

CASONI

One of Italy's oldest distilleries re-establishes its position in the top tier



Year Founded: 1814

Region: Finale Emilia, Italy

Founder: Giovanni Casoni

Fun Fact: In 2023, Casoni received the Forbes Sustainability Award, which ranked it among Italy's Top 100 most sustainable companies.

Known For: One of the oldest Italian distilleries and liquor factories, has handed down its know-how from generation to generation, maintaining an innate passion for the production of liqueurs and spirits and a love for its land.

- Sustainable -

As is indicated on the antique labels of some of Casoni's most iconic bottlings, the company dates to 1814 and remains in its original headquarters outside Modena, in Emilia-Romagna. One of the firm's earliest successes was an anisette liqueur, Anicione, which prompted Giuseppe Casoni, son of the founder, to open a shop in the village of Finale Emilia in 1853. Considered one of Italy's oldest distilleries, Casoni racked up awards at national and international exhibitions as successive generations of Casonis grew this once-modest operation into a fabbrica and distilleria of serious dimension. When fifth-generation Mario Casoni took the reins in 1964, he kicked off a period of expansion and international growth that put the company in the top rank of Italian distilleries, with production facilities in Italy and Slovakia. And while there had been a period when ownership was transferred out of family hands, Mario's grandson, Paolo Molinari, mobilized a group of investors and bought it back in 2016. Since then, he has spearheaded efforts to re-energize this historically important brand, with an eye toward sustainable production at every turn: 100% of the energy used by the Casoni fabbrica comes from renewable sources, including about a third generated by solar panels installed at the facility itself. We think Casoni's time has come in the US market. Combine its epic history with the level of craftsmanship and value on offer, and you've got a phenomenon in the making: Starting with its iconic range of aperitivi—L'Aperitivo 1814, Il Bitter 1814 and Vermouth 1814—and continuing down the line to authentic, PGI-protected specialties such as Limoncello di Sorrento and Nocino di Modena, this formidable lineup epitomizes what The Italian Spirits Company is all about.

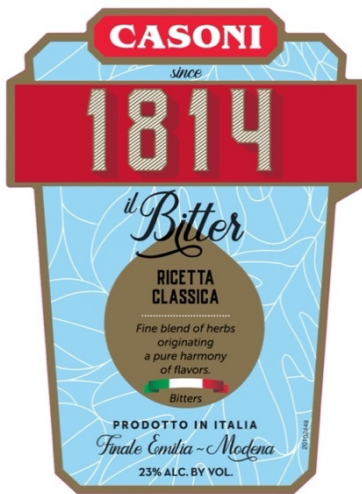


1814 L'Aperitivo N/A

Non-Alcoholic version of the iconic L'Aperitivo, involving a cold maceration of assorted botanicals according to a proprietary recipe. This extraction is done in a hydroalcoholic solution, resulting in a scant trace of alcohol in the finished product (< 0.5% abv, meeting US FDA criteria for listing as non-alcoholic). Residual sugar is a modest 145 grams/liter, resulting in a fine balance of bitter and sweet.

Bitter Orange Peel; Cinchona (Quinine); Gentian; Rhubarb; Quassia; Angelica

Inspired by the iconic Casoni L'Aperitivo, this bright and vibrant formulation offers a perfect balance of citrus notes and spicy hints, with a pleasing, gentian driven bitterness and long-lasting finish.



1814 IL Bitter

A more assertively bitter style of aperitivo liqueur crafted in a similar manner to the 1814 L'Aperitivo, with a cold extraction of botanicals in grain neutral spirit followed by dilution in water and sweetening with natural cane sugar. Bitter 1814 is a complex product with infusions that take up to a month to extract the flavors needed to provide a strong bitter backbone for Negronis and other cocktails.

Key Ingredients: Gentian; Cinchona (Quinine); Bitter and Sweet Orange; Mugwort; Rhubarb; Mint; Licorice.

Similar citrus and floral notes to the L'Aperitivo are augmented with bolder notes of licorice, cedar, brown spices, cherry kirsch, and quinine.



Amaro Heritage

Another long-held recipe of the Casoni family, produced via traditional infusion of botanicals (Bitter Orange; Cocoa; Anise; Gentian; Cinnamon) in hydro-alcoholic solution. Diluted with water to 26% a.b.v. and lightly sweetened with cane sugar. In Italy there are generally two big "families" of Amaro: (1) The "Northern" style, characterized by a darker color, with more assertive licorice/quinine notes; (2) The "Southern" style, characterized by a lighter color and fruitier profile. Casoni heritage combines elements of both, though it skews toward the lighter end of the amaro spectrum.

Amber-colored, with medicinal herb aromas. A warmer, sharper, spicier style of amaro marked by orange-rind bitterness and baking spice aromatics. Amaro Casoni Heritage combines its intense bitter persistence, while keeping a dry fruit, citrus and spiced side; it is well-suited to consuming on its own or in classic cocktails like the Paper Plane or Negroni.



Limoncello Sorrento

Hand-harvested lemons from the province of Sorrento, Campania—now a Protected Geographic Indication (PGI)—are peeled and the rinds infused in a solution of water, grain neutral spirit, and sugar. Based on a recipe that calls for 350 grams/liter of lemons, this is perhaps the most concentrated Limoncello available.

Deeply concentrated and oily, with an intense blast of lemon bitterness balanced by well-modulated sweetness. The finish is exceptionally clean, with a long-lingering lemon perfume.