



LIQUEURS

# VINTAGE

*Modern liqueurs from an old tradition.*





**LIQUORI VINTAGE**

Una selezione di prodotti nuovi, ma fondati su una tradizione centenaria. Le ricette del bisnonno unite alla voglia di innovare, di guardare al futuro. Liquori unici, amalgama di pochi ingredienti, di altissima qualità.




Disponibile in 10 gusti differenti:  
 Anice, Bergamotto, Camomilla, Chirota,  
 Cilegia, Doppio Carvi - Kumquat, Fennel,  
 Fieno, Liquorilla, Orange Brandy, Pino Mugò,  
 Zafferano, Rosa, Viola, Zafferano

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Liquori moderni di antica tradizione



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Artico Distilleria Quaglia

**LIQUORI VINTAGE**

Liquori moderni



A selection of new products,  
but based on a centuries-old  
tradition. The great-grandfather's  
recipes combined with the desire  
to innovate, to look to the future.  
Unique liqueurs, a fine blend  
of a few ingredients of the  
highest quality.

*F*resh hand-worked chinotto oranges from the Ligurian Riviera, extra fine Saffron from a local farm, white and red Piedmontese cherries, 10 years barrel aged Brandy and other carefully selected ingredients are the heart, and the base, of our Vintage Line Liqueurs.





Vintage liqueurs are available in 18 different flavours, in 70 cl bottle, coming with customized tins on request, and in 10 cl bottle, individually packaged in die-cut customized boxes.





*Elegant digestive,  
gifted with finesse.*



ALC. 35%  
VOL. 70 cl

Crafted exclusively from fresh chinotti from the Ligurian Riviera, hand-worked right after the harvest.

# CHINOTTO ORANGE



*D*elicious and unique, it is made from the infusion in alcohol for over two months of fresh chinotto oranges, coming from the terraces above Savona, in the Riviera. The infusion matures for a long time to deliver a liqueur of great elegance.

- 
- SIGHT** Amber and shiny.  
**SMELL** Vibrant scents of vanilla and rhubarb.  
**TASTE** Elegant and tasty, moderately bitter, light notes of dandelion flowers and orange blossom.
- 

## CHINOTTO COLLINS

50ML Chinotto Quaglia | 25ML fresh lemon juice  
10ML sugar syrup | top soda | ice cubes

*glass:* Collins glass | *method:* build | *garnish:* orange slice

*Intensely fruity,  
with soft almond notes.*



ALC. 25%  
VOL. 70 cl

Crafted using Red and White Graffioni  
from Pecetto (TO), Italy.

# CHERRY



According to the traditional family recipe dating back to 19th century, the fresh, white and red cherries, coming from the hills near Turin, are left resting in small carboys for more than three months to release their unmistakable fruity fragrance.

**SIGHT** Dark red with orange shades.

**SMELL** Intense, persistent and outstanding, it immediately evokes the fresh fruit, with its soft almond and spicy notes.

**TASTE** Delicate and gentle, it releases intensely the fruity and floral notes of the Piedmontese cherries.

## NEGRONI CILIEGIA

30ML Gin Bèrto | 20ML Vermouth Bèrto Rosso  
20ML Bitter Bèrto | 10ML Ciliegia Quaglia | ice cubes

*glass:* Rock glass | *method:* stir down | *garnish:* lemon peel

*Fragrant, citrusy,  
elegantly floral.*



ALC. 35%  
VOL. 70 cl

Crafted with Italian bergamots  
from Calabria region.

# BERGAMOTTO



*The peels of freshly picked bergamots are the heart of this liqueur, gifted by a fragrant citrus scent. The infusion is joined by exotic spices, such as Bourbon vanilla, which gives the liqueur softness and elegance.*

**SIGHT** Lightly golden and bright.

**SMELL** Fragrant citrus scent, light floral notes joined by balsamic hints.

**TASTE** Rich, full-bodied, with a persistent finish of floral and citrus notes.

## BERGAMOTTO SOUR

20ML Bergamotto | 30ML Gin Bèrto  
10ML sugar | 20ML egg white | ice cubes

*glass:* coupe | *method:* dry shake, shake with ice |  
*garnish:* licorice powder

*Soft, fruity,  
and gently floral.*



ALC. 25%  
VOL. 70 cl

Crafted using exclusively fresh raspberries.

