

Chianciano Terme

TUSCANY-ITALY



MASTER DISTILLERS AND LOVERS OF EXCELLENCE SINCE 1960



FAMIGLIA SANTONI REPRESENTS THE CONTEMPORARY EVOLUTION OF THE TUSCAN SPIRITS TRADITION.

SINCE 1960

A FAMILY-DRIVEN PRODUCTION

THE RANGE IS COMPOSED OF THREE DISTINCT PRODUCTION LINES, EACH DESIGNED TO MEET THE SPECIFIC NEEDS OF THE PROFESSIONAL MARKET: THE FAMIGLIA SANTONI COLLECTION, THE GABRIELLO SANTONI LINE, FEATURING A BROAD RANGE OF PRODUCTS, AND THE ALCOHOL-FREE BAR TOSCANA LINE. ALONGSIDE THEM, SANTONI L'APERITIVO STANDS AS A DISTINCTIVE SIGNATURE APERITIF, CREATED FOR CONTEMPORARY APERITIVO CULTURE AND PREMIUM MIXOLOGY OCCASIONS.

THIS CATALOGUE IS DESIGNED WITH A CLEAR, FUNCTIONAL AND SALES-ORIENTED STRUCTURE, OFFERING A COMPREHENSIVE OVERVIEW OF THE CURRENT RANGE FOR BOTH BUYERS AND MIXOLOGY PROFESSIONALS.





REASONS TO WORK WITH FAMIGLIA SANTONI



Chianciano Terme

FAMIGLIA SANTONI IS DIRECTLY MANAGED BY THE FAMILY, WITH NO INTERMEDIATE LEVELS OR COMPLEX PROCESSES

THIS ALLOWS US TO OFFER:

1. **FAST DECISION-MAKING**
   DIRECT CONTACTS, QUICK RESPONSES AND STREAMLINED PROCEDURES.

2. **FLEXIBILITY**
   THE ABILITY TO ADAPT TO THE NEEDS OF DISTRIBUTORS, BUYERS AND INTERNATIONAL MARKETS.

3. **LONG-TERM, HUMAN RELATIONSHIPS**
   AN ONGOING DIALOGUE WITH THE OWNERS, FOUNDED ON TRUST AND COLLABORATION.

4. **DEDICATED SALES SUPPORT**
   SUPPORT ACTIVITIES, TRAINING AND PROFESSIONAL MATERIALS DEVELOPED TO MAKE TRADE EASIER

5. **COMPANY VISITS AND CLIENT HOSPITALITY**
   THE OPPORTUNITY TO ORGANISE MEETINGS, TASTINGS AND VISITS TO THE PRODUCTION SITE, ALLOWING PARTNERS TO EXPERIENCE THE BRAND'S IDENTITY AND BOTANICALS.

6. **RELIABLE PRODUCTION**
   DIRECT CONTROL OF THE ENTIRE SUPPLY CHAIN, FROM THE SELECTION OF BOTANICALS TO IN-HOUSE PROCESSING, ENSURING CONSISTENT QUALITY.

7. **CLEAR POSITIONING**
   A CONTEMPORARY, COHERENT AND IMMEDIATELY COMMUNICABLE BRAND, DESIGNED TO SIMPLIFY THE WORK OF THE PROFESSIONALS.



FAMIGLIA

SANTONI

DAL 1960

THE NEW FAMIGLIA SANTONI LINE BRINGS TOGETHER SEVEN PRODUCTS THAT HAVE BEEN GIVEN A COMPREHENSIVE MAKEOVER, WITH NEW RECIPES, A VISUAL IDENTITY REFRESH AND NEW BOTTLE FORMATS. THE RANGE IS AIMED AT BARTENDERS, DISTRIBUTORS AND PREMIUM OPERATORS SEEKING CONSISTENCY, BRIGHT AROMAS AND A MODERN POSITIONING IN THE ITALIAN APERITIVO CULTURE AND CONTEMPORARY MIXOLOGY.

FAMIGLIA 1960

SANTONI

· LIQUORI ITALIANI ·

RHUBARB

OUR SIGNATURE BOTANICAL

RHUBARB HAS ALWAYS BEEN THE HALLMARK OF SANTONI'S PRODUCTION IDENTITY, DEFINING ALL THE PRODUCTS IN THE LINE



FAMIGLIA 1960

SANTONI

· LIQUORI ITALIANI ·

· STRENGTHS ·

CONSISTENT VISUAL IDENTITY ACROSS THE RANGE	NEW "FAMIGLIA SANTONI SINCE 1960" BOTTLE DESIGN	CONCEIVED FOR BOTH THE ITALIAN AND INTERNATIONAL MARKETS
DISTINCTIVE CONTEMPORARY AROMATIC PROFILE	VERSATILITY: FOR BOTH MIXOLOGY AND FOR HOME CONSUMPTION	UPDATED RECIPES FEATURING SELECTED BOTANICALS

A COMPLETE RANGE OF PRODUCTS:
APERITIVO, BITTERS, AMARO, GIN AND VERMOUTH

SINCE 1960

· NOTES FOR BUYERS ·

STRONG VISUAL IMPACT FOR BACK BARS AND DRINK MENUS	COORDINATED IDENTITY, IDEAL FOR BRANDED PROGRAMMES AND SIGNATURE COCKTAILS
RANGE DESIGNED TO REPLACE PRODUCTS FROM MAJOR INDUSTRIAL GROUPS AT A COMPETITIVE COST	MEDIUM-TO-HIGH TRADE MARGINS, SUITABLE FOR MIXOLOGY AND NEAT CONSUMPTION

PREMIUM POSITIONING FOR HIGH-END COCKTAIL BARS, HOTELS AND RESTAURANTS

· NOTES FOR BARTENDERS ·

EXCELLENT PERFORMANCE IN LONG DRINKS AND APERITIVO DRINKS	NATURALLY BALANCED, REDUCING THE NEED TO ADD SUGARY MODIFIERS
PAIRS WELL WITH CITRUS AND SODA DRINKS	IDEAL FOR BRINGING TWISTS TO ITALIAN CLASSICS

AROMATIC PROFILES DESIGNED FOR MODERN, ELEGANT AND BALANCED MIXING





RABARBARO SANTONI

LIGHT AMARO

INIMITABLE QUALITY
WITH A SURPRISING TASTE

FAMIGLIA SANTONI DAL 1960

DESCRIPTION

RABARBARO SANTONI IS ONE OF THE SIGNATURE PRODUCTS OF THE FAMIGLIA SANTONI TRADITION. DERIVED FROM ONE OF THE VERY FIRST RECIPES CREATED BY FOUNDER GABRIELLO SANTONI, TODAY'S VERSION BOASTS A BROAD, STRUCTURED, CONTEMPORARY PROFILE. AN INFUSION OF RHUBARB AND SELECTED ROOTS SHAPES ITS BOLD YET ELEGANT CHARACTER, STRIKING A PERFECT BALANCE BETWEEN THE INITIAL SWEETNESS AND NATURAL BITTERNESS. THE FULL YET SMOOTH TEXTURE IS BACKED BY VEGETAL NOTES THAT ENHANCE DEPTH AND IDENTITY. A VERSATILE AMARO, DESIGNED TO BE ENJOYED NEAT OR TO ADD COMPLEXITY AND VERTICALITY IN MODERN MIXOLOGY.

