



CENTERBA 72 ITALIAN DIGESTIVE

Enrico Toro

95 Points, GOLD - Exceptional, Beverage Testing Institute 2018
90 Points - Highly Recommended - "Excellent", Ultimate Spirit Challenge 2016
SILVER, Wine and Spirits Wholesalers of America 2016

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 200 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, but it 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 in this spirit are well known for their restorative and healing properties.

1972 marked the year Enrico Toro and his father, Roberto, built a distillery to keep up with market demands of their ancestral herbal liquor. Thus, the family rebranded Centerba Toro as Centerba 72. Centerba 72 has a variation of 2 elements compared to the originating Centerba Toro recipe and it is said to be superior to the original formula. Being 140-proof, it is a most provocative winter warmer for both head and belly.



THE OLDEST DIGESTIVO IN ABRUZZO

PRODUCT OVERVIEW

TASTING NOTES

- Herbal aromas of oregano, thyme, and pinesap
- Initial light mouthfeel, then a slightly hot and prickly assertion of spearmint
- Peppermint and licorice combine with a tingling spice for a momentary flash
- Pine needle fades into a long, dry and spicy finish

SERVING RECOMMENDATIONS

- Traditional serve as a digestif
- Excellent in cooking pasta or fish
- Elevate Risotto by adding 1/3c Centerba to the final cup of stock
- Pairs well with coffee and bitter chocolate

PRODUCTION PROCESS

STEEPED IN PROPRIETARY ORDER,
HERB COMBINATIONS

Sugar Beet Alcohol + 100 Herbs = Enrico Toro Centerba 72

THE AROMATIC HERBS ARE HANDPICKED
FROM THE LOCAL MOUNTAINS

70%
ALC/VOL

700mL
BOTTLE



SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



FULL PRODUCT LINE