# RASPBERRY



*It is a traditional Piedmontese liqueur exclusively made from fresh raspberries, harvested at the right moment of ripening, to preserve their color and aromas. The infusion of the fruits in alcohol rests for a long time to fully release the organoleptic qualities of fresh raspberries.*

- 
- SIGHT** Bright ruby red.  
**SMELL** Delicate floral scent.  
**TASTE** The juicy fruitiness softly lower the perception of the alcohol content.
- 

## BÈRTO CLUB

40ML Gin Bèrto | 10ML Lampone Quaglia  
25ML lemon juice | 10ML sugar syrup | 20ML egg white

*glass:* coupe | *method:* dry shake, shake with ice |  
*garnish:* 1 raspberry

*From the Piedmontese tradition  
with unmistakable floral notes.*



**ALC. 20%**  
**VOL. 70 cl**

Crafted with natural extracts of violet.

# VIOLET



*The violet liqueur has its origins in the Piedmontese tradition, when country women were committed to pick and dry the small spring flowers. Today these elegant scents are met in a product with unmistakable floral notes that recalls the ancient cordials.*

- 
- SIGHT** Bright violet.  
**SMELL** Unique floral notes of the flower.  
**TASTE** Sweet and delicate.
- 

## VIOLETTA AVIATION

50ML Gin Bèrto | 10ML Violetta Quaglia |  
2 bar spoon Maraschino | 15ML lemon juice

*glass:* Martini glass | *method:* shake | *garnish:* lemon peel

*Elegance and fragrance  
of fresh buds.*



ALC. 25%  
VOL. 70 cl

Crafted with fresh rosebuds distillate.

# ROSE



*Extremely fine and fragrant rosolio liqueur,  
made from rose buds in steam distillation. The  
heart of rose water from distillation blends  
with the essential oil produced during the same  
process, releasing all the typical sweetness and  
fragrance of the flower.*

SIGHT Pale rosé.

SMELL Intense floral scents.

TASTE Delicate and well balanced in its sweetness.

## ROSE PETAL

45ML Gin Bèrto | 5ML Rosa Quaglia  
15ML lemon juice | 5ML basil syrup | ice cubes

*glass:* Rock glass | *method:* shake | *garnish:* rose bud

*Bright and intense  
with persistent floral notes.*



 **ALC. 28%**  
**VOL. 70 cl**

Crafted from infusion of flowers  
of Matricaria Chamomilla.

# CHAMOMILE



*This delicate liqueur is obtained, according to an old family recipe, from the alcoholic infusion of dried flowers of Matricaria Chamomilla, herb known for its sedative and soothing properties.*

- 
- SIGHT** Bright yellow.  
**SMELL** Firm, persistent, with light citrusy notes.  
**TASTE** Delicate and soft, with intense floral notes of chamomile and spices.
- 

## BERTO SOUR

35ML Camomilla | 15ML Gin Bèrto | 20ML egg white | 10ML lemon juice | 5ML sugar syrup | 4 dashes orange bitter | ice cubes

*glass:* Manhattan glass | *method:* dry shake, shake with ice |  
*garnish:* orange peel discard

*Full-bodied,  
intense yet soft.*



ALC. 20%  
VOL. 70 cl

Crafted exclusively with natural extracts  
of licorice root.

# LICORICE



*L*icorice, famous since ever for its herbal properties and an extraordinary refreshing action, is the core ingredient of this intense and creamy liqueur, made exclusively from natural extracts of the roots.

- 
- SIGHT** Dark amber, deep and intense.  
**SMELL** Slightly woody and balsamic, with nuances of anise.  
**TASTE** Full-bodied, it shows a great intensity joined by the softness of Bourbon vanilla.
- 

## LIQUIRIZIA

25ML Licirizia Quaglia | 25ML Bergamotto Quaglia  
25ML Gin Bèro | 15ML lime juice | top soda water | ice cubes

*glass:* copper mug | *method:* shake | *garnish:* lime wedge

*Traditionally Italian,  
strong and intense.*



ALC. 40%  
VOL. 70 cl

Crafted from an exclusive blend of herbs and spices, including Piedmontese gentian, rhubarb and mint.

# FERNET



*Typical bold Italian liqueur, made from the infusions of gentian, aloe vera, myrrh, chamomile, cardamom, rhubarb and many other spices. Produced according to the ancient recipe developed by Cavalier Quaglia at the beginning of the 20th century.*

- 
- SIGHT** Dark amber with red luminous shades.
- SMELL** The bold yet not overwhelming alcoholic strength soon unfolds its floral and balsamic scents.
- TASTE** Warm, sapid, with cool notes of Piedmontese mint.
- 

## FERNET MULE

50ML Fernet | 20ML lime juice | top ginger beer | Ice cubes

*glass:* highball | *method:* build

*Pure and crystalline.  
Dry, burning and embracing.*



**ALC. 72%**  
**VOL. 70 cl**

Crafted using Piedmontese Absinthe  
grown specifically for our Distillery.

