

1870



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COLLESI

**SPIRITS AND LIQUEURS**







## FROM THE HEART OF THE MARCHE REGION TO THE WORLD

Collesi high-quality distillates and Italian craft beers find their ideal microclimate in Apecchio, a small medieval village on the border between the Italian regions of Marche and Umbria. Here all the excellent Collesi brand products are born and from here, they are shipped all over the world, meeting the taste of an admiring international audience and collecting prestigious prizes and awards. An adventure in quality, tradition and experience that comes from the passion of its founder, Giuseppe Collesi. In the cultivation and production process of the beers and distillates, everything happens in harmony with nature's rhythms and according to the most-advanced sustainable technology. The Collesi plant operates with "zero emissions", thanks to its photovoltaic plant with 32 kW of power, its pellet-powered steam generator and the decision not to use hydrocarbons and LPG. An environmentally friendly system designed to protect the environment and the well-being and safety of people.



## 2000: THE DISTILLERIES

The family-owned business is founded on one of Giuseppe Collesi's ideas. It was 1997 when he decided to open a distillery in the heart of the Marche region in Apecchio, the historic hill town where he had always lived—an uncontaminated and generous natural environment at a 700-meter altitude that ensured ideal climatic conditions and excellent raw materials. The distillery opened at the end of 2001 and already in 2002, the accolades and awards began to arrive. Today, Grappa Collesi is a brand of excellence and their Distilleries are the first and most established in Marche.





## 2016: GIN AND VODKA

From the deep tradition of craftsmanship and the ceaseless search for the quality of the Tenute Collesi Distilleries, two great innovations are born for the spirits sector.  
A highly ranked Gin and Vodka, made strictly in Italy.



## 2018: SPIRITS

Always with the respect for traditional craftsmanship and the consistent search for quality typical of the Tenute Collesi Distilleries, a series of products are born to enrich the range: the Spirits. High-end products strictly Made in Italy.



## 2019: BRANDY

With the respect for traditional craftsmanship and the constant search for quality typical of the Tenute Collesi Distilleries, the Collesi Brandy Collection was born.

Brandies of the highest quality, distilled from special wines using an alembic bain-marie distillation method. The winning card of this product in undoubtedly its long artisanal process: 13 years of aging in a Limousin Oak barrel.

High-end products strictly Made in Italy.







GRAPPA





# BRUNELLO GRAPPA

## Velvety and persistent

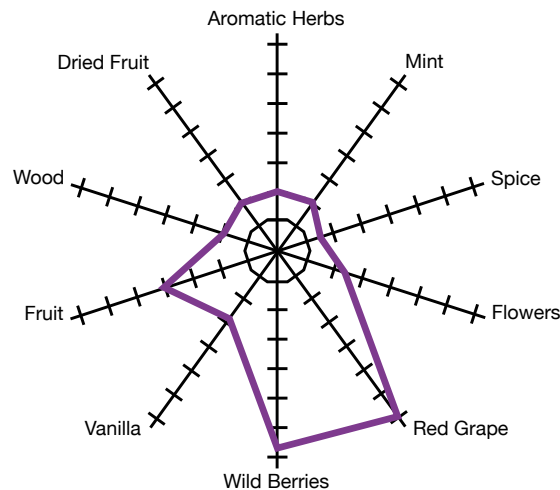
### Raw Material

A precious grappa obtained from the fresh pomace of Sangiovese red grapes. Characterized by its small fruit, this grape is the same one used for high quality wines such as Brunello di Montalcino. The bain-marie distillation method keeps this unforgettable grappa's rich aromas intact.

### Organoleptic Properties

Clear and bright to the eye, it is extremely harmonious on the nose. Its fragrance releases the dense, enveloping and intense notes of red grapes. It reveals a smooth and persuasive flavor on the palate. Its persistence is remarkable. It leaves the mouth sweet and velvety, with the pleasant final notes of fresh and delicate wild berries.

