



Ogni tanto Russo.



RUSSO SICILIANO

DISTILLERIE DELL'ETNA





MORE THAN A CENTURY OF PASSION AND TRADITION

The “Fratelli Russo” Distillery, whose origins date back to 1870, rises up from a pleasant hillock at the foot of Mount Etna, not far from the enchanting Jonica coast, in the town of Santa Venerina (hamlet Dagala del Re), in the province of Catania. Through various generations, it has continued to improve the ancient art of the island’s master distillers. The brothers Salvatore and Giuseppe and sons have brought notable innovations to the family business: the new distillation plant, using avant-garde technology, has allowed them to independently produce, fully respecting the environment and with substantial energy saving, spirits of great value and very high quality which are very competitive on the international market. Through the productions of spirits, bitters, typical liquors, handcrafted Rosoli and creams liqueurs the Company has taken up the objective of keeping tradition, exalting the fragrances of Sicily and showing love toward their land in guaranteeing authenticity and quality. The prime materials used (citrus, herbs, various fruits), after being collected, are immediately treated using craftsmanship methods in order to keep intact their unmistakable aromas and beneficial properties.



Thanks to its commitment, the Russo Distillery has received various and gratifying recognitions at international level in the most prestigious competitions: China Wine & Spirits Competition; Brussels Spirits Award; Alambicco d’Oro of Asti; Acquaviti d’Oro of Termeno (Bolzano); The International Wine & Spirit Competition of London; Internationaler Spirituosen Wettbewerb of Germany. Distillation plant A few examples: the Limoncello di Sicilia, the Rosolio di Cannella and the Amaro di Sicilia received the gold medal in Brussels; the Grappe have won the Alambicco d’oro and the Acquavite d’Oro, the Cremoncelli the silver medal in London, Brussels and in Germany. The gold medal in London for the Mandarinetto di Sicilia that got also qualifies “Best in class” (the best in its category), and many other prestigious awards.

The Company currently is the only, in eastern Sicily, to distill their own Grappa, Brandy and Alcohol and it exports in most of Europe, in Canada, Japan, Brazil, Colombia, in South Africa, in Australia and in many other countries.

The consumer knows he can rely on the Russo Company because he can count on many years of experience and above all on the authenticity and quality of all its products.



TYPICAL

LIMONCELLO DI SICILIA

It is a very pleasant liqueur whose fragrance evokes perfumes and aromas of the magical land of Sicily. Entirely natural, without dyes nor preservatives, it is obtained from an ancient recipe simply for infusion in high quality alcohol of fresh lemon peel from the coast Ionian. It is the ideal conclusion of each meal; delicious even on ice cream and fruit salad.



PRODUCT NAME	Limoncello from Sicily
COLOR	Yellow green
PERFUME	Intense, typical of lemon
FLAVOR	Full, pleasantly aromatic
ALCOHOLIC CONTENT	32% Vol.
TIPS FOR USE	Is a fine meal with excellent food digestive properties, delicious on fruit salad and on ice cream, very suitable for the preparation of cocktails
DURATION	Unlimited
FORMATS	100 ml, 200 ml, 500 ml, 700 ml, 1000 ml 2000 ml
AWARDS	Concours Mondial de Bruxelles - Silver Medal - Gold Medal Internationaler Spirituosen Wettbewerb - Silver Medal China Wine & Spirit Competition - Gold Medal

COCKTAILS



BLUE DREAM

4 cl Curacao Blu
3 cl Limoncello di Sicilia
7 cl Pineapple Juice
6 cl Soda Water



GREEN ISLAND

2 cl Dry Gin
2 cl Limoncello di Sicilia
1 cl White Martini
2 cl Pineapple Juice



TYPICAL

AMARO DI SICILIA

It is obtained by infusion in alcohol of pure herbs and roots harvested at slopes of Etna. Its excellent tonic properties make it an incomparable liqueur to drink after meal, with one soda spray it turns into a classy aperitif.