TASTING NOTES

ON THE NOSE, INTENSE NOTES OF RHUBARB, ROOTS AND HERBS EMERGE, WITH SUBTLE BALSAMIC NUANCES AND SMOKY HINTS. ON THE PALATE, THE SOFT, MEASURED SWEETNESS OF THE ENTRY GIVES WAY TO A PRECISE, PROGRESSIVE BITTERNESS BACKED BY VEGETAL NOTES. THE FINISH IS DRY AND PERSISTENT, WITH ELEGANT HERBAL RETURNS THAT DEFINE ITS CHARACTER.

FORMAT AVAILABLE: 70 CL - 16% VOL.



APERIT

ITALIAN APERITIVO

DELICATE, PLEASANTLY
REFRESHING FLAVOUR

FAMIGLIA
SANTONI
DAL 1960

DESCRIPTION

APERIT IS A CONTEMPORARY-STYLE APERITIVO BUILT AROUND A CLEAN CITRUS PROFILE AND A NATURAL BALANCE BETWEEN SWEETNESS AND BITTERNESS. ITS SMOOTH, LINEAR STRUCTURE IS DESIGNED TO SLOT SEAMLESSLY INTO MODERN MIXOLOGY, WITHOUT OVERPOWERING OTHER INGREDIENTS. THE MODERATE ALCOHOL CONTENT AND CLEAR AROMATIC IDENTITY MAKE IT A VERSATILE BASE FOR SPRITZES, HIGHBALLS AND LONG DRINKS WITH A DISTINCTIVE, IMMEDIATE FLAVOUR.

TASTING NOTES

ON THE NOSE, NOTES OF ORANGE AND GRAPEFRUIT EMERGE, WITH A HINT OF RHUBARB AND A STYLISH BOTANICAL BOUQUET. ON THE PALATE, THE SOFT, MEASURED SWEETNESS OF THE ENTRY GIVES WAY TO A CLEAN, PRECISE BITTERNESS. THE FRESH, PERSISTENT, LIGHTLY CITRUSY FINISH IS IDEAL FOR BALANCED, VIBRANT MIXING.

FORMAT AVAILABLE: 70 CL - 11% VOL.



ROSSO AMARO

SUPERIOR BITTERS

REFINED AND CONTEMPORARY
IDEAL IN COCKTAILS

FAMIGLIA
SANTONI
DAL 1960

DESCRIPTION

ROSSO AMARO IS A BITTERS WITH A BOLD, SHARPLY DEFINED PROFILE, BUILT AROUND A NATURAL BALANCE OF BITTERING HERBS, CITRUS PEEL AND RHUBARB. ITS LINEAR, COMPACT STRUCTURE IS DESIGNED TO DELIVER AROMATIC DEPTH WHILE MAINTAINING A LIGHT TOUCH. THE BITTERNESS IS PERSISTENT YET SMOOTH, WITH A CLEAR PROGRESSION THAT MAKES IT IDEAL FOR BRINGING A CONTEMPORARY EDGE TO ITALIAN CLASSICS, OFFERING PRECISION, CLEAN FLAVOUR AND CHARACTER.

TASTING NOTES

ON THE NOSE, NOTES OF BITTERING HERBS, CITRUS PEEL AND RHUBARB COMBINE TO FORM AN INTENSE, SLIGHTLY BALSAMIC BOUQUET. ON THE PALATE, THE FULL, PRECISE BITTERNESS IS BACKED BY A CITRUS-DRIVEN FRESHNESS THAT ADDS CONTRAST AND AGILITY. THE FINISH IS LONG AND AROMATIC, WITH CLEAN RETURNS OF ROOTS, HERBS AND CITRUS DEFINING ITS STRONG IDENTITY.

FORMAT AVAILABLE: 70 CL - 25% VOL.



VERMOUTH AL RABARBARO

AROMATISED WINE

AROMATIC AND COMPLEX
PERFECT FOR AN APERITIVO

FAMIGLIA SANTONI DAL 1960

DESCRIPTION

VERMOUTH AL RABARBARO OFFERS A CONTEMPORARY TAKE ON A BLEND OF AROMATISED WINE AND RHUBARB INFUSION, CREATING A PROFILE THAT IS COMPLEX, SOPHISTICATED AND INSTANTLY RECOGNISABLE. THE WINE PROVIDES THE BACKBONE, WHILE THE BOTANICALS AND THE RHUBARB ADD DEPTH AND AROMATIC TENSION, STRIKING A NATURAL BALANCE BETWEEN SWEETNESS, FRESHNESS AND ELEGANT BITTERNESS. THE PROGRESSION IS LINEAR YET RICH, WITH A MODERN CHARACTER THAT MAKES IT EXTREMELY VERSATILE: PERFECT ENJOYED NEAT, OVER ICE OR AS AN ELEMENT OF DISTINCTION FOR BOTH CLASSIC AND CONTEMPORARY COCKTAILS.

TASTING NOTES

ON THE NOSE, NOTES OF CITRUS PEEL, FRESH RHUBARB AND LIGHT SPICES EMERGE, SUPPORTED BY A SUBTLE GRASSY HINT THAT ADDS VERTICALITY. ON THE PALATE, THE SOFT, MEASURED SWEETNESS OF THE ENTRY GIVES WAY TO FRESH, CITRUS NOTES AND A STYLISH, LINEAR BITTERNESS. THE FINISH IS CLEAN AND PERSISTENT, DEFINED BY A SOPHISTICATED BOTANICAL BITTERNESS.

FORMAT AVAILABLE: 75 CL - 18% VOL.



GIN AL RABARBARO

PREMIUM DRY

INTENSE AND BALANCED
WITH TUSCAN JUNIPER

FAMIGLIA SANTONI DAL 1960

DESCRIPTION

GIN AL RABARBARO IS A CONTEMPORARY SPIRIT THAT BLENDS PURE TUSCAN JUNIPER WITH THE AROMATIC COMPLEXITY OF RHUBARB. ITS STRUCTURE IS BRIGHT AND PRECISE, WITH A CLEAN BOTANICAL PROFILE THAT ENHANCES BOTH THE HERBAL AND SPICED NOTES. THE ALCOHOL CONTENT AMPLIFIES THE AROMA, DELIVERING DEFINITION AND DEPTH WHILE MAINTAINING DRINKABILITY. A GIN DESIGNED FOR MODERN, TECHNICAL MIXOLOGY, ABLE TO PRESERVE THE IDENTITY AND VERTICALITY IN ANY COCKTAIL, FROM REWORKED CLASSICS TO MORE CONTEMPORARY TWISTS.

TASTING NOTES

ON THE NOSE, THE INITIAL CRISP JUNIPER NOTES ARE FOLLOWED BY NOTES OF RHUBARB AND SUBTLE GRASSY NUANCES, WITH A CITRUS ACCENT ADDING BRIGHTNESS. ON THE PALATE, IT IS DIRECT AND BALANCED, WITH FRESH NOTES, BOTANICAL SWEETNESS AND A SUBTLE BITTER TONE. THE FINISH IS DRY AND AROMATIC, WITH RETURNS OF CITRUS, MILD SPICES AND RHUBARB.

