

DISARONNO BE ORIGINALE

Founded in 1525, Disaronno is the World's Favorite Italian Liqueur. Featuring it's Unique Square Cap and Iconic Bottle, Disaronno's Taste and Aroma makes it instantly recognizable and a true mark of quality and authenticity.



OUTDACE BOTH THE CATEGORY & COMPETITION IN VOLUME & VALUE SHARE*

GROWING VOLUME & VALUE

3 X FASTER THAN THE CORDIAL CATEGORY

2x FASTER THAN THE CATEGORY LEADER, BAILEYS

DISARONNO IS THE ONLY SUPER PREMIUM CORDIAL THAT IS:





ALL NATURAL



NUT-ALLERGY FREE



*IRI Trends



TASTING NOTES

AROMA: Intense and persistent fragrance that remains unchanged even with the addition of ice. When combined with other spirits and mixers, it is perfectly recognizable as a key ingredient.

FLAVOR: 100% natural, sweet and fruity character, the basic components of the recipe (apricot kernels, Madagascar vanilla, cocoa) enhance its aromatic complexity, giving Disaronno an extraordinarily distinctive taste.

COLOR: Use of selected caramels, a 100% natural golden amber hue with glints of ruby red.

TYPE: Liqueur ABV: 28%



DISARONNO CAN BE ENJOYED AS AN APERITIVO, DIGESTIVE OR AS A BASE IN REFRESHING MODERN COCKTAILS. WHEN COMBINED WITH OTHER SPIRITS AND MIXERS, DISARONNO'S AROMATIC COMPLEXITY ADDS CHARACTER AND DISTINCTION TO ANY DRINKING OCCASION.



INGREDIENTS:

1 Part Disaronno® 2 Parts Whisky

METHOD: Pour over ice in a rocks glass

INGREDIENTS:

2 Parts Disaronno® 2 Parts Prosecco or Sparkling Wine 1 Part Fresh Lemon Juice Splash of Simple Syrup

METHOD: Shake and strain over ice in a wine Glass. Top with prosecco. Garnish With lime or orange slices (optional)

INGREDIENTS:

1 Part Disaronno® 1 Part Blanco Tequila 3 Parts Fresh Sour Mix (1 part lime, 1 part lemon, 1 part simple syrup)

METHOD: Shake with ice and strain into a salt-rimmed margarita glass. Garnish with a lime slice

INGREDIENTS:

1 part Disaronno 2 parts Sparkling Water Fresh Lemon Juice

METHOD: Pour all ingredients into a glass and Enjoy!

