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LUXARDO IS ONE OF THE OLDEST EUROPEAN FIRMS PRODUCING LIQUEURS AND SPIRITS.

Established in 1821 by Girolamo Luxardo and still entirely controlled by the same founding family, Luxardo exports its specialties in over 86 different countries around the world.

Transferred from Zara to Torreglia (Padova) in 1947 due to the consequences of the Second World War, Luxardo is a place where centuries old traditions meet cutting edge production methods. Traditional copper pot stills, aging vats, marasca cherry orchards, warehouses and brand new bottling lines are all pillars that distinguish the Luxardo Distillery still today, as it was in the past. With the arrival of the seventh generation, today three generations work together to continue Girolamo's legacy.







MARASCHINO PERLA DRY

"RISERVA BICENTENARIO" 40% ALC. BY VOL.



2021 was a very important date for Luxardo as it marked our 200th Anniversary. To celebrate the gratifying milestone of two centuries of history, the company put back on the market, in a strictly limited edition, the most prestigious product in its range, Maraschino Perla Dry.

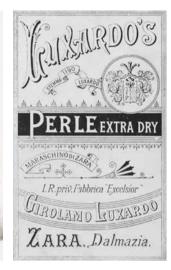
This Maraschino Luxardo Riserva Speciale was last produced in the distant 1970s. Maraschino Perla Dry has a high alcohol content (40% alc./ vol.), a considerably reduced sugar content (hence the term"dry"), and a marasca cherry distillate base more than 50 years old. Maraschino Perla Dry Luxardo is marketed in a limited quantity (4.999 numbered bottles) and can be recognized by a restyled original Liberty label and a prestigious gift box, which recalls the customs of high society in the late 19th century.













THE GAZETTE, MONTREAL, FRIDAY, OCTOBER 11, 1901.

dian doctors without English diplomas were accepted for hospital ser-vice in South Africa, but were not the understood, regimentally attached. The rule was probably not even set-aside in their cases. The present instance is a reason for the adoption of the idea of Dr. Roddick's bill, which would give provincial II centiates a Canadian standing from which to demand equality with Bri-tish trained men. At present they cannot legally practice in some part of Canada, to say nothing of outside

letaton is combatting an outbreak of smallpox similar to that which has been general over the northern half of this continent for the post two years, cases of a mild form appearing in the most unexpected places. The outbreak has drawn one very sensible mugga-tion from the Cremution Society of England, which has offered to burn the bodies of those who die from smallpox at most price. There is no doubt that there is no more fruitful surres of variation in our fruitful surres of variation is no the bodies of mure of contagion than the bodies of the deceased, and that remained the only absolutely innocuous metho-of dealing with them,

Cordials of Superior Quality Luxardo's Maraschino

This celebrated Liqueur's an extract from "Griotica," a sort of cherry, bitter to the Taste (which grows only in bulmatia), and is without the abunitation of also also army other ingredient.

H.t. an excellent Coolial—and Lorande's brand is held in the greatest estimation threathout the Continent of Europe, Great Biddain and all her Colombs.

Luxardo's Maraschino, "Perle Extra Dry,"

\$1.50 per bottle \$15.00 per case of one Pozen.

Luxardo's Maraschino Excelsior (Freme), \$1.25 per bottle \$11.30 per case.

Lut.ardo's Curaeno, in large stone lugs, \$1.50 per jug \$1.50 per case of one dozen Juga-

Luxurdo's Anisette, in quart bottles.

\$1.50 per bottle;

Luxardo's Kummel, in quart footiles, 31 20 per bottle, Luxardo's Cherry Brandy, in quart bottles, \$1.00 per bottle.

LUARATO'S Creme de Meuthe, arcon.

Grapermate, from a \$1.5 per hettle.

LUARATO'S Amer d'Or, Heat Hitter,

(Magar Hitter) | 15 oper hettle.

Chagar Hitter, | 15 oper hettle.

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Kenned d'Alexe thomas, becomes and Magaritation had on





MARASCHINO ORIGINALE

32% ALC. BY VOL.



Luxardo Maraschino Originale is still produced according to a special formula created by Girolamo Luxardo in 1821.

