



CASONI

LIQUORI PER PASSIONE
DAL 1814



About us

OUR HISTORY

Casoni ranks among the oldest Italian distilleries and liqueur producers; this heritage has been handed down across generations with its craftsmanship. This passion for spirits creation has been preserved together with the love for the territory. Ever since Casoni remained in Finale Emilia, Modena, the village that gave birth to the legacy more than 200 years ago. Casoni Family, throughout the years, has been able to transform their local artisanal laboratory into a globally recognised manufacturer, with a prime role in the liqueurs and distillates market. Casoni spirits are created using the best ingredients and the continuous research of new recipes. This is the secret that guarantees uniqueness and peculiarity of their 100+ infusions, which give birth to more than 450 products with 60+ different sizes and shapes.

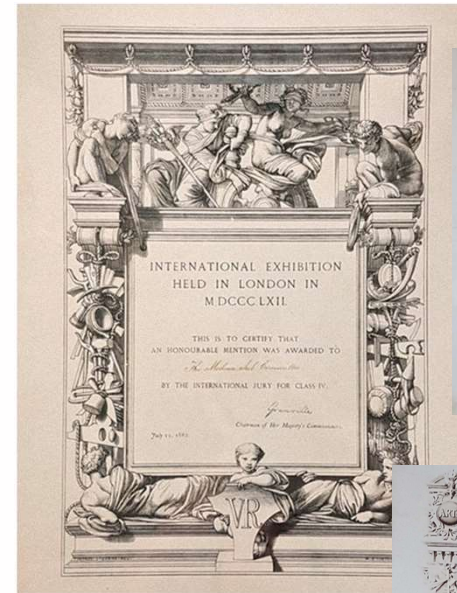


About us

OUR HISTORY

1853

Giuseppe Casoni, son of the founder, launched a small retail store that contributed to the success of the Anicione Casoni, a product that was emblematic of the distillery.



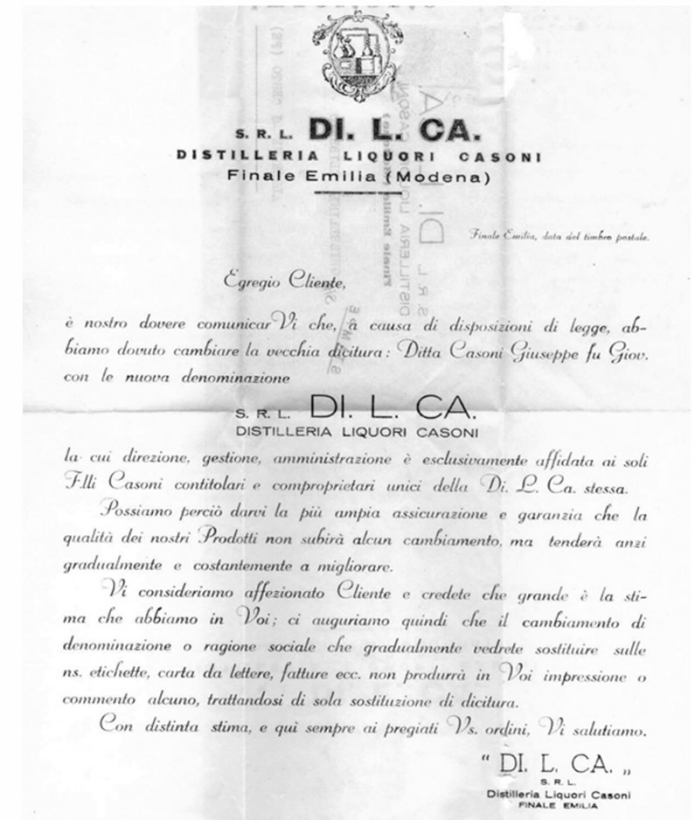
BETWEEN THE 19th AND 20th CENTURY

This anisette won numerous certificates and medals awards in national and international exhibitions for our firmly established and reliable quality of its production.

About us

1910

Giuseppe Casoni, together with his son Giovanni, acquired real estate and machinery from the Agnini distillery, The acquisition marked a significant milestone in the development of the company that ultimately led Casoni to excel as the leader among the many local businesses.



1950

The company started to enjoy growing success and became even more renowned for the quality of its distilled spirits and liqueurs. The competition with other local factories, was clearly keeping a close eye on it and one distillery in particular copied its name and labels. Casoni therefore changed the company name to DI.L.CA. - Distilleria Liquori Casoni.

About us

1964



Mario Casoni took over the reins the activity leading the company to an unprecedented commercial expansion.