PRODUCT NAME	Amaro di Sicilia
COLOR	Caramel
PERFUME	Typical of herbs, aromatic
FLAVOR	Pleasantly bitter
ALCOHOLIC CONTENT	32% Vol.
TIPS FOR USE	It is an excellent digestive drunk dry after meals. Pleasantly thirst-quenching mixed with ice and classy aperitif with addition of soda water. Excellent both iced and at room temperature
DURATION	Unlimited
FORMATS	100 ml, 500 ml, 700 ml, 1000 ml
AWARDS	Concours Mondial de Bruxelles - Spirits Selection - Silver medal - Gold medal International Wine & Spirit Competition - London - Silver medal Internationaler Spirituosen Wettbewerb - Silver medal

COCKTAILS



STEFANY

3 cl Amaro di Sicilia
 1 cl Strawberry syrup
 1 cl Blonde orange juice
 10 cl Sprite very cold



ENERGY

6 cl Amaro di Sicilia
 1 cl Mint syrup
 3 cl Lemon juice
 10 cl Tonic water



TYPICAL

AMARUCI

Grown on land particularly fruitful, rich of minerals and microelements, the bitter almonds harvested on Etna have a particular and intense taste, describable with only one adjective, which is both a smell, a taste, a poem...
Amaruci!



PRODUCT NAME	Amaruci - Amaretto dell'Etna
COLOR	Light caramel
PERFUME	Typical of almonds
FLAVOR	Sweet, mellow
ALCOHOLIC CONTENT	28% Vol.
TIPS FOR USE	Dry or with ice is great as a dessert. Delicious on ice cream and fruit salad, it is excellent with coffee and in the preparation of classy cocktails and long drinks
DURATION	unlimited
FORMATS	700 ml
AWARDS	International Wine & Spirit Competition – London - Bronze medal

COCKTAILS



BLACK DAY

1.0 cl Amaruci
2.5 cl Cremoncello Sicilian
coffee
2.5 cl Cold espresso coffee
restricted sweetened
1.0 cl Bagna Torta



ETNA

2 cl Amaruci
4 cl Cremoncello di Sicilia
Chocolate
1 cl Whipped cream a snow
3 or 4 drops of syrup of
grenadine



TYPICAL

FUOCO DEL VULCANO

Born from an ancient recipe left unchanged over time, the Fuoco del Vulcano is a infusion of officinal herbs from the Etna area and rose petals. It is a liquor with a very high alcohol content, it is produced at 70% Vol. A liquor of great temperament, warm and vigorous as the brooding fire inside the Etna volcano, however it unites to the fullness of taste an aroma pleasant and refined.



PRODUCT NAME	Fuoco del Vulcano
COLOR	Intense red
PERFUME	Typical of infused herbs
FLAVOR	Pleasant and refined aroma
ALCOHOLIC CONTENT	70% Vol.
TIPS FOR USE	Excellent after a meal and invigorating in the cold winter days. It is irreplaceable in the preparation of classy cocktails. It is also bottled in the typical bottles covered by an artisan with volcanic stone
DURATION	unlimited
FORMATS	100 ml - 100 ml flask - 200 ml - 500 ml 700 ml
AWARDS	International Wine & Spirit Competition - Bronze medal

COCKTAILS



FIRE DROPS

3 cl Triple Sec
3 cl Limoncello di Sicilia
1 cl Fuoco del Vulcano



CREMONCELLI DI SICILIA

These delicious creams combine the pleasant taste of various fruits with the sweetness of fresh cream, in a delicate harmony and in a perfect balance. They should be enjoyed as a dessert.



CREMONCELLO
AL MELONE

CREMONCELLO
AL LIMONE

CREMONCELLO
ALLA FRAGOLA

CREMONCELLO
AL MANDARINO



CREMONCELLO
ALLA MANDORLA

CREMONCELLO
AL PISTACCHIO

CREMONCELLO
ALLA NOCCIOLA



CREMONCELLO
AL CAFFÈ

CREMONCELLO
AL CIOCCOLATO

CREMONCELLO
AL WHISKY

CREMONCELLO
ALLA LIQUIRIZIA

PRODUCT NAME	Melon, Lemon, Strawberry, Mandarin, Almond, Pistachio, Hazelnut, Coffee, Chocolate, Whiskey, Licorice Whisky, Liquirizia
COLOR	Typical of the product
PERFUME	Enveloping and delicate
FLAVOR	Sweet, creamy
ALCOHOLIC CONTENT	17% Vol.
TIPS FOR USE	It is an excellent dessert liqueur. Delicious accompanied with a dessert and ice cream.
DURATION	Unlimited. After opening it is recommended to keep in the fridge.
FORMATS	100 ml - 500 ml
AWARDS	Cremoncello Melone - Silver Medal – Best in Class – International Wine & Spirit Competition - Silver Medal – Concours Mondial de Bruxelles Cremoncello Mandarin - Bronze Medal – International Wine & Spirit Competition Cremoncello Limone - Silver Medal – Concours Mondial de Bruxelles Cremoncello Nocciola - Silver Medal – Best in Class – International Wine & Spirit Competition Cremoncello Pistacchio - Silver Medal – Concours Mondial de Bruxelles - Silver Medal – Internationaler Spirituosen Wettbewerb - Silver Medal – International Wine & Spirit Competition Cremoncello Whisky - Silver Medal – Concours Mondial de Bruxelles