### Sensory Profile



Alcohol by volume: 40%

Category: **UNAGED GRAPPA BY DISCONTINUOUS BAIN-MARIE DISTILLATION**

Serving Temperature: 12/14°

Available sizes: 700 ML BOTTLE

Aging: no





# LACRIMA GRAPPA

## Smooth and multifaceted

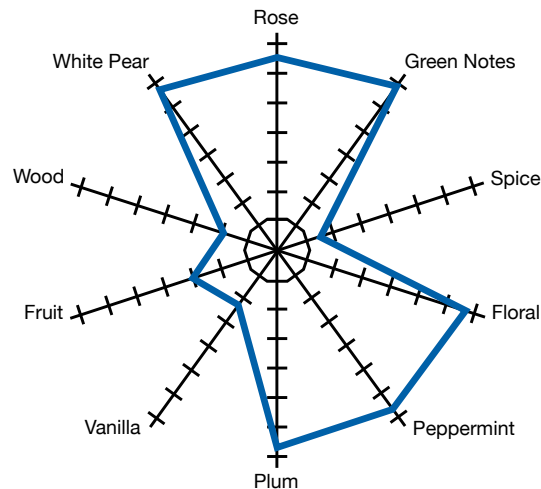
### Raw Material

Its fermented marc comes from the prestigious red grapes in Lacrima di Morro d'Alba from the Marche region, characterized for their high acidity and medium sugar content. It is distilled using the discontinuous bain-marie method, which fully expresses the rich floral nuances that make this unaged grappa so unique and a product of absolute excellence.

### Organoleptic Properties

A transparent and luminous grappa, rich in aromatic nuances. Its fragrance opens up with soft plummy notes that join with peppermint and flowers. Its precious green notes complete its colorful bouquet, as hints of rose are quite distinctive and, at the same time, subtle and discrete. The taste unveils itself as velvety and imposing, with a decisively balanced trace of alcohol. It has a prolonged persistence on the palate and nose, with a surprising touch of pear at the end.

### Sensory Profile



Alcohol by volume: 40%

Category: **UNAGED GRAPPA BY DISCONTINUOUS BAIN-MARIE DISTILLATION**

Serving Temperature: 12/14°

Available sizes: 700 ML BOTTLE

Aging: no







COLLESI  
GRAPPA  
DI VERDICCHIO

# VERDICCHIO GRAPPA

## Clear and radiant

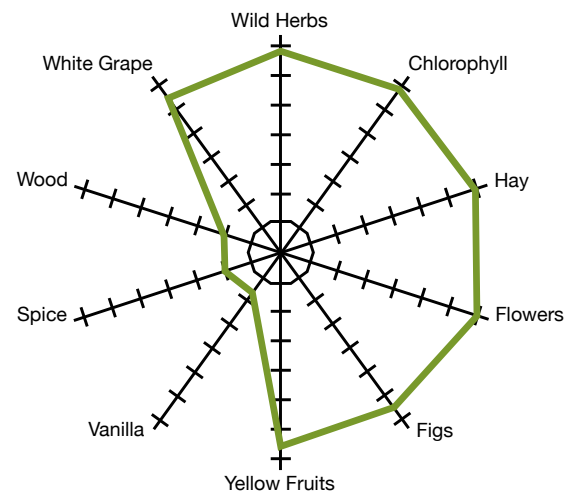
### Raw Material

Enthusiasts and professional tasters, who tend to appreciate the sensorial complexity of a wine like the Marche's Verdicchio, will be pleasantly surprised to find it intact, if not elevated in this grappa with intoxicating aromas. The discontinuous bain-marie distillation method enhances the multifaceted nature of this white grape with strong acidity and high sugar content from the vines of Castelli di Jesi.

### Organoleptic Properties

Its bright and luminous transparency anticipates its radiant taste, with strong hints of figs, yellow fruits and floral notes. Wild herbs, hay and chlorophyll evoke the characteristics of the wine, enriching its fragrance. Noticeable alcoholic notes emerge on the palate, but with great balance and finesse. Optimal olfactory persistence, with traces of grape and a warm, smooth closing.

### Sensory Profile



Alcohol by volume: 40%

Category: **UNAGED GRAPPA BY DISCONTINUOUS BAIN-MARIE DISTILLATION**

Serving Temperature: 12/14°

Available sizes: 700ML BOTTLE

Aging: no



1848  
COLLESI  
GRAPPA  
DI AMARONE



# AMARONE GRAPPA

## Intense and balanced

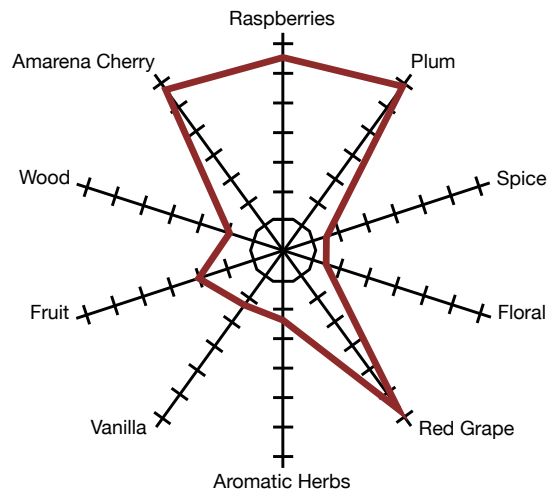
### Raw Material

A grappa of excellence, distilled from the fermented pomace of Amarone, a red wine from Veneto obtained from the union of Corvina, Rondinella and Molinara vines. The unaged, unmistakable and precious grappa of this noble wine maintains the extraordinarily harmonious and balanced character that has made it famous all over the world.