1970



Casoni fully automated its operations by integrating state-of-the-art machinery into its production lines – a process which established the company as one of Italy's leading distilleries.

1993



With a production volume of up to 12 million bottles per year, Casoni expanded even further by also conquering the markets of Eastern Europe.

1997



As a result of the expansion of previous years, Casoni inaugurated a new production facility in Slovakia, where it continues to produce renowned Italian distilled spirits and liqueurs.

About us

2016

After alternating between several owners, the Casoni company returned to the family. Mario's grandson Paolo, together with a group of entrepreneurs, bought back the renowned family distillery. This was a strong signal for the local economy which had been badly affected by the earthquake that hit Emilia in 2012.



NOW

Casoni is back on the national and international liqueur market with a renewed brand identity which reflects the essence of a company which, though historic and traditional, is constantly evolving. Of this, there is no better proof than the many new products launched to respond to the trends of an increasingly creative and innovative sector.

About us



1814

Foundation of the
Casoni Distillery

1945

Enea Casoni
rebuilds the
distillery after the
second world war

1964

Enea's son Mario takes the
company from his father
and launched
Casoni internationally

Today

Casoni
is still run by
Mario's nephew

About us

THE COMPANY

30

Millions of bottle
yearly
production capacity

2

Production Plants
(Italy and
Slovakia)

1

UK distribution
company

400

Different SKUs
both Brand and PL
Products

300

kWh
Self production of
Solar Energy



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About us

THE COMPANY

Being quality our main focus we are certified by most recognized International Certification Bodies:



About us

ETHICAL SPIRIT

CASONI AND BANDA RULLI FRULLI: A SHARED PASSION

Casoni's commitment to Banda Rulli Frulli – an experimental project of a music ensemble based on inclusion and eco-sustainability – has created a project involving the employment of five musicians with disabilities and a professional musician responsible for their management and coordination. The aim is to bring out the potential of young people who will gain work experience and to raise civic awareness even further on the issue of breaking down barriers and encouraging social inclusion.



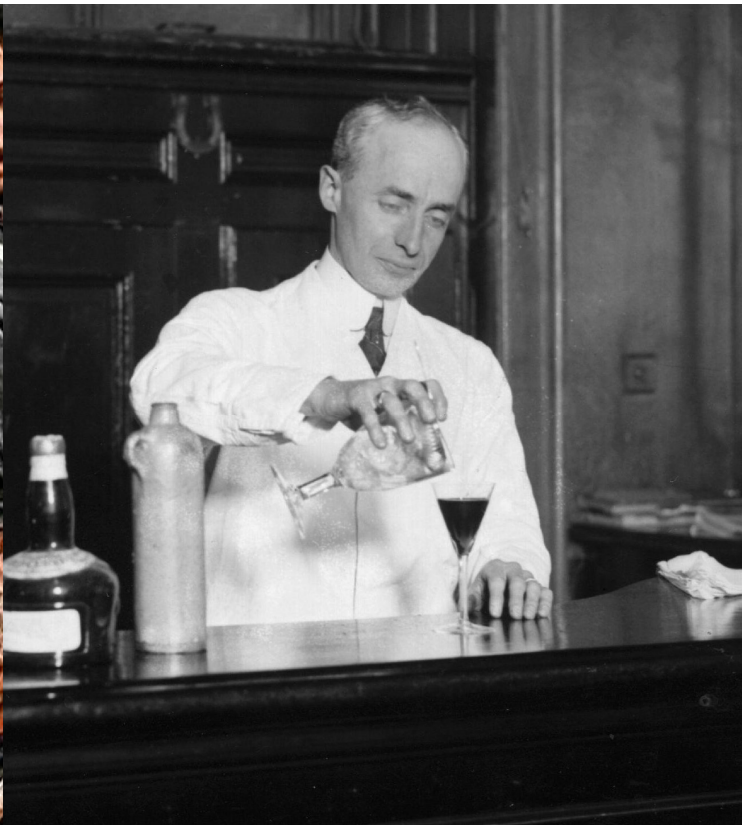
A TOAST TO ECO-SUSTAINABILITY

100% of the energy used by the company comes from renewable sources, that is 30% from the photovoltaic system and the remaining 70% purchased on the free market from suppliers who produce it from renewable sources such as hydroelectrics, photovoltaics and so on.

IN 2021 CASONI WAS LISTED BY FORBES IN THE TOP 100 ITALIAN SUSTAINABLE COMPANIES.