FORMAT AVAILABLE: 70 CL - 42% VOL.



AMARO DI TOSCANA

HERBAL LIQUEUR

BOLD, AUTHENTIC
AND DIRECT

FAMIGLIA
SANTONI
DAL 1960

D E S C R I P T I O N

AMARO DI TOSCANA IS MADE WITH A SLOW, PAINSTAKING INFUSION OF 27 OFFICINAL HERBS THAT EMBODY THE AROMATIC COMPLEXITY OF THE TUSCAN TRADITION. THE WARM, ENVELOPING, LAYERED PROFILE HAS A SMOOTH, PROFOUND STRUCTURE, WHILE THE PERFECTLY BALANCED AROMATIC PROGRESSION ALTERNATES NATURAL SWEETNESS, SPICY NOTES AND AN ELEGANT BITTERNESS THAT EMERGES GRADUALLY. THIS IS A CLASSIC TUSCAN AMARO WITH A CONTEMPORARY EXPRESSION, IDEAL FOR NEAT CONSUMPTION AND PERFECTLY SUITED TO MIXOLOGY CREATIONS REQUIRING STRUCTURE, WARMTH AND PRECISION.

T A S T I N G   N O T E S

ON THE NOSE, A RICH BOUQUET OF OFFICINAL HERBS, ROOTS, SWEET SPICES AND A BALSAMIC TONE UNFOLDS, ADDING BREADTH AND WARMTH. ON THE PALATE, THE INITIAL SWEETNESS OF THE FULL, ROUND ENTRY EVOLVES INTO A SMOOTH, STYLISH BITTERNESS SUPPORTED BY A SOFT, VELVETY TEXTURE. THE FINISH IS LONG AND PERSISTENT, WITH SPICY AND BALSAMIC RETURNS EXPRESSING ITS TUSCAN ROOTS.

FORMAT AVAILABLE: 70 CL - 28% VOL.



AMARO DI CHIANCIANO

LIGHT DIGESTIF

NATURAL AND FRAGRANT
WITH SELECTED BOTANICALS

FAMIGLIA
SANTONI
DAL 1960

D E S C R I P T I O N

AMARO DI CHIANCIANO IS A SOFT, SMOOTH SWEET-BITTER LIQUEUR OBTAINED FROM A BLEND OF 34 SELECTED BOTANICALS, INCLUDING THE CHARACTERISTIC RHUBARB, BASED ON ONE OF THE OLDEST SANTONI FAMILY RECIPES, HANDED DOWN AND PERFECTED OVER THE YEARS. THE DELICATE, IMMEDIATE PROFILE STRIKES A NATURAL BALANCE BETWEEN VEGETAL SWEETNESS AND A LIGHT, PROGRESSIVE BITTERNESS, CREATING A SMOOTH AND PLEASANT STRUCTURE. DESIGNED FOR CONTEMPORARY CONSUMPTION, IT COMBINES SOFTNESS AND FRESHNESS WITH A CONSISTENTLY CLEAN AND PRECISE FLAVOUR. PERFECT ENJOYED NEAT AFTER A MEAL, OR TO BRING A TOUCH OF ELEGANCE TO LOW-ALCOHOL COCKTAILS.

T A S T I N G   N O T E S

ON THE NOSE, VIBRANT AND GRACEFUL, WITH SLIGHTLY GRASSY NOTES AND HINTS OF ORANGE PEEL, SWEET ROOTS AND A SUBTLE FLORAL NUANCE. ON THE PALATE, THE MEASURED SWEETNESS OF THE SOFT, ROUND ENTRY EVOLVES INTO A STYLISH, DELICATE BITTERNESS SUPPORTED BY A SILKY TEXTURE. THE FINISH IS CRISP AND SMOOTH, WITH GRASSY AND CITRUS RETURNS THAT MAINTAIN FRESHNESS AND BALANCE.

FORMAT AVAILABLE: 70 CL - 16% VOL.



SANTONi

L'APERITIVO *di Firenze*

SANTONI L'APERITIVO IS THE CONTEMPORARY EVOLUTION OF AMARO SANTONI, REIMAGINED FOR TODAY'S APERITIVO CULTURE. CRAFTED BY FAMIGLIA SANTONI, IT COMBINES ITALIAN HERITAGE, A RHUBARB-LED IDENTITY AND A REFINED, BITTER-SWEET PROFILE DESIGNED WITH CONTEMPORARY MIXOLOGY IN MIND, FOR PREMIUM APERITIVO OCCASIONS AND WITH A STRONG BACKBAR PRESENCE.

SANTONI

FEEL *Italy*, *Sip* FLORENCE

THE CONTEMPORARY EXPRESSION
OF THE ITALIAN APERITIVO.

A stylish choice,
with rhubarb at its heart.

L'APERITIVO *di Firenze*



SANTONi

L'APERITIVO di Firenze

• KEY SELLING POINTS •

RHUBARB-LED AROMATIC IDENTITY	ICONIC BOTTLE FOR BACKBARS AND COCKTAIL MENUS	DESIGNED FOR CONTEMPORARY APERITIVO CULTURE
BRIGHT, BALANCED BITTER-SWEET PROFILE	FLORENCE AS A CULTURAL AND STYLISTIC HALLMARK	VERSATILE OPTION FOR SPRITZ AND CONTEMPORARY TWISTS

CREATED FOR PREMIUM BARS, HOTELS AND CONTEMPORARY APERITIVO VENUES

• NOTES FOR BUYERS •

STRONG VISIBILITY ON BACKBARS AND COCKTAIL LISTS	DISTINCTIVE, CONTEMPORARY PREMIUM POSITIONING
LOW-ABV APPROACH FOR NEW DRINKING OCCASIONS	PREMIUM IMAGE FOR SIGNATURE SERVES AND MENUS

DESIGNED TO BUILD RECOGNITION AND PERCEIVED VALUE

• BARTENDER NOTES •

EXCELLENT DRINKABILITY AND REPEATED CONSUMPTION	EASY TO MIX WITH TONIC, SODA AND CITRUS
IDEAL FOR CONTEMPORARY TWISTS AND APERITIVO CLASSICS	BALANCED, CLEARLY RECOGNISABLE AROMATIC PROFILE

DESIGNED FOR MODERN, ELEGANT AND VERSATILE MIXOLOGY





SANTONI L'APERITIVO

BITTER-SWEET APERITIF

FLAVOUR AND ELEGANCE
WITH RHUBARB AT ITS HEART

SANTONI
L'APERITIVO
di Firenze

DESCRIPTION

SANTONI L'APERITIVO WAS CREATED TO EXPRESS A NEW VISION OF THE ITALIAN APERITIVO, THROUGH A DISTINCTIVE, BRIGHT, CONTEMPORARY PROFILE. CRAFTED BY FAMIGLIA SANTONI, IT BRINGS TOGETHER RHUBARB, IRIS AND SELECTED BOTANICALS IN A BALANCED, BITTER-SWEET SIGNATURE PROFILE, DESIGNED FOR MODERN MIXOLOGY AND THE MOST CONVIVIAL MOMENTS OF THE DAY. CITRUSY FRESHNESS AND HERBAL CHARACTER BLEND INTO A STRUCTURE THAT IS SMOOTH YET PRECISE, WHERE SWEETNESS AND BITTERNESS COEXIST SMOOTHLY AND NATURALLY. RHUBARB, THE SIGNATURE INGREDIENT OF THE SANTONI UNIVERSE, BRINGS DEPTH, RECOGNISABILITY AND CONTINUITY TO A VERSATILE APERITIF, DESIGNED TO PERFORM ELEGANTLY IN SPRITZ, TONIC COMBINATIONS AND CONTEMPORARY TWISTS, WHILE ALWAYS MAINTAINING DRINKABILITY, BALANCE AND A STRONG SENSORY PRESENCE.