COCKTAILS

SCENT OF SICILY

2 cl Bagna Babà
6 cl Cremoncello di Sicilia with almond
10 cl Fresh milk
2 cl Mint Syrup



RED SUN

1 cl Grappa dell'Etna
4 cl Cremoncello di Sicilia with Strawberry
2 cl Cocoa-flavored Rosolio



CITRUS FRUITS

The peels of citrus fruits, the only ones in Sicily, with intense colors and heady scent, infused for the right time in alcohol to give off their taste and scent, they give life to our citrus fruits.

Verdello, Mandarinetto, Arancello and Cedrò, signed by Distilleria Russo, have the taste authentic of our land, Sicily!



VERDELLO
DI SICILIA

MANDARINETTO
DI SICILIA

CEDRÒ
DI SICILIA

ARANCELLO
DI SICILIA

PRODUCT NAME	Mandarinetto di Sicilia, Verdello di Sicilia
COLOR	Arancello di Sicilia, Cedrò di Sicilia
PERFUME	Typical of the product
FLAVOR	Typical of the product
ALCOHOLIC CONTENT	Typical of the product
TIPS FOR USE	30% Vol.
	Ideal to be enjoyed cold after meals or to be used for flavoring sweets and salads. Recommended as a basis for fruity cocktails and long drinks
DURATION	unlimited
FORMATS	100 ml - 500 ml
AWARDS	Verdello di Sicilia - Silver Medal – Concours Mondial de Bruxelles Mandarinetto di Sicilia - Best in Class – International Wine and Spirit Competition - Gold Medal – International Wine & Spirit Competition

COCKTAILS



MANDARINETTO SUNRISE

5 cl Mandarinetto di Sicilia
1 cl Grenadine Syrup
9 cl Blonde orange juice



CREAM MELON

2 cl Arancello di Sicilia
4 cl Cremoncello di Sicilia with Melon
1 cl Fresh milk



FRUITY PASSIONS

Aged in the hot Sicilian sun, the fruit has a sweet and enveloping taste.

From the meeting of the cherries and strawberries of Etna with alcohol, in a perfect balance of flavors and perfumes, two delicate passions are born... the Cuor di Fragola and the Cuor di Ciliegia.



CUOR
DI CILIEGIA

CUOR
DI FRAGOLA

PRODUCT NAME	Cuor di Fragola
COLOR	Rose
PERFUME	Delicate, typical of strawberry
FLAVOR	Full, pleasantly velvety
ALCOHOLIC CONTENT	28% Vol.
TIPS FOR USE	Ideal to be enjoyed cold after meals or to be used to decorate desserts and fruit salads. Recommended as a base for fruity cocktails and long drink
DURATION	unlimited
FORMATS	500 ml

PRODUCT NAME	Cuor di Ciliegia
COLOR	Ruby red
PERFUME	Intense, typical of cherry
FLAVOR	Full and lovable
ALCOHOLIC CONTENT	30% Vol.
TIPS FOR USE	Ideal to be enjoyed cold after meals or to be used to decorate desserts and fruit salads. Recommended as a base for fruity cocktails and long drink
DURATION	Unlimited
FORMATS	500 ml

COCKTAILS



FROZEN STRAWBERRY

3 cl Tequila
3 cl Cuor di Ciliegia
1 splash of lemon juice
4 ripe strawberries
2 tablespoons of crushed ice



SINGAPORE DRINK

3 cl Dry Gin
3 cl Lemon juice
0.5 cl Pineapple juice
1 cl Cuor di Ciliegia
0.2 cl Triple sec Tonic water



ROSOLI ARTIGIANALI

This line, taking up ancient recipes of our tradition, has managed to create authentic delights. Thanks to the artisan process with which they are produced, they preserve their aromatic and digestive properties intact.