Sustainability Award 2021
TOP 100 - ENVIRONMENTAL



« COLLEZIONE BARISTA »

CASONI

LIQUORI PER PASSIONE
DAL 1814

1814



1814

That 'aperitivo moment' — as the Italians call it — has always typically been regarded as one of conviviality and pleasure. Casoni, ever attentive to evolving market trends and consumer demand, has come up with a significant product:

1814 - l'Aperitivo. This is an alcoholic aperitivo which is inspired by company traditions (1814 was the year the company was established) and interpret its modernity by bringing to market this innovative product.



1814

cinchona

gentian

sweet orange

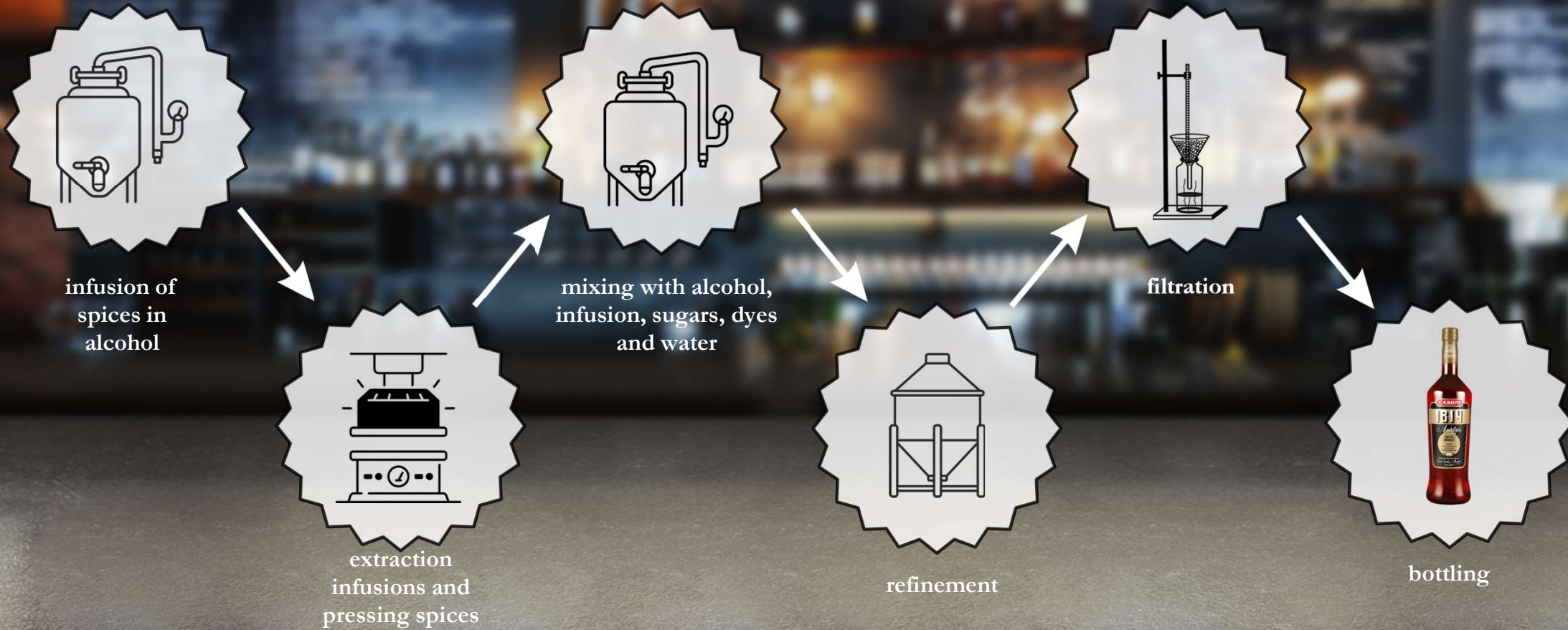
bitter orange

rhubarb

mugwort



1814



1814



1814 - l'Aperitivo comes from an original recipe from the Casoni family

The selection of (locally) harvested herbs and expertly blended Mediterranean fruit and seeds make this unique product, ideal for the preparation of the finest cocktails.

ORIGIN: Italy

ABV: 15%

PRODUCTION METHOD: cold extraction with hydro-alcoholic solution

INGREDIENTS: water, sugar, alcohol, alcoholic infusion of plant substances, natural flavourings (including quinine), sodium chloride

AROMATIC NOTES: Contains great citrus notes

TIP: Ideal for aperitifs

Drink strategy

1814 SPRITZ

6 cl 1814 Aperitivo

9 cl prosecco

soda top



CASONI ORANGE

4 cl 1814 Aperitivo

8 cl orange juice

soda top



APERITIVO SOUR

5 cl 1814 Aperitivo

2,5 cl lemon juice

1,5 cl sugar syrup



PAPER PLANE

3 cl Casoni 1814 Aperitivo

3 cl Casoni Heritage Amaro

3 cl bourbon

3 cl lemon juice, freshly squeezed







SPRITZ
ORIGINALE
SINCE 1814

All of our production is manufactured in Finale Emilia with total control over **raw materials**.