When Luxardo marasca cherries are harvested at the beginning of every summer, they are put in alcoholic infusion in larch-wood vats together with some leaves and branches of the same trees for up to three years. When ready, both the liquid and the solid parts are distilled in traditional copper pot stills, separating the heart from heads and tails. Only the heart of the distillate is then allowed to mature in ash-wood vats. The last process consists in transforming the distillate in liqueur by adding a simple syrup of water and sugar lowering the ABV to 32%. Crystal clear in colour, the aroma is typical of marasca cherry distillate with strong alcohol spirit and roasted nuttiness, while the taste results smooth but sharp at the same time with hints of dark chocolate, vanilla and orange marmalade. The tall green bottle with its red cap is still hand-plaited in straw within the company, and resembles the Maraschino bottles produced in Zara in the early days, where the straw was placed in order to prevent damage during transportation. Luxardo Maraschino Originale can be enjoyed in many classic cocktails or neat as an after dinner drink. It is also ideal over fruits such as strawberries, pineapples, oranges etc. or as a flavor in confectionary and ice creams.





CHERRY LIQUEUR SANGUE MORLACCO

30% ALC. BY VOL.

Luxardo's second speciality after Maraschino.

When Luxardo marasca cherries are harvested at the beginning of every summer, part of the juice is separated and left to mature until natural fermentation occurs. When a certain alcohol by volume is reached neutral alcohol is added to the juice to avoid further fermentation and it is then allowed to age in oak vats. Clear and deep red in color, the pungent aroma of freshly squeezed cherry juice. The taste is intense, thick and syrupy with sweetness partially offset by fruit tartness. Luxardo Cherry Liqueur was renamed with the curious name "Sangue Morlacco" (Morlacco Blood) by the famous Italian poet Gabriele D'Annunzio in 1919, at the time of the Fiume military expedition. On the front label remains the dedication that the Poet sent to the Luxardo family with his signature. Luxardo Cherry Liqueur "Sangue Morlacco" can be enjoyed in many classic cocktails, or neat or over ice as an after dinner drink. You can pair it to dark chocolate or with any kind of cheese. It is also ideal over mixed berries or over ice cream.







ORIGINAL MARASCHINO CHERRIES



The first Luxardo Original Maraschino Cherries were produced at the Luxardo plant in Zara in the late 1800's, likely to be the first of their kind in the world.

These are candied cherries soaked in Luxardo marasca cherry syrup. The percentage of marasca cherries in jars and tins is about 50% and so is the percentage of syrup. No thickening agents of any type and no preservatives are used and the dark red color is all natural. Their unique taste comes from the marasca cherry syrup which is made starting from the same juice used to prepare the infusion for the Cherry Liqueur "Sangue Morlacco". A cutting edge system of pasteurization guarantees the maximum level of preservation and safety. Luxardo Original Maraschino Cherries accurate candying process confers to the fruit a crispiness which is rare to find amongst competing brands. Today, like in the golden age of cocktails, Luxardo Original Maraschino Cherries are used in the worlds' best bars and by the most famous mixologists as a garnish in their creations. The syrup itself may be used in many cocktails as a flavored sugar. They are also ideal over ice cream.

Gluten Free | GMO Free | Certified Kosher | Vegan friendly



ANTICO LUXARDO

16,5% ALC. BY VOL.



Antico is Luxardo's own interpretation of a vermouth. Luxardo marasca cherries are harvested at the beginning of every summer and part of the juice is separated and left to mature until natural fermentation occurs.

Neutral alcohol is added to the juice to avoid further fermentation when a certain alcohol by volume is reached and it is then allowed to age in oak vats. The product is then infused with various herbs and spices and at last filtered and bottled at 16,5% ABV. Luxardo Antico is perfect to twist many classic cocktails swapping it for the vermouth, or neat or over ice as an excellent aperitivo.





SOUR CHERRY GIN

37,5% ALC. BY VOL.



Deep red in color, Luxardo Sour Cherry Gin has a pungent marasca cherry aroma with intense juniper notes. The initial taste is typical of gin with spicy and long lasting sour aftertaste. Luxardo Sour Cherry Gin can be used to twist many classic cocktails such as the Martinez and the Gin Fizz, or it can be enjoyed neat or over ice as an after dinner drink.











43% ALC. BY VOL.



Luxardo London Dry Gin is the result of an accurate selection of nine botanicals such as juniper, coriander, iris, angelica, licorice, cinchona, cinnamon, cardamom and bitter oranges left in alcoholic infusion for twenty-four hours in our traditional copper pot stills before distillation.