# ABSINTHE



*D*elicious, unique spirit, known since the 18th century, made from the distillation of aromatic herbs, spices and roots. The aromatic core of the flowers and leaves of wormwood (*Artemisia Absinthium*) is joined by green anises, angelica, zedoary, chamomile and other flowers.

- 
- SIGHT** Transparent and crystalline, perfectly bright.
- SMELL** Remarkable anise fragrance soon joined by floral notes.
- TASTE** Dry, burning, when diluted with fresh water it releases flowery and spicy hints.
- 

## ASSENZIO PERFECT SERVE

In a rock glass pour 1/3 of assenzio and 2/3 water

*Definitely unique.  
Sapid and enchanting.*



**ALC. 30%**  
**VOL. 70 cl**

Produced using exclusively the precious saffron grown at the local farm "Il Filo Rosso" by Paolo Corda, in Villafranca d'Asti, Italy.

# SAFFRON



**T**his liqueur is made from the infusion in alcohol of the precious saffron stigmas coming from "Il Filo Rosso", a local farm. It's a single spice liqueur: the unmistakable color and taste and the unique aroma come exclusively from the saffron.

- 
- SIGHT** Intense, bright yellow.  
**SMELL** Persistent, warm, with spicy notes.  
**TASTE** Bold, unmistakable, savoury but soft.
- 

## GOLD FASHION

30ML Zafferano | 20ML Gin Bèrto | 30ML Vermouth Bèrto Classico |  
4 dashes orange bitter | ice cubes

*glass:* rock glass | *method:* build  
*garnish:* orange peel, a dash of angostura bitter

*Resinous, fragrant,  
with rich balsamic shades.*



**ALC. 35%**  
**VOL. 70 cl**

Made from pine cones picked on the slopes  
of the Alps in Piedmont.

# PINE



*R*esin, pine cones and buds of *Pinus mughus* are infused and distilled in alcohol to create this aromatic liqueur. The cold infusion is long, to allow the aromatic parts to completely release their resinous scents, joined by balsamic returns.

- 
- SIGHT** Transparent and crystalline.  
**SMELL** Clear resinous spots and woody scents.  
**TASTE** Character and body, with long returns of resinous and spicy notes.
- 

## “PINO” GOES TO MEXICO

50ML Tequila blanco | 10ML Pino Mugo Quaglia  
5/7ML basil syrup | 3 dashes orange bitter | ice cubes

*glass:* rock glass | *method:* stir down | *garnish:* orange peel discarded

*Aromatic,  
round, balanced.*



**ALC. 40%**  
**VOL. 70 cl**

Crafted using Carum Carvi  
(caraway) seeds.

# CARAWAY



*F*lavour enhancer, healing elixir, legendary spice.  
From this wonderful aura comes our liqueur,  
made from a natural infusion of Carum carvi  
(caraway), seeds with the addition of caraway  
essential oil.

- 
- SIGHT** Transparent, bright.  
**SMELL** Aromatic, sweet, penetrating.  
**TASTE** Pleasantly round, the caraway aroma is well-balanced  
by its sweetness.
- 

## THE NORTH SIDE

30ML Gin Bèrto | 20ML Doppio Carvi Quaglia | 10ML Zafferano Quaglia |  
20ML lemon juice | 5ML sugar syrup | 10ML egg white |  
5/6 mint leaves | top soda | ice cubes

*glass:* Highball glass | *method:* dry shake, shake with ice |  
*garnish:* fennel flower

*Warm and precious,  
full of aromatic nuances.*



ALC. 20%  
VOL. 70 cl

Made using the pink heart  
of rhubarb root.

# RHUBARB



*D*elicate, warm and embracing, rich in aromatic fragrances. The selected rhizome of rhubarb, joined by citrus peel and gentian, is infused in alcohol for over sixty days and makes a noble bitter liqueur, elegant and shining.

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- SIGHT** Dark amber, silky.  
**SMELL** Hearthy, woody, gently smoked.  
**TASTE** Delicate, warm and soft, with the typical bitter notes of rhubarb rhizome.
- 

## RHUBARB & SODA

50ML Rabarbaro Quaglia | 20ML fresh lemon juice |  
top soda | ice cubes

*glass:* Collins glass | *method:* build | *garnish:* lemon wedge, pinch salt

*The intensity of citrus,  
the elegance of brandy.*



ALC. 40%  
VOL. 70 cl

Made using fresh orange peels  
and 10 years old brandy.

