

Vincenzi

Torino, 1930

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Products of Italy



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Distillerie Vincenzi & Bicerin®

Il Bicerin® originale Vincenzi è il famoso liquore Torinese al gusto gianduja.

La formula originale è stata inventata negli Anni '30 da Ferdinando Vincenzi, che prendendo spunto dalla storia della nascita del giandujotto, creò con grande innovazione l'unica formula del Bicerin originale liquore costituita dalla ricetta segreta composta da crema vegetale dal cacao e dalla nocciola.

Ferdinando per formulare questo nuovo liquore innovativo e unico decise di prendere spunto dalla storia della nascita del giandujotto che come le voci raccontano era nato quasi per caso, poiché in un periodo storico in cui il caffè era divenuto molto caro, i maestri cioccolatieri Piemontesi avevano deciso di sostituire il caffè con la pregiata nocciola piemontese.

Ferdinando decise di creare un prodotto nuovo che si staccasse dalla ricetta classica della bevanda calda bevuta nei numerosi bar torinesi, creando un liquore unico per ricetta, per gusto e per innovazione dando vita al Bicerin® liquore marchio registrato sin dal 1996 dalle Distillerie Vincenzi in Italia, in Europa e in molti Paesi extraeuropei.

A partire dal 2020 Distillerie Vincenzi ha creato il Bicerin Analcolico, un nuovo prodotto adatto al mondo della caffetteria.

The Bicerin® originale Vincenzi is the famous the gianduja-flavoured liqueur from Turin. The original formula was invented in the '30s by Ferdinando Vincenzi, who, inspired by the story of the Giandujotto, created with great innovation the only formula of the original Bicerin liqueur using a secret recipe with plant-based cream made from cocoa and hazelnut.

To create this new innovative and unique liqueur, Ferdinando decided to take inspiration from the story of the Giandujotto. It is said that the Giandujotto was born almost by chance, since, in a historical period in which coffee had become very expensive, the Piedmontese chocolate makers had decided to replace coffee with the precious Piedmontese hazelnut.

Ferdinando decided to create a new product that would break away from the classic recipe of the hot drink which was popular in several cafés in Turin. He created a unique liqueur for recipe, taste and innovation, giving life to the Bicerin® liqueur, a trademark registered since 1996 by the Vincenzi Distilleries in Italy, in Europe and in many non-European countries.

Starting from 2020, Distillerie Vincenzi has created Bicerin Non Alcohol, a new product suitable for the world of coffee.

Syrups

Vincenzi has always focused on quality using natural flavourings and natural dyes.

Our syrups are prepared with first-quality refined Italian sugar and not with glucose. They are 65° BRIX so they contain no less than 85% of Italian sugar.

They are alcohol free because we melt flavours with glicole and not with alcohol.

Our syrups have been produced in the same way since 1930.

Peppermint from Piedmont is widely known as the best mint in the market.

Orzata (Orgeat) and Latte di Mandorla (Almond milk) are 2 typical Italian products: their names and recipes are ruled by Italian law nr 62 of 7 March of 1968.

The 2 names are protected by Italian law.

Bottles are decorated with hand-made watercolors by Italian artist Barbara Fantaguzzi.

Our
Syrups



“
Vanilla
Iced Tea
— ✕ —

6 cl Gin Vincenzi
1,5 cl Vanilla Syrup Vincenzi
Tea - English breakfast
slice Orange
Garnish: Orange

”



All our
syrup
sizes

No alcohol



1000ML



700ML



500ML



375ML

Best seller
in Italy



“
Hulkito



Mix of brown crushed sugar & lime
5/6 fresh mint leaves.
10 cl Organic juice Lime and Ginger
Vincenzi
3 cl of syrup from Mentha Piperita Vincenzi
Top soda

”



700 ml
Syrups
No alcohol

MENTHA PIPERITA
VERDE DEL PIEMONTE
Green Piperita
Piedmont mint

MENTHA PIPERITA
BIANCA DEL PIEMONTE
White Piperita
Piedmont mint

ORZATA
Orgeat

LATTE DI
MANDORLE
Almond milk

Bottles
for case
6
Cases for
pallet
114

Dispenser 5 ml



Syrups for coffee



Ice Vanilla Cappuccino



- 1 cup of espresso coffee
- 1.5 cl of milk
- 2 cl vanilla syrup Vincenzi
- 6/8 coffee ice cubes (moka or espresso)



700 ml Syrup for coffee

No alcohol

Bottles for case
6
Cases for pallet
114

- | | | | | | | |
|-----------------------------|-----------------------------|----------------------------|---|--------------------------------|-----------------|--------------------------------|
| CARAMELLO
Caramel | NOCCIOLA
Hazelnut | VANIGLIA
Vanilla | VANIGLIA BOURBON
DEL MADAGASCAR | CIOCCOLATO
Chocolate | AMARETTO | PISTACCHIO
Pistachio |
|-----------------------------|-----------------------------|----------------------------|---|--------------------------------|-----------------|--------------------------------|