After nineteen days of refinement, the product is filtered, diluted and ready to be bottled. The actual recipe of the Luxardo London Dry Gin goes back to the famous "Ginepro di Dalmazia", produced by the Luxardo family since the beginning of the 1900's. The Luxardo family has been producing a juniper based distillate, ancestor of the more modern gin spirit, since 1833, when it first appeared on a price list of the company. Luxardo London Dry Gin can be used in many classic cocktails such as the Aviation and the Negroni, and is ideal with tonic water for the worldwide favorite "Gin & Tonic".





TRIPLE SEC ORANGE

39% ALC. BY VOL.

Luxardo "Triplum" is a classic Triple Sec produced by Luxardo since the early 19th century according to the original production specifications.

Triple Sec traditionally is a liqueur obtained from the distillation of dried peels of citrus fruits. Luxardo "Triplum" is obtained by the infusion of three varieties of citrus fruits: curação peels (bitter orange peels from the Dutch Antilles), sweet oranges peels and mandarin peels. To add some complexity, some orange blossom is added to the infusion which is then distilled. Heads and tales are then separated and only the "heart" is allowed to succeed to a second distillation. The distillate is filtered, diluted and sugared. Like Luxardo Maraschino Originale, it is one of the few liqueurs obtained by distillation. Luxardo "Triplum" can be used in many classic cocktails such as Margarita, Cosmopolitan and Sidecar. It can also be enjoyed neat or over ice as an after dinner drink, or over fruit salads.









30% ALC. BY VOL.



Luxardo Apricot has been produced by the Luxardo family since 1935 when the city of Rome organized a competition amongst Italian spirits producers looking for a new liqueur which should represent the capital city.

Luxardo Apricot won the first prize and was awarded with the title "Liquore della Lupa" (Liqueur of the Roman she-wolf), now its trademark. Obtained from the infusion of apricots' pulp in sugar beet alcohol, Luxardo Apricot is very rich in taste with mild cinnamon spice and light almond finish. Brilliantly suited to use in cocktails it can also be enjoyed neat or over ice as an after dinner drink.







DEI CESARI

38% ALC. BY VOL.



Luxardo Sambuca dei Cesari is a classic Italian liqueur.

Star anice, herbs and spices, alcohol, sugar and pure volcanic water from Luxardo own springs, are the key ingredients that distinguish Luxardo Sambuca dei Cesari. Still produced according to the original family recipe, high quality raw materials and cutting edge production methods guarantee the highest possible quality, which makes Luxardo Sambuca dei Cesari a premium product. Already known and appreciated in ancient times for its therapeutic properties, the anise plant, originating from China, became widespread through the centuries in the countries of the Mediterranean coast, where it became widely used for preparing typical dishes and desserts. Try it neat, over ice, or with 3 coffee beans for a classic Italian "Sambuca con la mosca". It is also ideal with coffee or diluted with water for a perfect aperitivo.

GMO Free | Certified Kosher | Vegan friendly

Other flavors available:

Passione Raspberry - Sambuca with raspberry 38% alc. by vol.

Passione Nera - Sambuca with liquorice 38% alc. by vol.





LIMONCELLO

27% ALC. BY VOL.

Luxardo Limoncello is a natural and artisanal product still produced according to the original family recipe first advertised in 1905.

Limoncello is an authentic Italian lemon liqueur that is extremely popular in Italy. Luxardo's time-honored production methods of infusing alcohol with peels, pulp and juice enhances the natural aroma and bright citrus taste of lemons harvested in southern Italy. Enjoy Luxardo Limoncello either straight up and chilled, or on the rocks with soda or tonic water for a perfect aperitivo occasion.







AMARETTO DI SASCHIRA

24% ALC. BY VOL.



Luxardo Amaretto di Saschira is sophisticated liqueur crafted with meticulous attention to detail, where the rich almond flavour is artfully derived from the essential oils naturally present in the pits of cherries, peaches, and apricots.