TASTING NOTES

ON THE NOSE, FLORAL, HERBAL AND DELICATELY SPICED NOTES EMERGE, ACCOMPANIED BY FRESH CITRUS NUANCES. ON THE PALATE, THE PROFILE IS SMOOTH AND BALANCED, WITH MEASURED SWEETNESS BLENDING WITH A REFINED BITTERNESS, SUPPORTED BY VEGETAL AND BOTANICAL TONES. THE FINISH IS FRESH, ELEGANT AND PERSISTENT, WITH SMOOTH HERBAL RETURNS THAT DEFINE IDENTITY AND STYLE.

FORMAT AVAILABLE: 70 CL - 16% VOL.

GABRIELLO

SANTONI

QUALITY AND TRADITION

MADE IN TUSCANY



THE GABRIELLO SANTONI LINE INCLUDES A WIDE RANGE OF THE COMPANY'S PRODUCTS, MAINTAINING THE ORIGINAL RECIPES IN THE CURRENT BOTTLE FORMATS. THESE WELL-ESTABLISHED PRODUCTS ARE IDEAL FOR ENSURING CONTINUITY IN MARKETS REQUIRING TRADITIONALLY RECOGNISABLE PRODUCTS.

A COLLECTION

COMPRISING A WORLD OF AUTHENTIC FLAVOURS

GABRIELLO

SANTONI

• QUALITY AND TRADITION •

SINCE 1960

• STRENGTHS •

FAMILIAR FORMATS, POPULAR ACROSS LOCAL AND REGIONAL MARKETS	CONSISTENT QUALITY AND LONG-TERM PRODUCTION RELIABILITY
CLEAR AND EASILY COMMUNICABLE POSITIONING	WELL-ESTABLISHED PRODUCTS FAMILIAR TO THE END CONSUMER

A BROAD RANGE EMBRACING NUMEROUS CONSUMER CATEGORIES

• NOTES FOR BUYERS •

EXCELLENT PRICE/QUALITY RATIO FOR TRADITIONAL CHANNELS AND LOCAL DISTRIBUTORS	REGULAR ROTATION THANKS TO THE FAMILIARITY AND VERSATILITY OF THE PRODUCTS
STABLE SUPPLY AND YEAR-ROUND AVAILABILITY	AN EFFECTIVE SOLUTION TO COMPLETE THE OFFER OF BARS, RESTAURANTS AND SPECIALIST RETAILERS

IDEAL FOR MARKETS REQUIRING CONTINUITY, RECOGNISABILITY AND STABILITY





LIMONCELLO

DESCRIPTION

LIMONCELLO GABRIELLO SANTONI IS A TRADITIONAL LIQUEUR WITH A FRESH, IMMEDIATE PROFILE, OBTAINED FROM SELECTED LEMON PEELS THAT DELIVER A VIBRANT AROMA AND NATURAL CHARACTER. THE SWEETNESS IS BALANCED AND NEVER OVERPOWERING, SUPPORTED BY A LIGHT STRUCTURE. PERFECT FOR ENJOYING NEAT, CHILLED, AND VERSATILE FOR SIMPLE MIXED DRINKS.

TASTING NOTES

ON THE NOSE, LIVELY NOTES OF FRESH LEMON PEEL EMERGE, ACCOMPANIED BY SOFTER CITRUS NUANCES THAT ANTICIPATE THE SWEETNESS ON THE PALATE. THE CLEAN, IMMEDIATE ENTRY IS DOMINATED BY A FRESH, NATURAL CHARACTER, WITH THE BALANCED SWEETNESS SUPPORTED BY A LIGHT ACIDITY, FOR A BRIGHT MOUTHFEEL. SHORT, CLEAN FINISH WITH A PLEASANT, LINEAR CITRUS RETURN.

FORMAT AVAILABLE: 70 CL - 30% VOL.



GIN

DESCRIPTION

GIN GABRIELLO SANTONI IS CAREFULLY PRODUCED ON A SMALL SCALE IN THE HEART OF TUSCANY, FROM A SELECTION OF RESERVED BOTANICALS, USED ALONGSIDE TUSCAN JUNIPER. THIS IS THE SECRET OF THE GIN'S ELEGANT BALANCE AND SMOOTH, DISTINCTIVE AROMATIC PROFILE.

TASTING NOTES

ON THE NOSE, A FRESH, COMPLEX AROMATIC PROFILE OPENS OUT, IN WHICH THE JUNIPER IS CLEARLY PRESENT, COMPLEMENTED WITH LIGHT FLORAL, CITRUS AND GRASSY NOTES. ON THE PALATE, THE SOFT, ROUND ENTRY HAS A BALANCED STRUCTURE THAT GRADUALLY DEVELOPS IN COMPLEXITY, WHILE MAINTAINING ELEGANCE. THE BOTANICALS UNFOLD IN SEQUENCE, DELIVERING SURPRISING AROMATIC PERSISTENCE. THE FINISH IS LONG, SMOOTH AND CLEAN.

FORMAT AVAILABLE: 70 CL - 37,5% VOL.



ITALIAN ESPRESSO

DESCRIPTION

ITALIAN ESPRESSO GABRIELLO SANTONI IS A COFFEE LIQUEUR OBTAINED THROUGH THE INFUSION IN ALCOHOL OF A CAREFULLY SELECTED BLEND OF ARABICA AND ROBUSTA COFFEE, CAREFULLY CALIBRATED TO ENSURE AROMATIC INTENSITY AND ROUNDED FLAVOUR. THE SMOOTH, SWEET PROFILE MAKES IT PERFECT FOR SERVING NEAT OR OVER ICE, AND IDEAL AS A BASE FOR COCKTAILS, AS WELL AS FOR USE IN PASTRIES AND TRADITIONAL DESSERTS.

TASTING NOTES

ON THE NOSE, INTENSE NOTES OF ROASTED COFFEE EMERGE, DELIVERING WARM, ENVELOPING NUANCES. ON THE PALATE, THE BALANCED SWEETNESS OF THE SOFT, ROUND ENTRY ENHANCES THE FULL, DISTINCT COFFEE FLAVOUR, AND THE TEXTURE IS SMOOTH AND VELVETY. THE FINISH IS PERSISTENT, WITH A CLEAR RETURN OF ROASTED COFFEE ADDING DEPTH AND PLEASURE TO THE MOUTHFEEL.

