



TORELLA 72

Enrico Toro DC

BRAND OVERVIEW

In the early 1800's, Beniamino Toro Sr. moved to Tocco da Casauria, a commune in Abruzzo. Beniamino discovered a local herbal elixir dating back to the Benedictine Friars who built the San Clemente at Casuria Abbey in 1100.

In 1817, Centerba Toro was born. This sophisticated liqueur is made from the alchemy of wild and naturally grown herbs selected and picked by experts at the slopes of the Maiella, Abruzzese Mountain.

Beniamino opened a pharmacy in the late 1800's and commercialized his prized Centerba, which was known as a homemade product until this time.

Overtime, the monasteries lost their notoriety for the elixir remained a staple in the Casauria community.

Centerba largely rose to fame during the cholera epidemic of the late 19th century in Naples. It was said every evening there were well-supplied wagons of Centerba bottles heading for the Neapolitan capital. The herbs for this spirit are well known for their restorative and healing properties.

Since then, Tocco da Casauria has been associated with Centerba, the perfect name derived from "Centum Herborum," or in dialect "Cianterba."

1972 marked the year Enrico Toro and his father, Roberto, built a distillery to keep up with market demands of their ancestral herbal liquor, Centerba. Thus, the family rebranded Centerba Toro as Centerba 72.



THE OLDEST DIGESTIVO IN ABRUZZO

PRODUCT OVERVIEW

Handed down from father to son, the age-old recipe calls for an infusion of high mountain herbs. In the 1800's, Torella was referred to as "potable Centerba" to distinguish from Centerba 72.

Torella 72 maintains the same characteristic of Centerba 72 with a lower alcohol strength and slight sweetness created from the addition of the fine acacia honey. For those who want to enjoy the flavors of Abruzzo at a lower alcohol strength with slight sweetness, Torella is the perfect choice.



TASTING NOTES

- Sweet entry of soft, mountainous herbs
- Vibrant pine note with slight vanilla
- Subtle honeyed oregano and wild mint
- Smooth finish dusted with cinnamon



SERVING RECOMMENDATIONS

- Savored smooth at room temperature or cold on the rocks
- Perfect in cocktails, espresso, and coffees
- Pairs nicely as an aperitivo with cheese
- Herbal addition to your favorite food recipe



PRODUCTION PROCESS

Centerba 72 + Acacia Honey



Heavenly Sweet Herbs

38%
ALC/VOL

750mL
BOTTLE



ORIGIN

PRICE



FULL PRODUCT LINE