This distinctive method of flavour extraction lends Luxardo Amaretto a unique, well-rounded taste, complemented by a beautifully fragrant aroma and a soft hint of vanilla that enhances its smoothness and lingers gently on the palate. The complexity and depth of Luxardo Amaretto distinguish it as a versatile addition to any bar, brilliantly suited for classic cocktails like the Amaretto Sour, where its layered flavours can truly shine. Additionally, its luxurious, velvety character makes it an exceptional choice for savouring neat or over ice, providing a perfectly indulgent after-dinner experience for those who appreciate a refined and nuanced spirit.





ESPRESSOLIQUEUR

27% ALC. BY VOL.



Luxardo Espresso liqueur is a traditional Italian liqueur crafted with precision, featuring the rich essence of coffee obtained through a meticulous thirty-day infusion of select, high-quality coffee beans from Brazil, Colombia, and Kenya, with a predominant focus on the Arabica variety.

This infusion method brings out a beautifully bold, authentic coffee flavor that is smooth yet intense, capturing the deep, aromatic notes that make this liqueur uniquely satisfying. Luxardo Espresso Liqueur is versatile, allowing it to be enjoyed in various ways: served straight and chilled for a concentrated, invigorating experience or poured over ice to reveal its smooth complexity with each sip. Its rich coffee character also makes it an excellent addition to cocktails, adding depth and sophistication to after-dinner drinks or creative coffee-inspired concoctions for a memorable tasting experience.



BITTER ROSSO

25% ALC. BY VOL.



Luxardo Bitter is obtained from a separate infusion of bitter herbs, aromatic plants and citrus fruits in water and alcohol.

Such infusions are then blended together according to an original Luxardo family recipe. Bright red in color, herbal and citrusy aromas meet distinctive gentian and wormwood flavors, which distinguish Luxardo Bitter. Ideal for many classic cocktails such as Americano or Negroni, it can also be enjoyed neat or over ice as an aperitivo. Try it as well hard shaken and double strained in a coupette, you'll have the perfect "Shakerato".







BITTER BIANCO

30% ALC. BY VOL.



Luxardo had a Bitter Bianco recipe in his records since the early 1900's, however with the destruction of the company in Zara, no samples or existing bottles were ever found.

Luxardo Bitter Bianco shares the same infusions of bitter herbs, aromatic plants and citrus fruits with Luxardo Bitter. Before the blending process however, most of these infusions are distilled, process which turns the color into transparent, and changes slightly the flavor profile. An infusion of Roman Absinth (Wormwood) is added at the end to enhance the bitter taste, giving the ivory color to the product. Luxardo Bitter Bianco is brilliantly suited to twist classic cocktails such as Negroni which becomes a Negroni Bianco, a Paloma into a Paloma Bianco etc. but it can also be enjoyed neat or over ice as a classic aperitivo.



APERITIVO

11% OR 15% ALC. BY VOL.



Luxardo Aperitivo is a vibrant Italian aperitivo crafted through a carefully balanced infusion of aromatic herbs, roots, and a selection of citrus fruits, resulting in a complex yet harmonious flavour profile.

This meticulous blend combines the natural bitterness of botanicals with bright, zesty citrus notes, creating an aperitivo that is both crisp and delightfully refreshing. With its mild alcoholic content, Luxardo Aperitivo is ideal for low-ABV cocktails, perfect for relaxed aperitivo moments where lightness and flavour shine. For a refreshing twist, shake it with fresh pink grapefruit juice and Luxardo Triplum - Triple Sec to create a bright, invigorating "Vacanza" cocktail. Alternatively, mix Luxardo Aperitivo with pink grapefruit soda to enjoy a deliciously refreshing "Pink Aperitivo", bringing a touch of Italian flair to any occasion. At last, for a classic aperitivo experience, mix Luxardo Aperitivo with Prosecco and soda to create the perfect, timeless Spritz.







DEL SANTO

40% ALC. BY VOL.



This remarkable liqueur is the result of a careful fusion of finely selected herbs and roots, each contributing its own unique qualities to create a complex and harmonious blend.

Key botanicals such as achillea moscata, mace, galangal, cinnamon, clove, aromatic calamus, and many others are artfully combined to achieve a balance that is both bold and elegant. The liqueur's distinctive bittersweet flavor, punctuated by warm, spicy undertones, lends itself to versatility, making it an ideal choice for enhancing an array of cocktails with a rich and unexpected depth. Yet, its smooth and layered profile also makes it a pleasure to enjoy on its own, either neat or over ice, where its character shines as a sophisticated after-dinner drink. Crafted with tradition and attention to detail, this liqueur offers an experience that speaks to the artistry and dedication behind each bottle.