FORMAT AVAILABLE: 70 CL - 26% VOL.



MELAVERDE

DESCRIPTION

MELAVERDE GABRIELLO SANTONI IS A FRESH, DELICATE LIQUEUR OBTAINED FROM SELECTED GREEN APPLES, WITH A FRUITY, LIGHTLY TANGY AND NATURAL PROFILE. WITH A PERFECTLY BALANCED SWEETNESS AND LIGHT STRUCTURE, IT IS PERFECT FOR ENJOYING NEAT, WELL CHILLED, OR IN SIMPLE, LOW-ALCOHOL DRINKS, WHERE IT CONSISTENTLY MAINTAINS A PLEASANT IMMEDIACY.

TASTING NOTES

ON THE NOSE, LIVELY NOTES OF FRESH GREEN APPLE EMERGE, ACCOMPANIED BY SOFTER, FRUITY NUANCES. ON THE PALATE, THE DELICATE SWEETNESS OF THE LIGHT, IMMEDIATE ENTRY IS BALANCED BY A GENTLE, NATURAL ACIDITY. THE FINISH IS SHORT YET PLEASANT, WITH A CLEAN, REFRESHINGLY FRUITY RETURN FOR A SIMPLE, INVITING FLAVOUR.

FORMAT AVAILABLE: 70 CL - 21% VOL.



SAMBUCA D'ITALIA

DESCRIPTION

SAMBUCA D'ITALIA GABRIELLO SANTONI IS A CLASSIC LIQUEUR WITH A SWEET, AROMATIC PROFILE, MADE FROM STAR ANISE AND SELECTED BOTANICALS THAT ENHANCE ITS NATURAL SMOOTHNESS. THE FLAVOUR IS FULL YET BALANCED. IT IS IDEAL ENJOYED NEAT, CHILLED, OR AS A BASE FOR SIMPLE MIXED DRINKS, MAINTAINING ITS DISTINCT, RECOGNISABLE CHARACTER.

TASTING NOTES

ON THE NOSE, INTENSE NOTES OF STAR ANISE UNFOLD, ACCOMPANIED BY SWEET TONES AND DELICATE FLORAL HINTS. ON THE PALATE, THE ENTRY IS SOFT AND ENVELOPING, WITH A FULL YET NEVER OVERPOWERING SWEETNESS, GIVING WAY TO A CLEAN FINISH MARKED BY A PERSISTENT ANISE RETURN. THE OVERALL SENSATION IS SMOOTH, LINEAR AND PLEASANTLY AROMATIC.

FORMAT AVAILABLE: 70 CL - 40% VOL.



AMARETTO DI TOSCANA

DESCRIPTION

AMARETTO DI TOSCANA GABRIELLO SANTONI IS A SMOOTH, ENVELOPING LIQUEUR OBTAINED FROM SELECTED ALMONDS THAT DEFINE ITS WARM, DISTINCTIVE AROMATIC PROFILE. THE FULL YET BALANCED SWEETNESS MAKES IT IDEAL FOR NEAT CONSUMPTION, DESSERT COCKTAILS AND MIXED DRINKS REQUIRING A ROUNDED, DELICATELY AROMATIC TOUCH.

TASTING NOTES

ON THE NOSE, INTENSE NOTES OF SWEET ALMOND EMERGE, ENRICHED BY MARZIPAN NUANCES AND SUBTLE, WARM SPICES. ON THE PALATE, THE ENTRY IS VELVETY, WITH A SOFT, ENVELOPING SWEETNESS THAT NEVER FEELS EXCESSIVE. THE FINISH IS ROUND AND PERSISTENT, WITH AROMATIC RETURNS OF ALMOND AND SPICES FOR A PLEASING, ELEGANT SENSATION.

FORMAT AVAILABLE: 70 CL - 28% VOL.



PASSIONENERA

DESCRIPTION

PASSIONENERA GABRIELLO SANTONI IS A RICH, INTENSE COCOA LIQUEUR, CREATED FROM A COMBINATION OF PURE COCOA POWDER AND NATURAL FLAVOURINGS. THE PROFILE IS SWEET AND ENVELOPING, WITH A CREAMY TEXTURE DESIGNED TO BE ENJOYED CHILLED. IDEAL FOR THOSE SEEKING AN INTENSE, ORIGINAL, CONTEMPORARY FLAVOUR EXPERIENCE.

TASTING NOTES

ON THE NOSE, RICH COCOA AND CHOCOLATE NOTES EMERGE, ACCOMPANIED BY SWEET, ENVELOPING NUANCES. ON THE PALATE, THE FULL YET BALANCED SWEETNESS OF THE SOFT, PLUSH ENTRY ENHANCES THE INTENSITY OF THE COCOA CHARACTER. SMOOTH, CREAMY TEXTURE. THE FINISH IS SENSUAL AND PERSISTENT, WITH A RICH, DISTINCT COCOA RETURN.

FORMAT AVAILABLE: 70 CL - 17% VOL.



PASSIONEBIANCA

DESCRIPTION

PASSIONEBIANCA GABRIELLO SANTONI IS A SMOOTH, ENVELOPING LIQUEUR MADE WITH SELECTED CREAM, WHITE CHOCOLATE AND NATURAL FLAVOURINGS. THE PROFILE IS SWEET AND REFINED, WITH A VELVETY TEXTURE DESIGNED FOR ENJOYING CHILLED. IDEAL FOR THOSE SEEKING AN INTENSE, ORIGINAL, NATURALLY ELEGANT FLAVOUR EXPERIENCE.

TASTING NOTES

ON THE NOSE, SWEET, MILKY NOTES OF CREAM AND WHITE CHOCOLATE EMERGE, ACCOMPANIED BY SUBTLE VANILLA NUANCES. ON THE PALATE, THE ENTRY IS SOFT AND ENVELOPING, WITH BALANCED SWEETNESS AND A VELVETY CONSISTENCY THAT FLOWS NATURALLY. THE FINISH IS ROUND AND PERSISTENT, WITH DELICATE RETURNS OF CREAM, VANILLA AND COCOA BUTTER.

FORMAT AVAILABLE: 70 CL - 17% VOL.



COFFEE CREAM

DESCRIPTION

COFFEE CREAM GABRIELLO SANTONI IS A SMOOTH, AROMATIC COFFEE CREAM LIQUEUR THAT CAPTURES THE FULL FLAVOUR OF ITALIAN ESPRESSO IN A PLEASANTLY SWEET, MILDLY ALCOHOLIC TREAT. THE SMOOTH, VELVETY, DELICATE TEXTURE IS DESIGNED TO DELIGHT THE PALATE. BEST ENJOYED CHILLED, IT IS IDEAL AS A POST-MEAL INDULGENCE OR FOR AN ORIGINAL COFFEE BREAK.

