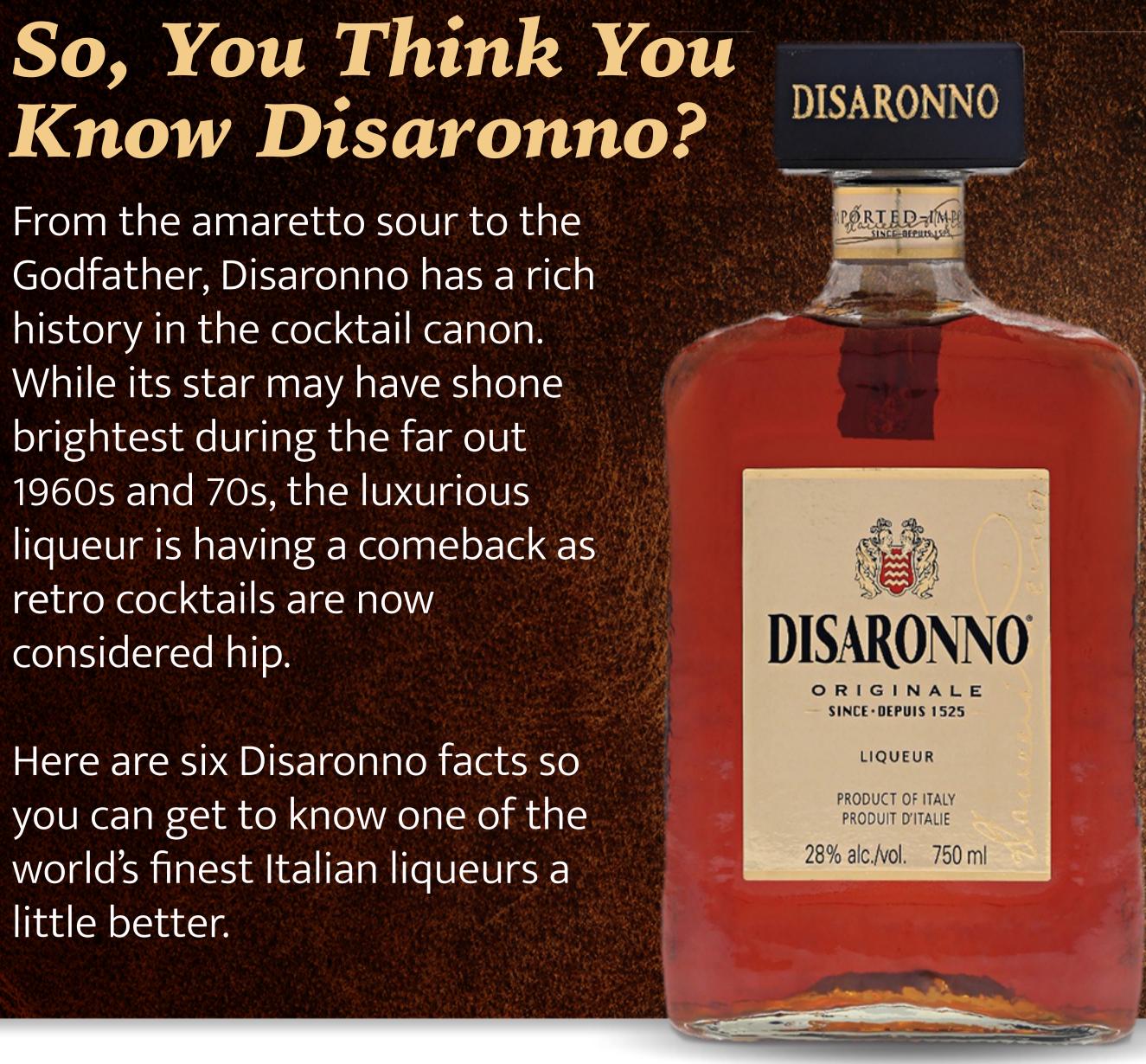


From the amaretto sour to the Godfather, Disaronno has a rich history in the cocktail canon. While its star may have shone brightest during the far out 1960s and 70s, the luxurious liqueur is having a comeback as retro cocktails are now

considered hip. Here are six Disaronno facts so

you can get to know one of the world's finest Italian liqueurs a little better.





Grazie!

In 1525, artist Bernardino Luini was creating a new piece of art and asked a local innkeeper to be his muse to portray the Madonna. To show her gratitude, she concocted an amber liqueur—made with special, secret ingredients—as a gift to Luini.

