

GAMONDI

1890

Catalog **Gamondi**



APERITIVO FIORI DI SAMBUCO

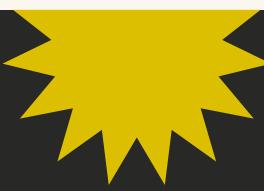


Fresh and fragrant, with the typical notes of elderflower well balanced by the smooth notes of the liquor wine, it is ideal for the preparation of white Spritz, Hugo, or for the most imaginative creations of mixologists. Of yellow straw colour, it is a fresh and floral aperitif. The taste is full and soft.



APERITIVO AGRUMI MEDITERRANEI

Obtained from an elegant blend of fermented drink and infusions of orange zests and aromatic plants, it is a refreshing and pleasant aperitif, with characteristic citrus notes. Of bright orange colour, it is a fresh aperitif, with scents of citrus. The bouquet is intense, with the typical bittersweet notes of the orange zests and the taste is full.



BITTER

Intense and traditionally bitter aperitif, obtained from the infusion of herbs and aromatic plants. Perhaps the best known traditional aperitif, it is used by the bartenders for the realization of the most important cocktails before dinner, like Americano and Negroni. Of deep red colour, it is a traditionally intense and bitter aperitif, with strong and intense aroma. The taste is dry and bitter.



VERMOUTH DI TORINO

The aromatization of white wines with several herbs is the base for this traditional Piedmont aperitif. Artemisia grown in Piedmont is the distinctive element and gives its primary character.



VERMOUTH DI TORINO ROSSO

Vermouth di Torino Rosso has amber colour, aromatic and intense scent, with notes of quina and coriander. The taste is intense and persistent, with a pleasant bitter aftertaste.



AMARO

Born in 1890 from the ancient recipe of the herbalist Carlo Gamondi, Amaro Gamondi is a typical specialty of Acqui Terme, characterized by the traditional cold maceration of herbs and officinal plants. Original bitter-sweet well-balanced taste.



VERMOUTH DI TORINO BIANCO

Vermouth di Torino Bianco has yellow straw colour, it has aromatic, intense and floral scent, with notes of vanilla. The taste is intense and persistent, with a pleasant bitter aftertaste.



VERMOUTH DI TORINO SUPERIORE ROSSO

It comes from an ancient recipe created by the herbalist Carlo Gamondi, who wanted to combine the freshness of aromas with his wine blend of great quality. Harvesting in the right season the products needed for the aromatization of vermouth, he created his infusions using only zest of fresh bitter oranges and Artemisia flowers, which he then cleverly blended with other herbs and spices and adding them to a blend of Piedmont wines. Of amber colour, it has aromatic and intense scent, with notes of quina, coriander and bitter orange. The taste is intense and persistent, with a pleasant bitter aftertaste.



SAMBUCA

One of the most typical sweet Italian liquors, produced with anise, which gives its intense scent and its typical flavour. Typically transparent and sweet, it has intense and characteristic scent of anise and a delicate and pleasant flavour, with notes of elderflower, fennel and mint.



VERMOUTH DI TORINO SUPERIORE BIANCO

Vermouth di Torino Superiore Bianco Gamondi comes from the ancient recipe of the herbalist Carlo Gamondi, who masterfully mixed herbs and spices with Moscato d'Asti docg. Of yellow straw colour, it has an intense aromatic scent, with floral notes of absinthe and elderflower, together with the spicy notes of cardamom, pepper and cinnamon, which harmoniously blend with the sweet notes of Madagascar Vanilla. The taste is intense and persistent, with a pleasant bitter aftertaste.



CRÈME DE CASSIS

Crème de Cassis, traditional French liquor, started to be produced also in Piedmont under the name Ratafià, when Emanuele Filiberto di Savoia, moved the capital of the Piedmont reign from Chambéry to Turin. Gamondi produced this liquor which was and still is produced with juice and infusion of black currant, without the addition of colorants and aromas. Of dark colour with purple notes, it has a typical aroma of black currant. The taste is rich and the texture is creamy, with notes of black and red fruit. The end is pleasantly sweet and well balanced.

OUR PRODUCTS

Gamondi



Product	ABV	Cap.	EAN code bottle	Bottles per case	EAN code case	Case code	Pallet 80x120
Vermouth di Torino Superiore Rosso	18°	100 cl	8002915005370	6	-	609	56=4x14
Vermouth di Torino Superiore Bianco	17°	100 cl	8002915005363	6	-	608	56=4x14
Aperitivo Fiori di Sambuco	21%	100 cl	8002915006377	6	-	309	76=4x19
Aperitivo Agrumi Mediterranei	13.5%	100 cl	8002915005387	6	-	606	76=4x19
Bitter	25°	100 cl	8002915005356	6	-	605	76=4x19
Amaro	27°	100 cl	8002915005394	6	-	607	56=4x14
Sambuca	40°	100 cl	8002915005400	6	-	610	56=4x14
Crème de Cassis	15°	100 cl	8002915005707	6	-	612	56=4x14
Vermouth di Torino Rosso	18°	100 cl	8002915004892	6	8002915651317	2931T	76=4x19
Vermouth di Torino Bianco	16°	100 cl	8002915004885	6	8002915651300	2930T	76=4x19



Toccasana



TOCCASANA DI TEODORO NEGRO

Traditional herbal liquor, Toccasana di Teodoro Negro encloses in only 21 alcoholic degrees all the scents and aromas of the herbs from which it is obtained. The infusion comes from cold maceration of 37 cultivated and wild: herbs, flowers, berries and roots, with important digestive properties.