ROSOLIO
ALLORO

ROSOLIO
FICODINDIA

ROSOLIO
FIOR DI
MANDORLO



ROSOLIO
DELIZIA AL CACAO

ROSOLIO
ALLA ROSA

ROSOLIO
DELIZIA
AL CAFFÈ



ROSOLIO
AL FINOCCHIETTO

ROSOLIO
ALLA CANNELLA

ROSOLIO
AL PISTACCHIO

PRODUCT NAME	Hand-made Rosolio with Laurel,
COLOR	prickly pear, almond , cocoa, rose,
PERFUME	Coffee, Fennel, Cinnamon, Pistachio
FLAVOR	Typical of the infusion product
ALCOHOLIC CONTENT	Typical of the infusion product
TIPS FOR USE	Typical of the infusion product 28% Vol. - 25% Vol. - 21% Vol. It is an excellent dessert liqueur. delicious also in desserts and on ice cream
DURATION	unlimited
FORMATS	100 ml - 500 ml
AWARDS	Rosolio alla Rosa - Bronze Medal – Concours Mondial de Bruxelles Rosolio alla Cannella - Gold Medal – Concours Mondial de Bruxelles Spirits Awards - Silver Medal – Concours Mondial de Bruxelles - Silver Medal o – Best in Class – International Wine & Spirit Competition - Silver Medal – Internationaler Spirituosen Wettbewerb - Silver Medal – International Wine & Spirit Competition

COCKTAILS



PASSION

4 cl Bagna Babà
5 cl Rosolio di Ficodindia
2 cl Grenadine syrup
9 cl Ginger



SUMMER DREAM

3 cl Aperol
2 cl Rosolio di Ficodindia
1 cl Red orange juice
1 cl Fuoco del Vulcano



THE DISTILLATES OF THE AUTHOR

GRAPPA
DELL'ETNA



GRAPPA
DELL'ETNA
INVECCHIATA
IN BARRIQUE

GRAPPA DELL'ETNA

Description:

Distinctive amabile and of great value, clear, with a soft, delicate and clean harmonic taste.

Production method:

This elegant grappa is obtained by distillation under vacuum of fermented pomace of precious grapes, matured on the slopes of Etna in the warm sun of Sicily. The main vines that combine to create this fine grappa are: Nerello Mascalese, the Catarratto and the Nerello Cappuccio. Il Catarratto, ancient Sicilian vine, has a good aromatic profile with slight fruity, floral notes and a taste that tends towards softness. The Nerello Cappuccio, with a solid taste and a pleasantly fruity fragrance, grows above all in the province of Catania. Nerello Mascalese, with his excellent aromatic fragrance and with its elegance and personality, contributes into giving organicity to the whole.

Alcohol content: 40% Vol.

Service temperature:

To fully appreciate the aromas it should be tasted in tulip-shaped chalices, at a temperature between 9° and 13° C.

Tasting indications:

Tasted in small sips, this grappa releases sweetly fruity scents and delicate floral accents of the Sicilian vines that make it extremely fine and elegant to the nose. Great ending after a meal, goes perfectly with chocolate and classic Sicilian almond pastes.

Sizes: 100 ml – 200 ml – 500 ml – 700 ml – 1000 ml

Awards:

Acquaviti d'Oro: Gold Medal

Vinitaly: Grappa Tasting Award

Alambicco d'Oro: Gold Medal

China Wine & Spirit Competition: Silver Medal

GRAPPA DELL'ETNA INVECCHIATA IN BARRIQUE

Description:

Fine and clear distillate, thanks to the aging, it has an amber look with bright reflections. On the palate it releases intense and enveloping aromas of carob, vanilla, toasted wood and honey.

Production method:

It is obtained by distillation and aging for 12 months in oak barrels of fermented grape pomace matured on the slopes of the volcano Etna (Nerello Mascalese, Catarratto and Nerello Cappuccio).

Alcohol content: 40% Vol.

Service temperature:

Served at a temperature ranging from 16 ° to 18 ° C.

Tasting indications:

Distilled of great value, it releases all the delicious slightly fruity scents and harmonious floral notes of the vines of origin, revealing soft, round and very delicate on the palate, fine and unmistakable to the nose. Excellent at the end of a meal, it goes perfectly with pastas almond, nougat, dry pastry and based cocoa.

Sizes: 100 ml – 500 ml – 1000 ml

Awards:

Gold Medal - Alambicco d'Oro - Asti





LIQUEURS FOR COCKTAILS

Distilleria Fratelli Russo's liqueurs for cocktails are produced following the rites of a tradition handed down over several generations. A real art that for over a century has enabled us to achieve high quality liqueurs and that today we are able to offer to bartenders endless possibilities in the preparation of classic cocktails, in creating new and experimenting with original mixed drinks. Young proposals to satisfy a lively audience and who always loves to experiment new taste experiences.



