

### SICILIAN SPIRITS



## Le Siciliane & I Siciliani

PREMIUM LINE HO.RE.CA.











### Le Siciliane & I Siciliani

The magic of the distillates signed by Russo Siciliano is born from a love encounter between the pomace and the wine of the noble Sicilian vines and our Still.

Through its majestic columns and a very delicate vacuum distillation, our historic still, which has been standing in Santa Venerina for 153 years, manages to preserve in its distillates all the organoleptic characteristics typical of the precious vines of origin.

### Thus was born the exclusive collection "Le Siciliane" and "I Siciliani".

Each grappa is defined according to its characteristics with an adjective that can be declined in the feminine, the symbolic and modern character of the chosen face meets the classicism of the distillate and its bottle, in an innovative synthesis between tradition and modernity.

In the two Brandy, on the other hand, the organoleptic traits of those distillates are enhanced by associating them with the Decisive and Fascinating character of the Sicilian man.







GRAPPA Malvasia **FLEGANTE** 

### Description:

The charm of the elegant woman is timeless. It conquers everyone for the measured balance between what it shows and what it lets you imagine. His seductive game captivates at every encounter!

Elegant is the typical vine of Lipari, Malvasia, a sweet and fragrant grape. This elegant grappa enhances the floral and aromatic notes of this precious vine, giving us a soft and classy taste.

### Alcohol content:

40% Vol.

### Service temperature:

To fully grasp the aromas and floral scents, this fine grappa should be tasted at a temperature between 16° and 18°C.

### Tasting instructions:

It deliciously accompanies fruit salad, cream and fruit-based small pastries, jam tarts and almond pastries.

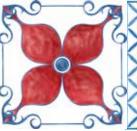
### Capacity:















GRAPPA Moscato di Siracusa e Noto

### ARMONIOSA

### Description:

Harmony! Word that seems to recall a sound... And so the harmonious woman already expresses melody in her gestures. A perfect balance between her being and her way of appearing, which is always the faithful mirror of it. The grappa of Syracuse and Noto is harmonious because the floral notes intertwine, in a balanced way and without excesses, with the citrus notes, typical of the vine that has found its highest expression in Noto and in the Syracusan lands.

### Alcohol content:

40% Vol.

#### Service temperature:

It should be tasted between 16° and 18°C.

### Tasting instructions:

The intriguing combination with Modica chocolate is recommended.

### Capacity:











# GRAPPA Moscato AMABILE

### Description:

What a lovely woman! How many times have we heard this expression... and immediately imagined the grace of a female figure who conquers for the beauty of her manners and for her attitude of kindness. Amabile is the grappa that comes from the Moscato vine, typical of the Egadi Islands. Its taste is harmonious and the scent unmistakable, typical of the noble pomace of origin.

### Alcohol content:

40% Vol.

### Service temperature:

This fine grappa should be tasted at a temperature between 16° and 18°C.

### Tasting instructions:

For the aromatic accents that Grappa Moscato di Pantelleria releases, it is also excellent in combination with typical Sicilian desserts, such as the traditional cassatelle of Agira, pistachio ice cream from Bronte and ricotta cannoli.

### Capacity:

















# GRAPPA Nerello Mascalese VIVACE

### Description:

Vivace is the woman who knows how to amaze us with her exuberant way of conquering our senses. Vivace is the Nerello Mascalese grappa which, born from the distillation of the pomace of an ancient vine that grows luxuriantly in the county of Mascali, at the foot of Etna, always conquers us with its original taste.

### Alcohol content:

40% Vol.

### Service temperature:

It should be served in tulip-shaped chalices at a temperature ranging from 12° to 16°C.

### Tasting instructions:

Left to rest for a few minutes before tasting and drunk in small sips, this grappa with a sweet and lovable taste releases heady aromas that make it unsurpassed in accompanying dry pastries and chocolate.

### Capacity:











# GRAPPA Syrah INTRIGANTE

### Description:

Embodiment of beauty and charm, the intriguing woman is noticed everywhere. Charmer, she puts into play her weapons of seduction and conquest. A vine of Middle Eastern origin, Syrah grows well in Sicily kissed by the hot sun of long summers and grafted onto fertile soil. Its fine vacuum-distilled pomace produces an intriguing and seductive grappa that wins you over with its soft taste and delicate aroma, with slightly spicy notes.

### Alcohol content:

40% Vol.

### Service temperature:

Served in tulip-shaped glass goblets at a temperature between 12° and 16°C.

### Tasting instructions:

Excellent at the end of a meal and pleasantly accompanies Modica dark chocolate.

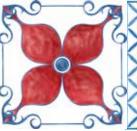
### Capacity:

















### GRAPPA Nero d'Avola **FORTE**

### Description:

We all love the strong woman who expresses her character with determination and without bothering to show even the most decisive aspects of her nature. The Nero D'Avola grappa is strong. Imbued with all the organoleptic characteristics of its noble vine of origin, it appears transparent, crystalline and enchants us with its decisive personality. Its full-bodied, balanced but always clear taste structure is full of inviting fruity and floral notes.

### Alcohol content:

40% Vol.

### Service temperature:

To fully grasp its aromas, it should be tasted in thin tulip-shaped glass goblets, at a temperature between 12° and 16°C.