TASTING NOTES

ON THE NOSE, INTENSE NOTES OF ESPRESSO COFFEE EMERGE, ACCOMPANIED BY SWEET, CREAMY NUANCES. ON THE PALATE, THE ENTRY IS SOFT AND ENVELOPING, WITH BALANCED SWEETNESS GENTLY ENHANCING THE FULL COFFEE FLAVOUR. FLUID, VELVETY TEXTURE. THE FINISH IS SENSUAL, PERSISTENT, AND SEDUCTIVE, WITH A DISTINCT COFFEE RETURN.

FORMAT AVAILABLE: 70 CL - 17% VOL.



LEMON CREAM

DESCRIPTION

LEMON CREAM GABRIELLO SANTONI IS A SMOOTH, FRAGRANT LEMON CREAM LIQUEUR, CREATED BY COMBINING SELECTED LEMONS WITH A VELVETY MILK CREAM. THE RESULT IS A CREAMY, BALANCED LIQUEUR, IDEAL ENJOYED CHILLED TO FINISH OFF A MEAL, OR AS A REFRESHING SUMMER DRINK.

TASTING NOTES

ON THE NOSE, FRESH, BRIGHT LEMON NOTES ARE ACCOMPANIED BY SWEET, CREAMY NUANCES. ON THE PALATE, THE ENTRY IS SOFT AND VELVETY, WITH BALANCED SWEETNESS THAT GENTLY ENHANCES THE CITRUS PROFILE. SMOOTH, ROUNDED TEXTURE. THE FINISH IS SWEET AND PERSISTENT, WITH A CRISP LEMON RETURN THAT MAKES FOR A PLEASINGLY FRESH MOUTHFEEL.

FORMAT AVAILABLE: 70 CL - 17% VOL.



VODKA TUSCANIA

DESCRIPTION

VODKA TUSCANIA GABRIELLO SANTONI IS MADE EXCLUSIVELY FROM THE HIGHEST-QUALITY CEREALS, FERMENTED AND THEN SUBJECTED TO TRIPLE DISTILLATION AND THREE STAGES OF FILTRATION. THE ADDITION OF TUSCAN SPRING WATER HELPS DEFINE A PURE, SMOOTH, CRYSTAL-CLEAR PROFILE, IDEAL BOTH FOR ENJOYING NEAT AND AS A BASE FOR CLASSIC COCKTAILS.

TASTING NOTES

ON THE NOSE, IT IS CLEAN AND DELICATE, WITH A FRESH AROMA REMINISCENT OF WHEAT AND SUBTLE MINERAL SENSATIONS. ON THE PALATE, THE ENTRY IS SOFT AND LINEAR, WITH A SILKY TEXTURE THAT TEMPERS HARSHNESS. THE FLAVOUR IS BALANCED AND PLEASANT, WITH AN ELEGANT, UNOBTRUSIVE PERSISTENCE. THE FINISH IS CLEAN AND DRY, CONFIRMING THE EXQUISITELY PURE IMPRESSION.

FORMAT AVAILABLE: 70 CL - 40% VOL.



GRAPPA DI NOBILE

DESCRIPTION

GRAPPA DI NOBILE GABRIELLO SANTONI IS OBTAINED FROM SELECTED POMACE OF VINO NOBILE DI MONTEPULCIANO. TRADITIONAL DISTILLATION AND CAREFUL TECHNIQUE ENHANCE THE CHARACTERISTICS OF THE RAW MATERIAL, CREATING A BALANCED GRAPPA WITH A SMOOTH, SOPHISTICATED PROFILE, DESIGNED FOR A SLOW, MINDFUL TASTING EXPERIENCE.

TASTING NOTES

ON THE NOSE, CLEAN, DELICATE AROMAS EMERGE, CHARACTERISED BY ALCOHOL-RICH NOTES AND LIGHT, FRUITY NUANCES. ON THE PALATE, THE SOFT, ROUND ENTRY HAS AN ELEGANT STRUCTURE THAT SUBTLY ACCOMPANIES THE DRINKING EXPERIENCE. THE BALANCE BETWEEN INTENSITY AND FINESSE MAKES FOR A PLEASANTLY SMOOTH TASTE. THE FINISH IS CLEAN AND PERSISTENT, DELIVERING A SENSATION OF REFINED ELEGANCE.

FORMAT AVAILABLE: 70 CL - 40% VOL.



GRAPPA DI CHIANTI

DESCRIPTION

GRAPPA DI CHIANTI GABRIELLO SANTONI IS A YOUNG GRAPPA OBTAINED FROM SANGIOVESE POMACE USED IN THE PRODUCTION OF CHIANTI WINE. DISTILLATION IN COPPER STILLS AND SIX MONTHS OF AGEING IN STAINLESS STEEL PRESERVE FRESHNESS AND AROMATIC PRECISION, SHAPING A QUINTESSENTIALLY CLEAN PROFILE DESIGNED TO CONVEY THE IDENTITY OF THE GRAPES INSTANTLY.

TASTING NOTES

ON THE NOSE, THE CRISP, PERSISTENT AROMA IS CHARACTERISED BY FRESH GRAPEY NOTES AND DELICATE FRUITY NUANCES. ON THE PALATE, THE ENTRY IS DRY AND DECISIVE, WITH AN AGILE STRUCTURE THAT MAINTAINS ELEGANCE AND FINESSE. THE MOUTHFEEL IS CLEAN AND LINEAR, STRIKING A NATURAL BALANCE BETWEEN INTENSITY AND FRESHNESS. THE FINISH IS DRY, HARMONIOUS AND REFINED.

FORMAT AVAILABLE: 70 CL - 40% VOL.



GRAPPA DI BRUNELLO

DESCRIPTION

GRAPPA DI BRUNELLO GABRIELLO SANTONI IS OBTAINED FROM SELECTED POMACE OF BRUNELLO DI MONTALCINO, DISTILLED USING THE TRADITIONAL DOUBLE DISTILLATION METHOD IN COPPER STILLS. THE RESULT IS AN INTENSE, FIRMLY STRUCTURED GRAPPA WITH A DEEP AROMATIC PROFILE THAT FAITHFULLY EXPRESSES THE ELEGANCE AND VALUE OF THE WINE IT DERIVES FROM.

TASTING NOTES

ON THE NOSE, IT REVEALS INTENSE AND COMPLEX AROMAS, WITH DEEP VINOUS NOTES AND WARM ACCENTS REFLECTING THE RICHNESS OF THE ORIGINAL GRAPES. ON THE PALATE, THE ENTRY IS BOLD AND SLIGHTLY PUNGENT, FOLLOWED BY A FULL, POWERFUL STRUCTURE THAT DEVELOPS SIGNIFICANTLY IN INTENSITY WHILE MAINTAINING BALANCE. THE FINISH IS LONG, SMOOTH AND PERSISTENT, DELIVERING A SENSATION OF MEASURED STRENGTH AND ELEGANCE.

FORMAT AVAILABLE: 70 CL - 45% VOL.



