lemon from Sicily, artfully selected and infused according to ancient recipe. Utmost attention is devoted to the peeling process, which takes place as delicately as possible so as to extract and preserve the precious essential oil. The subsequent cold infusion of the rinds, done by hand, then ensures that both taste and aroma remain unaltered over time. Limoncello Isolabella is a specialty liqueur, 100% natural, boasting origins that enfold the unique beauty of ever enchanting Sicily.



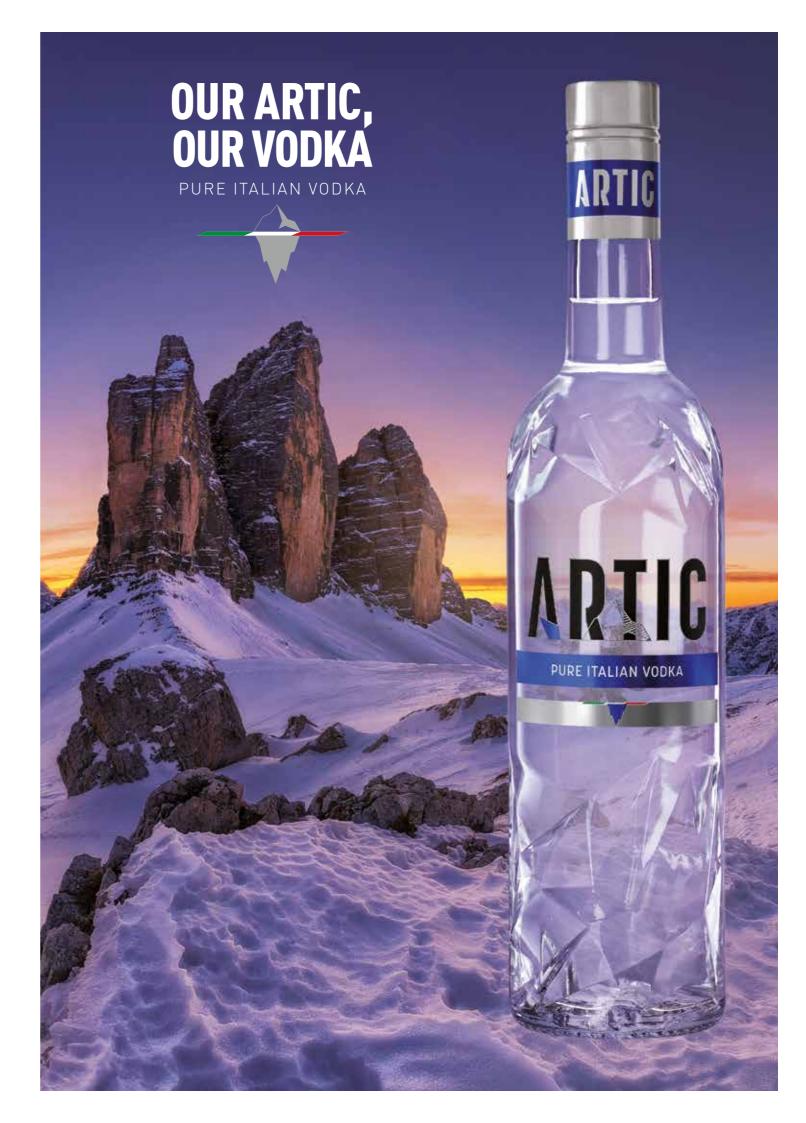


Alcohol content: 37,5% Colour: crystalline clear Aroma: intense and distinctive Flavour: clear body that remains round on the palate

#### THE FIRST 100% GRAIN PREMIUM ITALIAN VODKA

Artic Vodka's design, its fresh and elegant look, was inspired by the charm of the coldest Italian landscapes.

Transparent, natural, pure, clear as ice: Artic Vodka embodies the uniqueness of the peaks and glacial lakes scattered across Italy's coldest regions, where dark rock meets snow and ice in shaping a fascinating, glacial, mesmerizing land: Our Arctic.