RISERVA DEL FONDATEORE

Morbid and elegant liquor, with a beautiful copper colour like the great distilled products. The colour comes from the at least 30 months of ageing in oak barrels. The perfect balance of scents and the full softness of the pleasantly bitter finish make it a really exceptional liquor.

Product	ABV	Cap.	EAN code bottle	Bottles per case	EAN code case	Case code	Pallet 80x120
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Toccasana di Teodoro Negro	21°	50 cl	8002915005219	6	8002915651621	251	120=4x30
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Toccasana di Teodoro Negro	21°	100 cl	8002915005202	6	8002915651638	603	57=3x19
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Riserva del Fondatore	30°	100 cl	-	6	-	604	44=4x11
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Ille-gal Vodka



From the skillful combination of ILLE-GAL Bianca, a very fine distilled of pure grain, subject to a process of triple distillation, and pure fruit juices and natural infusions, we got Ille-gal Fruit Vodkas.

Ideal to be mixed in cocktail and long drinks, it is excellent at room temperature or on the rocks.



Product	ABV	Cap.	EAN code bottle	Bottles per case	EAN code case	Case code	Pallet 80x120
Vodka Bianca	37,5°	70 cl	8002915005561	6	-	547	100=4x25
Vodka Bianca	37,5°	100 cl	8002915005431	6	-	539	68=4x17
Vodka Pesca	20°	100 cl	8002915005479	6	-	548	68=4x17
Vodka Menta	20°	100 cl	8002915005462	6	-	544	68=4x17
Vodka Fragola	20°	100 cl	8002915005448	6	-	551	68=4x17



RON BLANCO

White rum with fruity scent and round flavour, with a pleasant vanilla aftertaste, it is ideal for the preparation of spectacular Mojitos. Transparent and crystal clear, it is a clean and elegant rum with a fruity, fine, delicate and fresh aroma. The taste is wide and harmonic, slightly peppery, with notes of vanilla and cherry. The finish is moderately persistent, with hints of pastry.



RON 15 AÑOS

Golden-coloured rum, which combines all the flavours, offering a feeling of soothing and pleasant softness. It is a fantastic rum to be drunk alone, slowly, to perfectly enjoy its flavours, or to be mixed in extraordinary cocktails. Of golden colour, with violet hues and bright gold notes, it is a pleasant, clean and clear rum, with notes of pastry and woody nuances. The taste is wide and rich, with a great balance between sweetness and distilled, thanks to the ageing in wood. The finish is persistent, with hints of citrus and vanilla.



RON OSCURO

Amber coloured rum with spicy scent and intense flavour, with a pleasant caramel aftertaste, it is ideal for the preparation of an excellent Cuba Libre. Of intense amber colour, with golden and orange notes, it is a clean and elegant rum, with spicy, fine, delicate and fresh scent. The taste is wide and harmonic, with notes of raisins and caramel. The finish is moderately persistent, with hints of pastry and toasted oak.



RON 21 AÑOS

The intense wood of the cherry and oak barrels highlight the gold and the power of the aromas, flavours and shades of this great rum with thousands of sensations. Of deep golden colour, it is a rum with an intense bouquet, with balsamic notes combined with sugarcane, honey and hints of toasted oak and cherry wood. The taste is rich, with tons of flavors and sensations combined with the presence of wood. The finish is pleasant and persistent.

Product	ABV	Cap.	EAN code bottle	Bottles per case	EAN code case	Case code	Pallet 80x120
Ron Blanco	37,5°	100 cl	8002915005592	6	-	537	84=4x21
Ron Oscuro	37,5°	100 cl	8002915005585	6	-	538	84=4x21

Product	ABV	Cap.	EAN code bottle	Bottles per case	EAN code case	Case code	Pallet 80x120
Ron 15 años	38°	70 cl	-	1	-	-	-
Ron 21 años	38°	70 cl	-	1	-	-	-

Oranginette & Mr.Higgins



ORANGINETTE TRIPLE SEC

From the tradition dating back to the early XVIII century, Triple Sec is produced using only citrus peels, infused and distilled, to obtain a liquor of high quality intended for the preparation of excellent cocktails, thanks to its envelopping scent and its delightful fullness. Transparent in colour, it has an envelopping scent with typical notes of orange zest, and a full and rich flavour.