GRAPPA TUSCIA MILLESIMATA

DESCRIPTION

GRAPPA TUSCIA MILLESIMATA GABRIELLO SANTONI IS PRODUCED FROM SELECTED POMACE SOURCED FROM THE PRODUCTION OF FINE TUSCAN WINES. MADE ONLY IN THE FINEST VINTAGES, IT IS DISTILLED IN COPPER STILLS AND AGED IN OAK BARRELS FOR AT LEAST 18 MONTHS, WHERE IT DEVELOPS STRUCTURE AND COMPLEXITY. THE AGEING PROCESS LENDS ELEGANCE, AROMATIC DEPTH AND AN AMBER HUE, REFLECTING A REFINED BALANCE.

TASTING NOTES

ON THE NOSE, WARM WOODY NOTES EMERGE, ACCOMPANIED BY HINTS OF GRASS AND NUANCES OF RIPE FRUIT. ON THE PALATE, THE ENTRY IS SOFT AND ENVELOPING, WITH A STRUCTURE THAT IS DELICATE YET FIRM. SMOKED OAK NOTES BLEND SMOOTHLY WITH THE AROMATIC PROFILE, DELIVERING A FULL, SOPHISTICATED MOUTHFEEL. THE FINISH IS LONG, ELEGANT AND PERSISTENT.

FORMAT AVAILABLE: 70 CL - 40% VOL.



GRAPPA TUSCIA RISERVA

DESCRIPTION

GRAPPA TUSCIA RISERVA GABRIELLO SANTONI IS MADE FROM SELECTED TUSCAN POMACE, DISTILLED IMMEDIATELY TO PRESERVE ITS AROMATIC PROFILE, RESULTING IN A RICH AND HARMONIOUS SPIRIT. THE LENGTHY AGEING IN OAK, FOLLOWED BY SEVERAL MONTHS OF REST IN STAINLESS STEEL, ADDS DEPTH AND FINESSE, DEFINING A MEDITATION GRAPPA DESIGNED FOR SLOW, MINDFUL ENJOYMENT.

TASTING NOTES

ON THE NOSE, THE AROMA IS COMPLEX AND INTENSE, CHARACTERISED BY SWEET NOTES OF VANILLA, DELICATE SPICES AND SUBTLE HINTS OF WOOD. ON THE PALATE, THE ENTRY IS SOFT AND ENVELOPING, WITH A WELL-ORCHESTRATED STRUCTURE THAT DEVELOPS ELEGANCE WITHOUT EXCESS. THE FINISH IS LONG AND PERSISTENT, WITH A WARM, REFINED AFTERTASTE, STRIKING A BALANCE THAT NATURALLY ACCOMPANIES THE TASTING EXPERIENCE.

FORMAT AVAILABLE: 70 CL - 38% VOL.

A SPECIAL PLACE WHERE WATER, TIME AND WISDOM HAVE SHAPED A UNIQUE STORY

Chianciano Terme

TUSCANY-ITALY



THE HILLS AND THERMAL SPRINGS OF TUSCANY HAVE SHAPED THE BOND BETWEEN FAMIGLIA SANTONI AND ITS HOMELAND. THE COMPANY'S STORY IS ALL ABOUT LOVING CARE AND ATTENTION HANDED DOWN THROUGH THE GENERATIONS AND PRESERVING A NATURAL BALANCE. THESE ELEMENTS CONTINUE TO DEFINE FAMIGLIA SANTONI TODAY.

READY-TO-DRINK

FAMIGLIA

SANTONI

DAL 1960

COCKTAILS

BAR TOSCANA

NON-ALCOHOLIC

THE BAR TOSCANA LINE COMPRISES NON-ALCOHOLIC AND READY-TO-SERVE PRODUCTS DEVELOPED FOR THE PROFESSIONAL MARKET. THIS FUNCTIONAL RANGE OF VERSATILE, EASY-TO-USE PRODUCTS IS AIMED AT BARS, RESTAURANTS AND THE HOSPITALITY SECTOR.

COCKTAILS

BAR TOSCANA

READY-TO-DRINK

FAMIGLIA

SANTONI

DAL 1960

COCKTAILS

BAR TOSCANA

• NON-ALCOHOLIC •

SINCE 1960

• STRENGTHS •

VERSATILE PRODUCTS, SUITABLE FOR DIRECT CONSUMPTION AND SIMPLE MIXING	EASY TO STORE AND PRACTICAL TO SERVE
IMMEDIATE, EASILY COMMUNICABLE POSITIONING	RECIPES DEVELOPED TO ENSURE CONSISTENT PERFORMANCE IN EVERY OPERATING CONTEXT

FUNCTIONAL NON-ALCOHOLIC RANGE DESIGNED FOR HIGH-VOLUME, EVERYDAY USE

• NOTES FOR BUYERS •

PRACTICAL SOLUTION TO EXPAND THE OFFER WITHOUT COMPLEX OPERATIONS	EFFECTIVE ALTERNATIVES IN CONTEXTS WHERE A NON-ALCOHOLIC OPTION IS REQUIRED
RELIABLE PRODUCTS FOR DAILY USE AND HIGH SERVICE VOLUMES	SIMPLE AND PREDICTABLE STOCK, ROTATION AND ORDERING MANAGEMENT

SUITABLE FOR BARS, HOTELS, AND ACROSS THE CATERING AND HOSPITALITY SECTORS





APERITIVO ARANCIA

• NON-ALCOHOLIC •

READY-TO-DRINK
FAMIGLIA
SANTONI
DAL 1960

DESCRIPTION

A NON-ALCOHOLIC APERITIVO INSPIRED BY THE ITALIAN TRADITION, MADE WITH DEALCOHOLIZED WINE AND NATURAL CITRUS FLAVOURINGS. THE PROFILE IS FRESH, LIVELY AND IMMEDIATE, WITH A LIGHT STRUCTURE THAT AIDS SIMPLE, VERSATILE MIXING. IDEAL FOR NON-ALCOHOLIC SPRITZES AND LONG DRINKS WITH A CLEAR, RECOGNISABLE IDENTITY.

TASTING NOTES

ON THE NOSE, NOTES OF FRESH ORANGE AND CITRUS PEEL EMERGE, ACCOMPANIED BY A SUBTLE BOTANICAL COMPONENT THAT ADDS BALANCE. SOFT, IMMEDIATE FLAVOUR, WITH RESTRAINED SWEETNESS AND CITRUS FRESHNESS KEEPING THE PROFILE LIGHT AND PLEASANT. THE FINISH IS CLEAN, WITH A SWEET-CITRUS RETURN. SUITABLE FOR INFORMAL CONSUMPTION AND EASY, VIBRANT ZERO-ALCOHOL COCKTAILS.

FORMAT AVAILABLE: 70 CL - <0,5% VOL.



APERITIVO LIMONE

• NON-ALCOHOLIC •

READY-TO-DRINK
FAMIGLIA SANTONI
DAL 1960

DESCRIPTION

A NON-ALCOHOLIC APERITIVO WITH A FRESH, BRIGHT PROFILE, OBTAINED FROM DEALCOHOLIZED WINE AND NATURAL LEMON FLAVOURINGS. THE GENTLE ACIDITY AND MEASURED SWEETNESS CREATE AN IMMEDIATE, PLEASANT BALANCE. PERFECT FOR LIGHT SPRITZES AND NON-ALCOHOLIC LONG DRINKS, ADDING BRIGHTNESS WITH A CLEAR CITRUS IDENTITY.