ANICE
LATTANTE

CURAÇAO
BLU

TRIPLE
SEC

DRY GIN

PRODUCT NAME	Blue Curaçao - 24% Vol. Dry Gin - 40% Vol. Triple Sec - 40% Vol. Infant Anise - 60% Vol.
TIPS FOR USE	Each liqueur is distinguished according to the materials of which it is constituted, to the zones and to the production techniques, to gradation alcoholic, thus assuming a taste of the whole distinctive and unmistakable
DURATION	Excellent for fruit cocktails and long drinks
FORMATS	unlimited Blue Curaçao 700 ml Dry Gin 700 ml - 2000 ml Triple Sec 700 ml Anise Lattante 200 ml - 1000 ml

COCKTAILS



BLUE PEACH

5 cl Blue Curaçao
3 cl Peach Schnapps
Ghiaccio



SICILIANO

5 cl Triple Sec
1/2 Lime
1/4 Arancia rossa
2 cucchiaini zucchero di canna
Succo di Arancia rossa
Ghiaccio spezzettato



PONCE



PONCE
ARANCIA

PONCE
MANDARINO

PRODUCT NAME	Ponce Arancio, Ponce Mandarino
ALCOHOLIC CONTENT	35% Vol. Liqueur with an intense orange or mandarin scent mandarin and typically sweet and fruity taste
TIPS FOR USE	Served hot it is indispensable for strengthening on cold winter days, it can be accompanied by cloves, cinnamon sticks and coriander powder thus becoming a delicate pause, spicy relaxation
DURATION	unlimited
FORMATS	1000 ml

RICETTA



PONCE WITH 3 SPICES

1 small glass of orange or mandarin ponce
 Filled for about 2/3.
 Sugar as needed
 4 Cloves
 2 Small Cylon cinnamon sticks
 1 Teaspoon coriander powder.



THE BAGNE FOR PASTRY

The Distilleria Fratelli Russo produces a wide range of "classic liquors" perfect for the preparation of desserts, ice creams, fruit salads and also to give a touch of class to cocktails and long drinks.



BAGNA
TORTA

BAGNA
BABÀ

BAGNA
ALKERMES

BAGNA
FRUTTA

PRODUCT NAME	Bagnes:
ALCOHOLIC CONTENT	Alkermes - Babà - Fruit – Cake
TIPS FOR USE	25% Vol. High quality, ready-to-use, designed specifically for homemade pastry. The moderate alcohol content, the high aromatic flavor, and the practical packaging make this is easy to use. It is indicated for wetting cakes and above all in the preparation of the custard sponge cake
DURATION	unlimited
FORMATS	500 ml

USE





THE OTHER SPECIALTIES



SAMBUCA

Description:

The Sambuca signed Distilleria F.lli Russo, is made with star anise, seeds of fennel and elderflower.

Production method:

Essential oils derived from distillation with steam give the liqueur a strong scent of anise and an intense flavor, but at the time same delicate with a slight hint of herbs.

Alcohol content: 40% Vol.

Tips for use:

The Sambuca Russo is drunk with or without ice, or as a correction in coffee. Diluted in water represents an excellent thirst-quenching drink in the fruit salad and in desserts it enhances flavor and delicacy

Duration: unlimited

Formats: 700 ml

Variants: White and Coffee

TRE STELLE

Description:

Intense Brandy flavored dry liquor with a spicy fragrance

Alcohol content: 35% Vol.

Tips for use:

Tips for use: In the kitchen it is the inevitable ingredient of each chef for many haute cuisine recipes, delicious meat sauce and delicate roasts. Served alone is the fine tasteful meditation meal refined and intense, but it is also excellent for correct the coffee

Duration: unlimited

Formats: 1000 ml

COCKTAILS



EMOTION

1.0 cl Grappa dell'Etna
3,5 cl Sicilian Cremoncello with Licorice
1.5 cl Mint Syrup
1.5 cl Sambuca di Sicilia
3 or 4 drops of lemon juice



CONFEZIONI REGALO







PREMIATE
DISTILLERIE
DELL'ETNA

Liquori tipici - Rosoli artigianali
Creme di liquore - Alcool - Brandy - Grappe

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