# ORANGE BRANDY



*E*legant liqueur created according to the classic method of fresh orange peels infused for over two months in 10 years old brandy. Its elegant, citrusy notes are joined by the sweetness of Bourbon vanilla.

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SIGHT Bright, intense orange.  
SMELL Warm, citrusy, with a soft vanilla hint.  
TASTE Elegant, embracing, bold yet sweet.

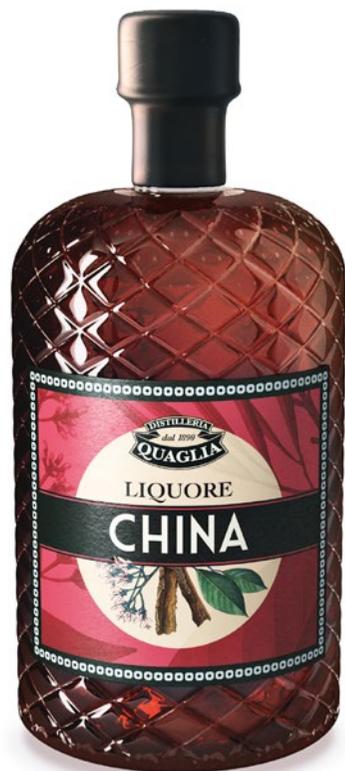
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BERTO REVIVER N.2

20ML Gin Berto | 20ML Vermouth Berto Classico  
10ML Orange Brandy Quaglia | 1dash/1 bar spoon Assenzio Quaglia

*glass:* Martini glass | *method:* stir | *garnish:* lemon peel discard

*Bitter, full-bodied,  
well balanced with freshness.*



**ALC. 35%**  
**VOL. 70 cl**

Made infusing the bark of China calisaya  
in pure alcohol.

# CINCHONA



*Barks of china calisaya, known since old times for its exceptional herbal properties, are infused in alcohol to create the core of this bitter liqueur. An infusion of many spices join the china to aromatically balance its bitter notes.*

- 
- SIGHT** Dark amber, with bright red shades.
- SMELL** Amber, slightly balsamic, with balanced citrus notes.
- TASTE** Warm, bitter notes of china are cooled down by citrus and coriander aftertaste and rounded by vanilla.
- 

To be served after meal or to be used as an ingredient  
for original cocktails.

*Elegant combination  
of delicacy and softness.*



**ALC. 20%**  
**VOL. 70 cl**

Made with precious flowers of *Sambucus nigra* grown spontaneously on the Piedmontese hills.

# ELDERFLOWER



*The flowers of *Sambucus nigra*, spontaneously born on the hills around Asti, Piedmont, are infused in alcohol and joined by roots of Iris and other spices, to make a liqueur with a unique combination of delicacy and softness, floral and elegant notes.*

- 
- SIGHT** Lightly golden with bright shades.
- SMELL** Typical notes of the flower, bold, persistent, with light notes of Iris.
- TASTE** Delicate and soft, with elegant floral notes.
- 

To be served after meal or to be used as an ingredient for original cocktails.

*Full, embracing  
and elegantly warm.*



ALC. 25%  
VOL. 70 cl

Product with infusion  
of fine Piedmontese hazelnuts.

# HAZELNUT



*The distillation of the infusion of hazelnuts,  
joined by a selection of spices as rhubarb and  
Bourbon vanilla beans from Madagascar,  
creates a full-bodied, elegant and warm liqueur.*

- 
- SIGHT** Bright and lightly amber.
- SMELL** Intense, elegant and complex, with hints of roasted dry fruits.
- TASTE** Full, warm and silky, with an elegant and long lasting aftertaste.
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To be served after meal or to be used as an ingredient  
for original cocktails.



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*Antica Distilleria Quaglia was founded in 1890  
by Cav. Giuseppe Quaglia and gradually expanded, always  
as a family owned business, through four generations.*

*Thanks to the skills of the great grandson Carlo,  
the Distillery has focused on **high quality craft spirits**,  
liqueurs and vermouth, respecting tradition  
and according to the extraordinary heritage of historical  
recipes that embody the finest quality and  
the best Piedmontese craftsmanship.*

*The Distillery is proudly certified **Organic**.*

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