TASTING NOTES

ON THE NOSE, LIVELY NOTES OF FRESH LEMON, CITRUS PEEL AND LIGHT VEGETAL NUANCES EMERGE. ON THE PALATE, THE ENTRY IS IMMEDIATE AND PLEASANT, WITH RESTRAINED SWEETNESS BLENDING WITH CLEAN, NATURAL FRESHNESS. THE FINISH IS CLEAN, LIGHTLY ACIDIC AND PERSISTENT. IDEAL FOR SIMPLE, REFRESHING MIXES.

FORMAT AVAILABLE: 70 CL - <0,5% VOL.



NEGRONI

• NON-ALCOHOLIC •

READY-TO-DRINK
FAMIGLIA SANTONI
DAL 1960

DESCRIPTION

A NON-ALCOHOLIC TAKE ON THE CLASSIC NEGRONI, MADE WITH DEALCOHOLIZED WINE, BITTER BOTANICALS AND CITRUS NOTES. THE PROFILE IS INTENSE YET BALANCED, WITH A CLEAN STRUCTURE THAT RECALLS THE TRADITIONAL NEGRONI, ADDING A LIGHT TOUCH. IDEAL FOR ZERO-ALCOHOL MIXES WITH A BOLD, INSTANTLY RECOGNISABLE CHARACTER.

TASTING NOTES

ON THE NOSE, NOTES OF BITTER HERBS, ORANGE PEEL AND LIGHT SPICES EMERGE, DELIVERING A BOLD YET CLEAN AROMATIC PROFILE. ON THE PALATE, THE ENTRY IS DRY AND LINEAR, WITH DISTINCT BITTER NOTES BACKED BY CITRUS FRESHNESS THAT ADDS LIFT. THE FINISH IS LONG, BALANCED AND SLIGHTLY BALSAMIC, IDEAL FOR THOSE SEEKING A ZERO-ALCOHOL ALTERNATIVE WITH CLASSIC APPEAL.

FORMAT AVAILABLE: 70 CL - <0,5% VOL.

TECHNICAL INFORMATION

FAMIGLIA SANTONI DAL 1960

SANTONI GABRIELLO SINCE 1960

COCKTAILS BAR TOSCANA

SANTONI L'APERITIVO di Firenze

Chianciano Terme
TUSCANY-ITALY

PRODUCED AND BOTTLED BY:
GABRIELLO SANTONI SRL
STRADA DELLE CAVINE E VALLI 36B
53042 CHIANCIANO TERME (SI) - ITALY
C.A.IT00SIA000071 - VAT NO. 01301470520
REA SIENA NO. 136557

FAMIGLIA SANTONI

ITEM CODE	ITEM DESCRIPTION	ALC.% VOL.	CL	BTL CASE	CASES LAYER	LYRS	CASES EU PALLET	BTL WT (KG)	CASE WT (KG)	EU PALLET WT (KG)	EAN 13 BOTTLE	EAN 14 CASE
CSA022E	AMARO DI CHIANCIANO	16%	70	6	21	5	105	1,3	7,8	819	8 018945 700222	18018945700229
CSA024E	AMARO DI TOSCANA	28%	70	6	21	5	105	1,3	7,8	819	8 018945 700246	18018945700243
CSA023E	RABARBARO SANTONI	16%	70	6	21	5	105	1,3	7,8	819	8 018945 700239	18018945700236
CSA026E	APERIT ITALIANO APERITIVO	11%	70	6	21	5	105	1,3	7,8	819	8 018945 700260	18018945700267
CSA025E	ROSSO AMARO SUPERIOR BITTERS	25%	70	6	21	5	105	1,3	7,8	819	8 018945 700253	18018945700250
CSA027E	GIN AL RABARBARO	42%	70	6	21	5	105	1,3	7,8	819	8 018945 700277	18018945700274
CSA028E	VERMOUTH AL RABARBARO	18%	75	6	21	5	105	1,4	8,4	882	8 018945 750289	18018945750286

SANTONI L'APERITIVO DI FIRENZE

CSA029E	SANTONI APERITIVO FIRENZE 16°	16%	70	6	16	5	80	1,5	9	720	8 018945 700291	18018945700298

GABRIELLO SANTONI

AS006E	ITALIAN ESPRESSO	26%	70	6	21	5	105	1,3	7,8	819	8 018945 000063	18018945000060
AS007E	AMARETTO DI TOSCANA	28%	70	6	21	5	105	1,3	7,8	819	8 018945 000070	18018945000077
AS017E	SAMBUCA D'ITALIA	40%	70	6	21	5	105	1,3	7,8	819	8 018945 000179	18018945000176
AS026E	GABRIELLO LEMON CREAM	17%	70	6	21	5	105	1,3	7,8	819	8 018945 000261	18018945000268
AS030E	GABRIELLO COFFEE CREAM	17%	70	6	21	5	105	1,3	7,8	819	8 018945 000308	18018945000305
AS048E	MELAVERDE	21%	70	6	21	5	105	1,3	7,8	819	8 018945 000049	18018945000046
AS095E	PASSIONENERA	17%	70	6	21	5	105	1,3	7,8	819	8 018945 000957	18018945000954
AS096E	PASSIONEBIANCA	17%	70	6	21	5	105	1,3	7,8	819	8 018945 000964	18018945000961
CSA003E	LIMONCELLO	30%	70	6	21	5	105	1,3	7,8	819	8 018945 000100	18018945000107
CSD 300E	GRAPPA DI CHIANTI	40%	70	6	21	5	105	1,3	7,8	819	8 018945 001015	18018945001012
CSD 301E	GRAPPA DI NOBILE	40%	70	6	21	5	105	1,3	7,8	819	8 018945 001053	18018945001050
CSD 302E	GRAPPA DI BRUNELLO	45%	70	6	21	5	105	1,3	7,8	819	8 018945 001107	18018945001104
DS394E	GRAPPA TUSCIA RISERVA	38%	70	6	21	5	105	1,3	7,8	819	8 018945 003941	18018945003948
DS395E	GRAPPA TUSCIA MILLESIMATA	40%	70	6	21	5	105	1,3	7,8	819	8 018945 003958	18018945003955
DS396E	VODKA TUSCANIA	40%	70	6	21	5	105	1,3	7,8	819	8 018945 003965	18018945003962
DS397E	GIN GABRIELLO SANTONI	37,5%	70	6	21	5	105	1,3	7,8	819	8 018945 703971	18018945703978

BAR TOSCANA

RTD001A	BAR TOSCANA APERITIVO ARANCIA	<0,5%	70	6	21	5	105	1,3	7,8	819	8 018945 740013	18018945740010
RTD002A	BAR TOSCANA APERITIVO LIMONE	<0,5%	70	6	21	5	105	1,3	7,8	819	8 018945 740020	18018945740027
RTD003A	BAR TOSCANA NEGRONI	<0,5%	70	6	21	5	105	1,3	7,8	819	8 018945 740037	18018945740034

OTHER FORMATS AVAILABLE UPON REQUEST

SINCE 1960

SANTONI1960.COM