#### YOUR DISARONNO SOUR IN 10 SECONDS

Disaronno Sour Mix is the sour mix created specifically to get the perfect Disaronno Sour. The special Sour Mix "speedy bottle" is an easy tool to prepare Disaronno Sour in only 10 seconds.

DISARONNO































#### DISARONNO FIZZ

45 ml Disaronno Top up of soda/sparkling water A squeeze of fresh lemon juice

drops of fresh lemon juice and top up Stir and garnish with lemon zest

Pour Disaronno over ice, add some

#### DISARONNO SOUR

45 ml Disaronno 30 ml fresh lemon juice 1 sugar spoon

Shake all the ingredients with ice. Garnish with a slice of lemon.

#### DISARONNO MULE

60 ml Disaronno 30 ml fresh pressed lime juice Top up of Ginger beer

Pour Disaronno and fresh pressed lime juice over ice in a mule cup and stir. Top up with ginger beer. Garnish with grated ginger and lime slice.



#### TIA ESPRESSO MARTINI

25 ml Tia Maria 25 ml vodka double or single shot of Espresso 5 ml of sugar syrup

Fill a martini glass with ice and set aside to chill. Pour Tia Maria, vodka and espresso into a cocktail shaker. Fill the rest of the shaker with ice. Shake the ingredients together. Empty the martini glass of ice. Pour in the contents of the shaker using a strainer and sieve into the glass. Finish with three coffee beans.

#### TIA TONIC

50 ml Tia Maria 80 ml tonic water grapefruit or lemon and ice

Simply combine the Tia Maria with tonic water, and garnish with a twist of grapefruit or lemon peel for a quick and easy cocktail combination with a fizz.

#### TIA FLAT WHITE RUSSIAN

25 ml Tia Maria 25 ml Jamaican rum shot of Espresso 5 ml Demerara sugar 30 ml milk chocolate powder

Pour the Tia Maria, espresso, rum and sugar syrup into a shaker. Fill with ice, close the shaker and tap to seal. Give it a fast, hard shake and strain the contents into a tumbler filled with ice. Finish it by pouring the milk gently on top.



#### BUSKERBALL

25 ml The Busker Triple Cask Triple Smooth 150 ml soda water

Pour the whiskey into The Busker metal glass and top up with soda water

#### BUSKER PALOMA

65 ml The Busker Triple Cask Triple Smooth pink grapefruit soda sprig of fresh mint

Pour The Busker Irish Whiskey into a highball glass full of ice, then top up with pink grapefruit soda and garnish with a sprig of fresh mint.

#### **BUSK & GINGER**

65 ml The Busker Triple Cask Triple Smooth ginger ale

Pour The Busker Irish Whiskey into a highball glass full of ice, then top up with ginger ale. Mix and garnish with a



30 ml Engine Gin 30 ml vermouth rosso 30 ml bitter aperitive liquor sage leaf, lemon zest

Serve in the Engine short cup and garnish with a sage leaf.

50 ml Engine Gin 100 ml tonic water (Fever Tree)

GT

Serve in the Engine tall cup and garnish with a sage leaf.

#### R75

50 ml Engine Gin 15 ml fresh lemon juice 15 ml sugar syrup 10 ml Acqua Bianca liquor Champagne or spumante (for topping, traditional method) lemon zest

Mix it in the shaker. Filter with the double strain. Serve it in a Martini glass with an ice cube.



#### ZU-GRONI

30 ml Zucca 30 ml gin 30 ml vermouth 1 drop of orange bitter orange peel

Pour all the ingredients in a glass full of

#### ZUCCA AMERICANO

30 ml Zucca 30 ml bitter Top with soda orange peel

Pour Zucca and the bitter in a glass full of ice. Top up with soda. Stir and garnish with an orange twist.

