

So, You Think You Know Disaronno?

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.

The legend of Disaronno started as a simple thank you.



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.



From Saronno, with Love



Disaronno was originally called Amaretto di 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.

Amaretto Means 'Little Bitter'

Despite that translation, Disaronno is not bitter at all. It's sweet and smooth with an almond flavor. It's made using oil from the seed of an apricot, commonly referred to as bitter almonds.



Nut-free

No nuts are used in production. Burnt sugar, absolute alcohol and the pure essence of 17 herbs and fruits are included to give Disaronno its iconic flavor.



In Fashion

Since 2013, Disaronno has partnered with quintessential Italian fashion designers so the iconic bottle wears a stylish new look every year.



Wears Diesel

Wears Trussardi

Wears Missoni

Wears Etro

Wears Cavalli

Wears Versace

Wears Moschino