Our products are deeply tied with our **Territory** and proudly made following original Casoni recipes.

The **Aperitivo 1814** comes from natural infusions of local herbs, fruits and seeds.





CASONI

LIQUORI PER PASSIONE
DAL 1814



Amaro Casoni, the secret is in the taste



The Amaro Casoni comes from an ancient secret recipe belonging to the Casoni family that gives it its typically strong taste compared to all other amaro bitters. Its uniqueness is all in the mix of herbs used to produce an amaro with a full, distinctive taste, which gives the product a unique inimitable identity.

In general, an amaro is a flavoured liqueur, made of alcohol, plant ingredients and other types of medicinal herbs. Its production requires that the herbs and roots used be infused, mixed, ground, pulverized, then immersed in an alcoholic solution and left to macerate for a long period of time. The amaro came into being as a result of two different processing phases: the infusion of herbs into alcohol to generate the infusion and the subsequent mixing of the infusion produced with alcohol and sugar. The result is a dark strong liquid: the liqueur that everyone calls Amaro.

CASONI

Amaro Casoni, the secret is in the taste



ORIGIN:
Italy

ABV:
23%

PRODUCTION METHOD:
cold extraction of aromatic ingredients from aromatic plants

INGREDIENTS:
water, alcohol, infusion of plant substances (alcohol, water, plant substances), sugars (including caramelised sugar), natural flavourings

AROMATIC NOTES:
typical herbaceous with bitter, intense notes from the aromatic plants used

TIP:
It can be sipped neat or 'on the rocks', or it can also be paired with other ingredients to create new cocktails.

CASONI

Amaro Casoni: drink strategy

Neat



ENJOY IT

CASONI

Mixing

NEGRONI CASONI

3 cl Gin
3 cl Casoni Amaro
3 cl Vermouth



AMERICANO CASONI

3 cl Casoni Amaro
3 cl Red vermouth
soda top



PAPER PLANE

3 cl Casoni 1814 Aperitivo
3 cl bourbon
3 cl Casoni Heritage Amaro
3 cl lemon juice, freshly squeezed





THE ORIGINAL AMARETTO
SIGNED CASONI SINCE 1814

Amaretto Casoni: Icon of Italian spirits



The "Amaretto" is without a doubt the most famous Italian liqueur in the world, a success to be attributed to its unmistakable taste and its great versatility.

A liqueur with an unmistakable flavour that goes very well with desserts and ice cream.

Amaretto Casoni has won many awards in many international competitions over the years.

It has a strong aroma of almonds, the main ingredient of the liqueur, and an intense taste from the rich bouquet of flavours including delicate notes of cocoa and vanilla.

As with other famous almond-based liqueur recipes, it was back in 1500, in the city of Saronno, that the amaretto first came into being through the hand, or rather, one should say, the 'mind', of the painter Bernardino Luini. The artist was actually in the city to paint a fresco portraying 'The Madonna and the Adoration of the Wise Men' when he fell in love with a charming innkeeper who, as a way of thanking him for using her as a model for his work, offered the artist an elixir of herbs, toasted sugar, bitter almonds and brandy. Though merely a recipe invented on the spur of the moment by the innkeeper, it enjoyed sudden and immediate success.

CASONI

Amaretto Casoni: Icon of Italian spirits



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PRODUCTION METHOD:
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INGREDIENTS:
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AROMATIC NOTES: typical herbaceous with bitter, intense notes from the aromatic plants used

TIP:
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CASONI

Amaretto Casoni: drink strategy

ENJOY IT

On the rocks



Mixing

CASONI SOUR

50 ml Casoni Amaretto
25 ml lime juice
15 ml sugar syrup
15 ml pasteurized egg
whites



AMARETTO & JUICE

Amaretto Casoni
orange juice
sparkling wine



PREMIATA
FABBRICA LIQUORI



CASONI

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DAL 1814



Sambuca and Caffè e Anice Casoni



Sambuca Casoni, a mix of history and tradition

Sambuca is one of the products that best represent traditional Italian anise-based liqueurs. The Casoni distillery was one of the first producers of Sambuca in Italy since the year of its establishment: 1814. The unique quality of Sambuca Casoni originates from the experience of more than two hundred years in the distillation of aniseed and the use of a secret combination of other seeds and various spices. It is a product with unique qualities, which is why Casoni Sambuca won the 1997 International Wine and Spirit Gold Award in Great Britain.