- | | | | | | | | |
|-----------------------|------------------------------------|---|------------------------|--------------------|--------------------|-----------------------------|------------------|
| ENGLISH TOFFEE | CHOCOLATE CHIP COOKIE DOUGH | CARAMELLO SALATO
Salted caramel | WHITE CHOCOLATE | GINGERBREAD | IRISH CREAM | CANNELLA
Cinnamon | BISCOFFEE |
|-----------------------|------------------------------------|---|------------------------|--------------------|--------------------|-----------------------------|------------------|



Vincenzi for tea



“

Green Tea flower



1 cup of hot water green tea
1,5 cl Green Mint syrup Vincenzi
3 cl rose syrup Vincenzi
1 slice of Sicilian lemon

”



700 ml Syrup for tea

No alcohol

Bottles
for case
6
Cases for
pallet
114

**MENTHA
PIPERITA VERDE**
Piperita green mint



GELSOMINO
Jasmine



VIOLA
Violet



ZENZERO
Ginger



ROSA
Rose



MOJITO



**FIORI DI
SAMBUCO**
Elderflower



**CANNA DA
ZUCCHERO**
Sugar cane



MELA VERDE
Green apple



SHISHA



Tea
Syrups



“
Italian
Ice tea
”



Syrup Vincenzi
Water
Crushed ice
Slices of lemon

”



700 ml
Syrups
No alcohol

CHAI TEA
Chai Tea



TEA ALLA PESCA
Peach Tea



TEA AL LIMONE
Lemon Tea



TEA NERO
Black Tea



Bottles
for case
6
Cases for
pallet
114

Syrups for cocktails



“ Italian Fashion Caipirinha ”



Sugar Cane Syrup Vincenzi
Tonic water
Crushed ice
Slices of lemon

”



700 ml
Syrup for cocktails
No alcohol

Bottles for case
6
Cases for pallet
114

AMARENA
Black Cherry



LIMONE
Lemon



GRANATINA
Granadine



FRUTTI TROPICALI
Tropical fruits



MIRTILLO
Blueberry



ARANCIA ROSSA
Blood Orange



BLUE CURAÇAO
Blue Curaçao



PASSION FRUIT



CANNA DA ZUCCHERO
Sugar cane



Syrups for cocktails



“ Pink Passion ”



Strawberry Syrup
Vincenzi
Passion Fruit
Crushed ice
Pineapple juice
Slice of orange

”



700 ml
Syrup for cocktails
No alcohol

Bottles for case
6
Cases for pallet
114

MELOGRANO
Pomegranate



FRAGOLA
Strawberry



ROSA
Rose



MOJITO



LIME



MELA VERDE
Green apple



CASSIS
Black currant



PESCA
Peach



LAMPONE
Raspberry



COLA



Syrups for cocktails



“
**Sweet
Summer**



Mangue Syrup Vincenzi
Tonic water
Crushed ice
Slices of lemon

”



700 ml
Syrup for
cocktails
No alcohol

Bottles
for case
6
Cases for
pallet
114

ANGURIA
Watermelon



COCCO
Coconut



KIWI
Kiwi



CRANBERRY



**FIORI DI
SAMBUCO**
Elderflower



MELONE
Melon



MANGO
Mangue



ANANAS
Pineapple



MORA
Blackberry



Vincenzi
for EATALY



“
Bella
Napoli



5 cl of coffee
30 cl of water
3 cl of Almond Milk syrup Vincenzi
Ice cubes

”



500 ml
Syrup for
cocktails
No alcohol

Bottles
for case
6
Cases for
pallet
120

AMARENA
DI PECETTO
Black Cherry
of Pecetto



LATTE DI
MANDORLA
Almond milk



ORZATA
Orgeat



MENTA PIPERITA
BIANCA PIEMONTESE
White Piperita
Piedmont Mint



MENTA PIPERITA
VERDE PIEMONTESE
Green Piperita
Piedmont Mint



MIRTILLO
Blueberry



LIMONE DI SICILIA
Lemon from Sicily



CHINOTTO



FRAGOLA
ITALIANA
Italian Strawberry



VANIGLIA
BOURBON



Vincenzi
for Vergnano



“
PRIVATE
LABEL
”



700 ml
Syrups
Vergnano

Bottles
for case
6
Cases for
pallet
114

CARAMELLO

Caramel

VANIGLIA

Vanilla

CANNELLA

Cinnamon

CREMA
IRLANDESE

Irish Cream

NOCCIOLA

Hazelnut

CHAI
TEA

COCCO

Coconut



Vincenzi

Torino, 1930



NUOVE DISTILLERIE VINCENZI srl

Via San Martino n. 4 – 10024 Moncalieri (TO) - ITALIA
tel +39 011 8156008 e fax +39 011 8156835

www.distillervincenzi.com - mail@distillervincenzi.com
VAT NR. : IT 06121230012

