



VERGNANO ARANCINO LIQUEUR

Fratelli Vergnano 1865 • USDA Organic 

BRONZE San Francisco World
Spirits Competition 2016

BRAND OVERVIEW

In 1865, Bartolomeo Vergnano took a keen interest in alchemy and knowledge of Italian botanicals to formulate artisan liqueurs following the Piedmont liqueur-making tradition.

Today, after three generations, Valter Vergnano has the same enthusiasm and alchemist inclination. The core focus has been professionalism, transparency, raw materials quality, and first rate finished products.

ORGANIC LIQUEURS

The company received the certification for producing organic products from the national organization "Valoritalia" in 2015.

Traceability of ingredients is a guarantee of absolute transparency and purity; the whole chain is bio-certified and subjected to accurate controls.

This is an **all-natural** product, therefore, color may slightly vary and is sensitive to light. **No artificial coloring or flavoring.**

PRODUCT OVERVIEW

TASTING NOTES

- Vivid orange hue with a bright aroma
- Bold and bittersweet with a zesty bite

SERVING RECOMMENDATIONS

- Neat
- On the rocks
- With sparkling wine
- In a margarita
- Over gelato

PRODUCTION PROCESS

NATIVE ORGANIC TAROCCO, SANGUINELLO,
AND MORRO VARIETALS; HAND-PICKED AT
THE PEAK OF RIPENESS

Sicilian Blood
Orange Peels +
Wheat Alcohol

x

15
Days

+

COLD-PRESSED

Sicilian Blood
Orange Juice

+

Sugar

=

True to the Source,
Blood Orange Liqueur

SICILIAN COSMO

1oz Vergnano Arancino Liqueur
1½ oz Van Hoo Vodka
½ oz Cranberry juice
½ oz Fresh lime juice

*Add ingredients to cocktail shaker filled with ice
Shake vigorously until the outside of the shaker
is frosted and beaded with sweat
Strain into cocktail glass
Garnish with a blood orange twist or wheel*



17%
ALC/VOL

750mL
BOTTLE



ORIGIN

PRICE



PIEDMONT
ITALY

FULL PRODUCT LINE