READY TO SERVE RANGE









NEGRONI

23% ALC. VOL.

Negroni is a classic Italian cocktail that is the result of a skilful blending of three key Luxardo products:
London Dry Gin, Bitter and Antico. All embellished with a few drops of Luxardo Orange Bitter Bitters to balance the orange scents with the spicy notes of Antico Luxardo.

A bittersweet-tasting cocktail with a nuance of morello cherry.

GMO Free | Vegan friendly

AMERICANO

17.5% ALC. VOL.

Americano is a classic aperitif cocktail that is the result of a skillful blending of two key Luxardo products: Bitter Rosso and Antico. Everything is embellished with a few drops of Luxardo Rhubarb Bitters to balance the bitter taste of the Bitter Rosso with the spicy notes of Antico Luxardo.

A cocktail with a distinctive and rich flavor, perfect for any occasion.

GMO Free | Vegan friendly

VACANZA

15% ALC. VOL.

Vacanza – Pink Aperitivo – is an aperitif
cocktail that is the result of a skilful blending of two key
Luxardo products: Aperitivo and Triplum Triple Sec Citrus.
All mixed with pink grapefruit juice.
A fresh cocktail with well-balanced citrus characteristics where
pink grapefruit stands out.

GMO Free | Vegan friendly

ESPRESSO MARTINI

15% ALC. VOL.

Espresso Martini is a "new classic" cocktail created in the 80s in London by the famous barman Dick Bradsell. Intense, full-bodied, enveloping, heady from the first sip, Espresso Martini is the perfect combination of vodka and Luxardo Espresso liqueur. Simple, but effective:

A concentrate of strong flavours that, together, reach the perfect harmony for an aperitif or a refreshing afterdinner like at the bar.



LUXARDO BITTERS RANGE











SOUR CHERRY BITTERS

44% ALC. VOL.

Luxardo Sour Cherry Bitters is a sophisticated blend that brings depth and complexity to cocktails. Infused with the rich flavours of Luxardo Marasca cherries juice, it offers notes of aromatic quassia barks and a hint of chocolate, creating a unique balance of sweetness and bitterness. Perfect for enhancing classic cocktails or adding a distinctive twist to modern creations.

GMO Free | Vegan friendly

COFFEE BITTERS

44% ALC. VOL.

Luxardo Coffee Bitters delivers a rich and aromatic profile, combining the deep, robust flavours of freshly brewed coffee with subtle hints of spice and a balanced bitterness. Perfect for enhancing cocktails, desserts, and culinary creations, these bitters add a sophisticated coffee essence to any recipe.

BITTER ORANGE BITTERS

44% ALC. VOL.

Luxardo Bitter Orange Bitters delivers a vibrant citrus profile, featuring the bold zest of bitter orange peel balanced with subtle spice notes. Perfect for adding complexity and depth to cocktails, it imparts a refreshing and aromatic twist with a lingering, pleasantly bitter finish.

GMO Free | Vegan friendly

CHAMOMILE BITTERS

44% ALC. VOL.

Luxardo Chamomile Bitters, a meticulously crafted infusion of chamomile flowers, offering a tantalizing experience with every drop. Indulge in its rich, floral aroma, perfectly balanced by a gentle bitterness and a lingering hint of honey sweetness. Whether enhancing classic cocktails or adding a sophisticated twist to your creations, Luxardo Chamomile Bitters elevates every sip to new heights of flavour and refinement.

GMO Free | Vegan friendly

RHUBARB BITTERS

44% ALC. VOL.

Luxardo Rhubarb Bitters, a delightful infusion crafted to elevate your cocktail experience. Infused with the tartness of rhubarb root, these bitters offer a perfect balance of sweet and sour notes, enhanced by a subtle hint of bitterness. Whether you're crafting classic cocktails or experimenting with new creations, Luxardo Rhubarb Bitters adds a unique depth of flavour to your creations.







AMARO ABANO

30% ALC. BY VOL.

Luxardo Amaro Abano originated in 1952. Amaro means "bitter," and Abano is an old Roman spa in the Veneto region that has been active for the last 500 years. The label depicts the spa around the year 1600. The herbs in this amaro grow wild and are infused along with cardamom, cinnamon and bitter orange peel. Luxardo Amaro Abano is a medium bitter, extremely popular in Italy, and especially in the Veneto region, drunk straight after a meal with or without ice to help digestion.