#### **ZUCCA GRAPEFRUIT**

30 ml Rabarbaro Zucca Prosecco 10,5 ml grapefruit soda grapefruit peel

Pour Zucca in a flûte, add prosecco and the grapefruit soda. Garnish with



#### DREAM BELLA

30 ml Isolabella Sambuca 3 ml cranberry juice 2 fresh blackberries 2 fresh raspberries

Crush the fresh berries in a short tumbler add some chopped ice, pour Isolabella Sambuca and cranberry juice on top, then complete with a squirt of fresh lime juice, a small liquorice straw plus a whole blackberry or raspberry for garnish.

#### COOL BELLA

20.5 ml Isolabella Sambuca 6 fresh mint leaves lemon soda

Put some ice cubes in a long drink glass, add Isolabella Sambuca and fresh mint, top up with lemon soda, mix with a cocktail spoon and then garnish with a spria of mint.

#### ORANGE BELLA

50 ml Isolabella Sambuca 1 fresh whole orange

Cut orange in 8 wedges, crush two gently with a pestle, add chopped ice, pour in Isolabella Sambuca and stir softly with a cocktail spoon, then serve in a short tumbler with a liquorice straw and an (optional) orange twist.



#### TANGERINE MOJITO

30 ml Mandarinetto Isolabella 40 ml white rum 3 lime slices 2 demi spoons of brown sugar 6 fresh mint leaves

Crush all the ingredients with a pestle, rub mint leaves on the inside of the glass and add chopped ice, then top up with

### TROPICAL

50 ml Mandarinetto Isolabella 15 ml pineapple juice

Pour Mandarinetto liqueur in a glass full of ice and top up with pineapple juice.

#### MANDARIN TEA

40 ml Isolabella Mandarinetto 90 ml tea 1 orange 1 green cherry

Pour the ingredients in a glass with ice. Mix with a stirrer. Decorate with an orange twist and a green cherry.



#### ON THE ROCKS

soda water

18 Amaro Isolabella

Pour 18 Amaro Isolabella in a glass full of ice cubes

#### 18 TONIC

50 ml 18 Amaro Isolabella 150 ml tonic water

Mix the ingredients directly in a glass with ice. Garnish with a twist of lemon.

#### BABY DARLING

20 ml 18 Amaro Isolabella 20 ml red vermouth 20 ml dark rum

Shake all ingredients with ice, strain into a goblet and then garnish with an orange twist.



#### IL VATE (THE POET)

60 ml Aurum 60 ml white vermouth 60 ml pineapple juice soda water

4-5 drops of Rabarbaro Zucca Pour all ingredients in a glass full of ice, then garnish with an orange twist.

#### ORANGE & CHAMPAGNE

30 ml Aurum small pieces of fresh fruit champagne

Place fruit in a flûte glass, add Aurum plus two or three ice cubes, top up with champagne.

#### **POMPEI**

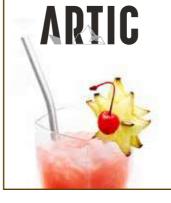
20 ml Aurum 10 ml Disaronno 20.5 ml Vanil 0.50 ml brandy fresh lemon peel

Shake all ingredients with ice, strain into a goblet, then garnish with a lemon



ice and stir

grapefruit peel.



#### ARTIC ELECTRIC ROSE

40.5 ml Artic Strawberry 60 ml prosecco or spumante

Pour chilled strawberry flavoured Artic vodka in a flûte glass or a goblet together with prosecco or spumante (Italian dry and sweet white sparkling wines, respectively), stir gently with a cocktail spoon and then garnish with a whole fresh strawberry.

#### ARTIC REMIX

20 ml Artic Peach 10.5 ml pure Artic Vodka 30 ml orange juice

Shake all ingredients and then strain into a martini goblet.

#### **SCREWDRIVER**

50 ml Artic Vodka 150 ml orange juice

Pour Artic Vodka in a glass full of ice, top up with fresh orange juice.





#### ILLVA SARONNO S.p.A

Via Archimede, 243 21047 Saronno (VA) Tel. +39 02 967651 e-mail: contatti@illva.com

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