Caffè e Anice Casoni: a blend of quality

The Caffè e Anice Casoni liqueur is a delicious blend of anisette and real Italian coffee, which is much loved and enjoyed all over the world: a combination of harmonious balanced ingredients, whose fullness is due to the mixture of the two products. It can be enjoyed chilled or with ice, ideal as an aperitivo. A typical traditional Italian product, Caffè e Anice Casoni has met with ever greater acclaim internationally.

CASONI



**MARIA
ANTONIA**

LIMONCELLO

ANTICA RICETTA

Botanica
SINCE 1900

IL GIARDINO DI MARIA ANTONIA



LIMONCELLO
ANTICA RICETTA



Botanicale
SINCE 1900



Antica Ricetta-Limited Edition

GLUTEN FREE

MARIA ANTONIA

LIMONCELLO ANTICA RICETTA LIQUEUR



From the 1st to the 3rd century, the lemon is known to the Greeks, Romans, Hebrews and Arabs. It is used at this time only for its therapeutic virtues. Found in the writings of Pliny the Elder, a famous Roman botanist, it is also prescribed by physicians as Athenaeus of Naucratis. Moreover, the Emperor Nero, fearing to be poisoned, consumed it very regularly....

The Limoncello liqueur is born in Campania at the beginning of the years 1900 on the blue island where a passionate herbalist, keen on botany, “La Signora Maria Antonia F.”, took care of a luxuriant garden of lemon and orange trees.

Our 100% natural Premium Limoncello pays homage to this pioneer by being made according to her ancestral recipe. She rigorously selected the lemons, hand picked, to remove the zest and let it macerate for several days in alcohol at 96° to then dilute the “infuso” with pure water from an ancestral source. which will lower the alcohol level to at most 33°. Then the elixir will be added with natural sugar, diluted to create balance. Discover the mysterious scents of Maria Antonia’s garden, its aromas of its lemon trees in summer. On the palate, the authentic notes of the divine fruit will take you off Amalfi! The secret of this recipe can be found in our bottle today!

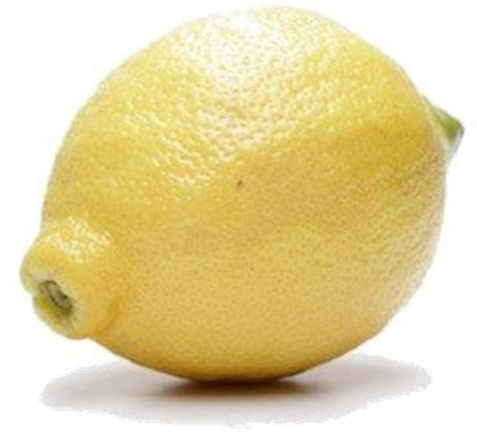
Served chilled or on the rocks

MARIA ANTONIA

LIMONCELLO

ANTICA RICETTA

Botanica
SINCE 1900



ITALIANO, COOL, CHIC & YELLOW!

MARIA ANTONIA

LIMONCELLO

ANTICA RICETTA
Botanica
SINCE 1900



« COLLEZIONE BARISTA »



MARIA ANTONIA

LIMONCELLO

ANTICA RICETTA

Botanica
SINCE 1900

**MARIA ANTONIA
LIMONCELLO HERITAGE**

**STILL ADMIRIED BY
PASSIONED
BARTENDERS AFTER
MORE THAN 120 YEARS!**

MARIA ANTONIA

LIMONCELLO

ANTICA RICETTA
Botanica
SINCE 1900

BLOODY MARIA ANTONIA

Filet de jus de citron vert

1 cl de sucre de cane (*)

Feuilles de menthe fraîche

Morceaux de citron vert

5 cl LIMONCELLO

MARIA ANTONIA

Remplir de glace pilée

Couvrir de jus de Cranberry

Mélanger le tout !

(*) facultatif



MARIA ANTONIA LIMONCELLO SPRITZ

Remplir un grand verre
de cubes de glace

5 cl LIMONCELLO

MARIA ANTONIA

Couvrir de 7 cl de PROSECCO

BOSCO DEL MERLO BRUT

Décore avec une tranche

d'Orange ou de citron + 3 cl d'eau
pétillante + décorez avec feuilles de
menthe fraîche* (*facultatif)

Mélangez délicatement le tout !



MARIA
ANTONIA
LIMONCELLO
ANTICA RICETTA
Botanica
SINCE 1980