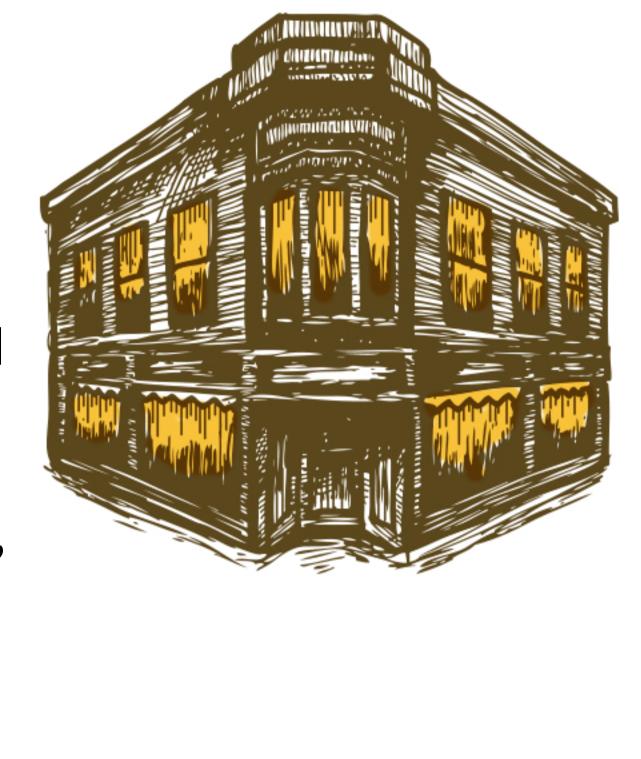
started as a simple thank you.

The legend of Disaronno

Open for Business Sometime around 1600,

the now-legendary Reina family rediscovered the innkeeper's old recipe and passed it down from one generation to the next as a closely guarded secret. Early in the 20th century,

Domenico Reina opened a shop and began selling the amaretto liqueur to the public.



Disaronno was originally called Amaretto di

From Saronno, with Love



Saronno Originale (amaretto from Saronno) but in 2001 it was renamed to reflect the uniqueness of the historic brand: Disaronno Originale. It is still produced in Saronno, located in the Lombardy region of Italy

and sold globally.

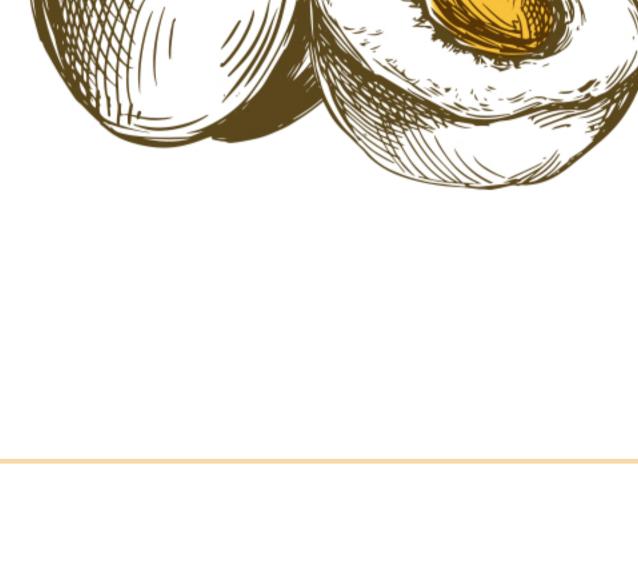
is not bitter at all. It's sweet and smooth with an almond flavor. It's made using oil from the

'Little Bitter'

translation, Disaronno

Despite that

seed of an apricot, commonly referred to as bitter almonds.



Nut-free

No nuts are used in

alcohol and the pure

essence of 17 herbs

production. Burnt

sugar, absolute



and fruits are included to give Disaronno its

iconic flavor.

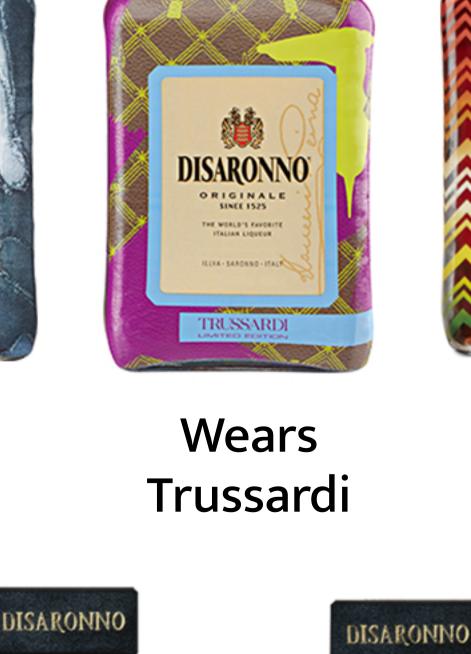


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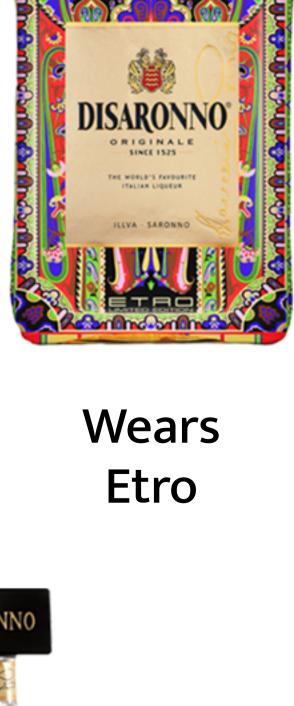
DISARONNO



DISARONNO



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Versace