MR. HIGGINS LONDON DRY GIN

Strong and clear, it is an old style gin, which recalls British history and environments. Intense and persistent, it is the key ingredient for the preparation of strong, tasty and refined cocktails. Typically colourless, it is a strong and clear gin, produced from the distillation of cereals with the addition of a mixture of herbs, spices, plants and roots among which the juniper berries that characterize the perfume and enrich the taste. The scent recalls the old style, the intense taste with hints of juniper berry rediscovered British history and environments. The finish is persistent.

Product	ABV	Cap.	EAN code bottle	Bottles per case	EAN code case	Case code	Pallet 80x120
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Oranginette Triple Sec	30°	100 cl	8002915005554	6	-	556	64-4x16
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Mr. Higgins London Dry Gin	37,5°	100 cl	8002915005578	6	-	557	64-4x16
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Morra



GRAPPA BIANCA NEVE

Produced with a mix of marcs from the Piedmont countryside, it follows the tradition of the classic distillates of the past. Intense and envelopping, it releases all its alcoholic power without being aggressive to the palate. Crystal clear, it is delicate and intense, with light hints of raisins and rose hips. The taste is envelopping, full and soft, with long persistence in the end.



GRAPPA NERO NEVE

Produced with a mix of marcs from the Piedmont countryside, it follows the tradition of the classic distillates of the past. Intense and envelopping, it releases all its alcoholic power without being aggressive to the palate. The ageing of at least 12 months in acacia barrels gives it special shades. Of amber colour, it has intense bouquet with nice hints of raisins and rose hips. The taste is envelopping, full and soft, with long persistence in the end.



GRAPPA DI CHARDONNAY

White grappa obtained by steam distillation of the best marcs of Chardonnay grapes grown in Piedmont. The particular flower and tropical fruit aromas typical of this grape variety are fully preserved during distillation. Of white colour, it is delicate and soft to the palate, it releases the typical aromas of the vine variety, among which rose hips and tropical fruits.



LIMONCELLO

As in the ancient recipe from Campania, Limoncello Morra comes from the infusion of lemon zests. The intense lemon scent and the rich and fresh flavour give pleasant citrus notes that recall freshly harvested lemons.



GRAPPA DI MOSCATO

Grappa riserva obtained from the steam distillation of Moscato d'Asti marcs and the subsequent ageing of at least 36 months in oak barrels. Of amber colour, it is soft, full and harmonious in taste, it releases the typical aromas of the vine variety.



GRAPPA DI NEBBIOLÒ

Fine single grape grappa obtained from the steam distillation of Nebbiolo marcs and the subsequent ageing in cherry wood barrels, which give the characteristic bright amber colour, the aristocratic character and the typical softness. Of bright amber colour, it is dry and full bodied, violet is one among the aromas released, which are typical of the vine variety.

Product	ABV	Cap.	EAN code bottle	Bottles per case	EAN code case	Case code	Pallet 80x120
Grappa Bianca Neve	40°	100 cl	8002915005615	6	-	558	48=4x12
Grappa Nero Neve	40°	100 cl	8002915005608	6	-	559	48=4x12
Grappa di Chardonnay	40°	70 cl	8002915005714	6	-	651	80=5x16
Grappa di Moscato	40°	70 cl	8002915005738	6	-	650	80=5x16
Grappa di Nebbiolo	40°	70 cl	8002915005721	6	-	652	80=5x16
Limoncello	30°	100 cl	8002915005820	6	-	562	48=4x12

Gift Boxes



Box Gamondi
3 bottles



Box Gamondi
2 bottles



Packaging Grappa
di Chardonnay



Packaging Grappa
di Moscato



Packaging Grappa
di Nebbiolo



Packaging
Vermouth
di Torino
Superiori
Gamondi



Packaging
Amaro
Gamondi



Wooden
box
Toccasana



Casket
Grappa
Bianca Neve



Casket
Grappa
Nero Neve

All the gift boxes are packed individually

Gift Boxes

Product	ABV	Cap.	EAN code bottle
Wooden box Toccasana	21°	50 cl	8002915005219
Box Gamondi 3 bottles	-	-	-
Box Gamondi 2 bottles	-	-	-
Packaging Vermouth di Torino Superiori Gamondi	17°	100 cl	8002915005370
	18°	100 cl	8002915005363
Packaging Amaro Gamondi	27°	100 cl	8002915005394
Casket Grappa Bianca Neve Morra	40°	100 cl	8002915005615
Casket Grappa Nero Neve Morra	40°	100 cl	8002915005608
Packaging Grappa di Chardonnay Morra	40°	70 cl	8002915005714
Packaging Grappa di Moscato Morra	40°	70 cl	8002915005738
Packaging Grappa di Nebbiolo Morra	40°	70 cl	8002915005721

GAMONDI

1890

TOCCASANA®
Gin & Tonic

ILLEGAL
VODKA

MORRA

Mr Higgins

ORANGINETTE



PAPITO

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