### Tasting instructions:

Drunk after meals it facilitates digestion. Perfect to accompany the tasting of dark chocolate.

### Capacity:











# GRAPPA dell'Etna EQUILIBRATA

### Description:

Balanced is the woman who experiences emotions without acting impulsively. It is said that it gives harmony and order to all those who are lucky enough to know it and live next to it. Balanced is the Etna grappa that comes from the distillation of pomace from three typical vines of the Etna area: Nerello Mascalese, Nerello Cappuccio, Nero D'Avola. Soft, harmonious, it is a distillate of great value, with a soft and well-balanced taste.

### Alcohol content:

40% Vol.

### Service temperature:

To fully grasp its aromas, it should be tasted in thin tulip-shaped glass goblets, at a temperature between 9° and 13°C.

### Tasting instructions:

Tasted in small sips, this grappa releases the sweetly fruity scents and delicate floral accents of the Sicilian vines of origin which make it extremely fine and elegant on the nose. Excellent after a meal, it goes perfectly with chocolate and classic Sicilian almond paste.



















GRAPPA al Miele DOICE

### Description:

The sweet woman always wins us over, like the sweetness of our honey Grappa.

The strong and decisive character of the grappa distilled in our stills is combined with the delicate taste of orange blossom honey. This grappa with a slightly amber color enhances the fragrance of orange blossom flowers from the citrus groves of Etna.

### Alcohol content:

35% Vol.

### Service temperature:

To fully appreciate its aromas, this grappa and honey liqueur should be tasted in thin tulipshaped glass goblets, at a temperature between 12° and 16°C.

### Tasting instructions:

Left to rest for a few minutes before tasting and drunk in small sips, this grappa and honey liqueur with a sweet and amiable taste releases heady aromas that make it unsurpassed in accompanying dry pastries.

Capacity: 500 ml

# Le Siciliane











### GRAPPA di Nero d'Avola Aged in barrique

### RAFFINATA

### Description:

It is thought that good taste always accompanies the female figure. And that's it! And yet, we cannot fail to notice the refined woman who always impresses us with a good taste that exceeds that of the norm in quantity and also in the way in which it is expressed. Refined is the barrique grappa of Nero d'Avola. In it the characteristic notes of the precious vine of origin, made more balanced and soft by the long aging in barrels, give this grappa an enveloping and classy character.

### Alcohol content:

40% Vol.

### Service temperature:

Tasted at a temperature between 16° and 18°C, it releases delicate hints of toasted dried fruit, licorice and aromatic wood.

#### Tasting instructions:

The combination with cocoa-based desserts is perfect, such as the chocolate cake with a dark heart.

















### GRAPPA Aged in barrique

### ELICATA

### Description:

Delicate is the woman whose beauty is expressed in simple gestures that reach the heart of the observer for the sensitivity they express. Grappa aged in barrique is delicate. In it, the precious vines of origin: Catarratto, Nerello Mascalese and Nerello Cappuccio, "gently" abandon the characteristic and overwhelming traits that distinguish them, taking a step back, in short, finding themselves in a lovable and balanced distillate, which combines, sweetening them, the aromatic and olfactory notes of all its pomace.

### Alcohol content:

40% Vol.

### Service temperature:

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

### Tasting instructions:

Distillate of great value, it releases all the delicious slightly fruity scents and harmonious floral notes of the grape varieties of origin, revealing itself to be soft, round and very delicate on the palate, fine and unmistakable on the nose. Excellent after a meal, it goes perfectly with almond paste, nougat, dry and cocoa-based pastries.







## I Siciliani





# BRANDY Aged in barrels 5 years DFCISO

### Description:

Willingness, temperament, tenacity are the hallmarks of a strong character that physical prowess, typical of youth, even seems to be able to increase. Brandy Russo 5 years is resolute and with determination persists on the palate and in the memory. It bears the character of Sicilian wine, of which, aged in barrels for an entire five-year period, it preserves the purest spirit and its strength.

### Alcohol content:

38% Vol.

#### Service temperature:

Tasted in balloons, at a temperature between 18° and 22° C.

### Tasting instructions:

Brandy Russo is tasted in balloons, which favor the diffusion of its perfume. It can be tasted smooth in small sips, warmed by the warmth of the hands. So as to enjoy a perfect moment of pure pleasure.









### BRANDY Aged in barrels 23 years

### **AFFASCINANTE**

### Description:

The passage of time makes you fascinating. This is what we usually say and... it really happens: by magic, grace, kindness of gestures and beauty of heart are transformed from simple qualities into precious virtues. Brandy Russo is the distillate of Sicilian wine aged in barrels for 23 years. It contains all the flavor of the island wine, but now the ancient ferment of the young age has changed into a fascinating distillate, which enchants and conquers.

### Alcohol content:

38% Vol.

### Service temperature:

Tasted in balloons, at a temperature between 18° and 22° C.

### Tasting instructions:

Brandy Gold can be tasted smooth in small sips, warmed by the warmth of the hands that hold it, but it can also be tasted in combinations with longaged cheeses with an intense flavor. The distillate can also be accompanied by flakes of dark chocolate and a good cigar, which add a tasteful detail to this soft moment of pure pleasure.













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