GMO Free | Certified Kosher | Vegan friendly



FERNET

40% ALC. BY VOL.

A strong bitter amaro, Luxardo Fernet undergoes a prolonged infusion of different herbs and spices such as licorice, cardamom, gentian and saffron. Luxardo has produced since 1889 this Fernet which is typically enjoyed after any meal to help digestion.

GMO Free | Certified Kosher | Vegan friendly



SOUR APPLE

15% ALC. BY VOL.

Luxardo Sour Apple is a low ABV liqueur with an exceptional mix of sweet and sour green apple flavours.

GMO Free | Certified Kosher | Vegan friendly



KIRSCH

40% ALC. BY VOL.

Pure cherry distillate.

GMO Free | Vegan friendly



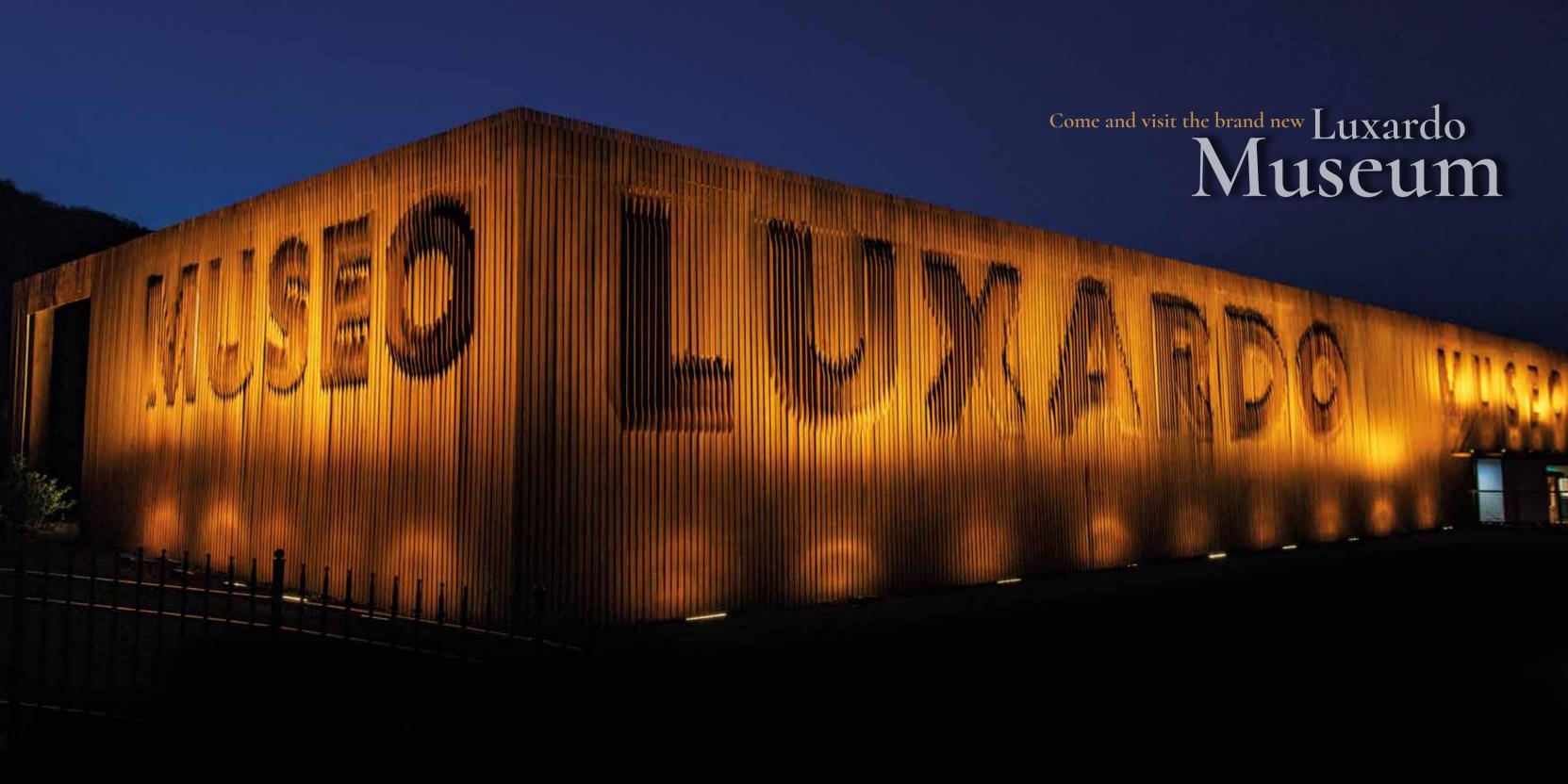
ABSINTH FATA VERDE

40% ALC. BY VOL.

This modern Bohemian-style absinthe offers a fresh take on tradition, featuring bold, intense anise notes that define its aromatic profile.

