

PREMIATA
FABBRICA LIQUORI

SPECIALITÀ
ANICIONE
-TONICO-
ANTISEPTICO
DIGESTIVO
RIPARATORE
delle FORZES

CASA FONDATA
NEL 1820


DITTA
CASONI GIUSEPPE
FU GIOVANNI

ITALIAN TRADITION

CASONI

Since 1814

PARIGI 1857
VIENNA 1873
BOLAGNA 1888
SAINT-LUCIS 1904
MILANO 1906
FIRENZE 1908
1905
MEDAGLIA D'ORO



*Founded in 1814 by two brothers from Finale Emilia (Modena) **Casoni Fabbricazione Liquori** became famous in the Emilia Romagna region for its premium Liqueurs.*

CASONI

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



CASONI



Tradition and know how are the key factors for the success of **Casoni Fabbricazione Liquori** which has developed successful brands over its history.

Based on infusions, and distillations of local herbs and fruits for the creation of totally **natural liquors**, the focus has always been to provide consumers with genuine, natural products.

CASONI

30

*Millions of bottle yearly
production capacity*

2

*Production Plants
(Italy and
Slovakia)*

80

People employed

400

*Different SKUs both
Brand and PL
Products*

300k

*kWh
Self production of
Solar Energy*

CASONI

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



CASONI «1814»

Casoni «1814» is based on a historical recipe of the Casoni Family using local herbs, fruits and seeds such as Juniper and Orange.

Enjoy this this distinctively bittersweet aperitivo neat, simply mixed, or in a variety of cocktails.

Content: 70 cl

ABV: 15%



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 is specialized on traditional Italian Liqueurs such as great and heritage brand : **Amaro del Ciclista,**

The «del Ciclista» Brand is due to an old habit of Enea Casoni who used to go by bicycle from Finale Emilia up to the Appenin Mountains every week-end to meet with his Fiancé.

CASONI

AMARO DEL CICLISTA

"My grand-father used to ride his bike for 120 km every weekend to see his fiancé. Once arrived he was offered a beaten egg with sugar and a sip of Amaro to restore energy."

Amaro del ciclista is bitter and herbaceous with flavours of liquorice, rhubarb and peppermint. Persistent and full bodied. Ideal neat after a meal, mixed in the classic cocktail or with a Tonic.

Content: 70cl

ABV: 26%