Crafted with select botanicals, which are infused directly in a copper pot still before distillation, this absinthe showcases a refined yet robust character. When water is added, it transforms, producing a classic louche effect, creating a beautifully cloudy, opalescent appearance in the glass. Perfect for those who appreciate the heritage of absinthe with a contemporary twist, this spirit brings a full-bodied experience to both traditional rituals and innovative cocktails alike.







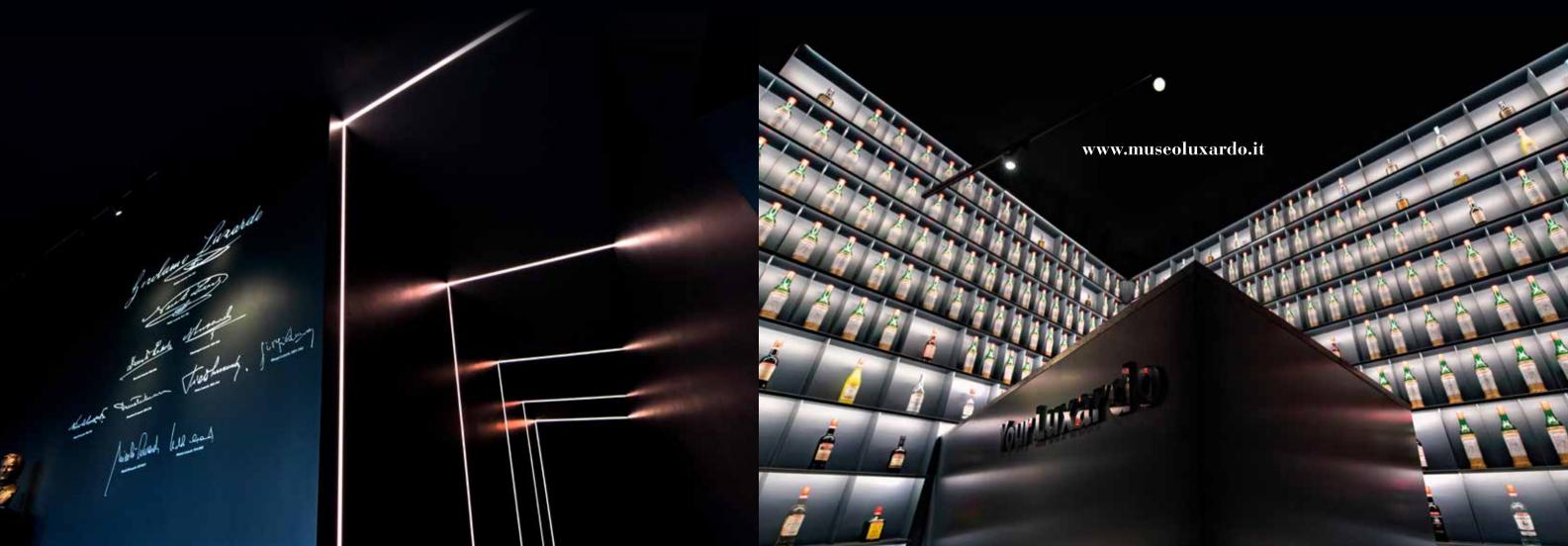
Over 200 YEARS of HISTORY.

A museum which testifies to a company that has gone through two centuries of history from its founder Girolamo to the present day.

It's a journey through
HISTORY INNOVATION TRADITION
The first distillery in Zara in 1821 and the birth of
Luxardo Maraschino Originale.



Scan the QRCode to book









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