### Organoleptic Properties

Incredibly clear and immediately generous, it unveils the intense and enveloping aromas of Amarena cherry, raspberry and plum. The final sensation it leaves on the nose is elegant, harmonious and rounded. Smooth and rich in flavor, it's elevated by the high quality of its fresh pomace.

### Sensory Profile



Alcohol by volume: 40%

Category: **UNAGED GRAPPA BY DISCONTINUOUS BAIN-MARIE DISTILLATION**

Serving Temperature: 12/14°

Available sizes: 700 ML BOTTLE

Aging: no







# MONTEPULCIANO GRAPPA

## Exciting and evocative

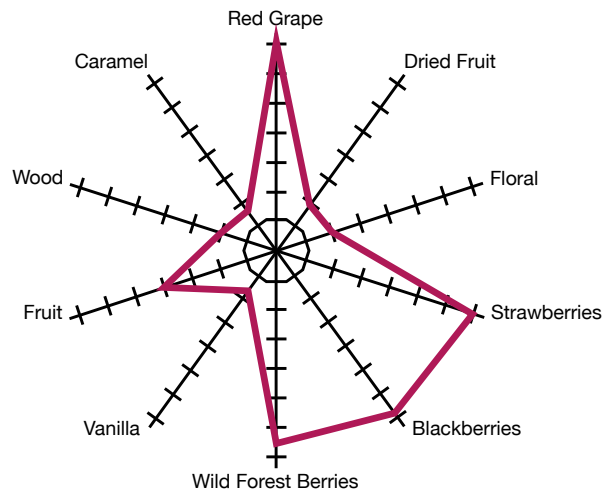
### Raw Material

For this grappa rich in sensory emotions, only fresh pomace from red Montepulciano grapes, distinctive for an optimal acidity and high sugar content, is utilized. It is the same vine that produces the fine wines appreciated throughout the world for their generous flavor. The bain-marie distillation enhances and elevates the notes of fruit and undergrowth.

### Organoleptic Properties

Clear to the eyes, with a fine and distinctive taste, it unleashes an intense and evocative fragrance. Its aromas recall a walk in the forest. Remarkable sensations of freshly picked strawberries and blackberries, mixed with the skins of grapes. Fruit nuances can also be felt on the palate, in particular wild forest berries. Persistent to the nose, it closes with a finale of pleasant aromatic memories.

### Sensory Profile



Alcohol by volume: 40%

Category: **UNAGED GRAPPA BY DISCONTINUOUS BAIN-MARIE DISTILLATION**

Serving Temperature: 12/14°

Available sizes: 700ML BOTTLE

Aging: no





1876  
COLLESI  
GRAPPA  
DI SANGIOVESE

# SANGIOVESE GRAPPA

## Delicate and rounded

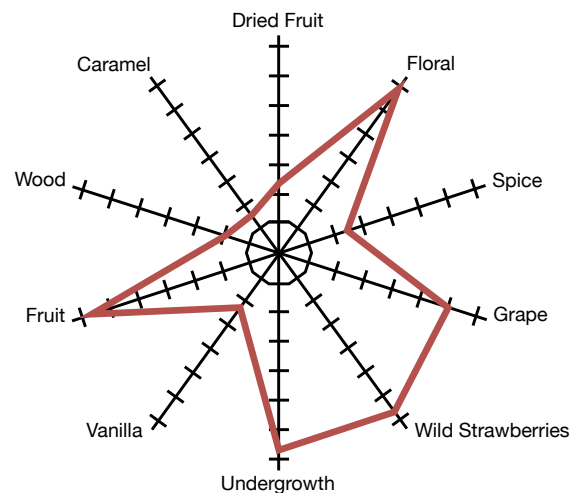
### Raw Material

The Sangiovese is one of the most common and important red grape vines in Italy. Of antique origins and very eclectic, it expresses its organoleptic qualities in a wide variety of fine wines. The discontinuous distillation process using the bain-marie method enhances the nuances of the flavor and fragrance of this unaged grappa full of delicate emotions.

### Organoleptic Properties

Perfectly clear and colorless, this grappa slowly reveals the aromatic complexity of Sangiovese. Scented of undergrowth, it gives the nose a floral bouquet of fragrances, mixed with traces of fresh wild strawberries, grapes and orchards during the harvest season. Its taste is fine and rounded, and embellished by delicate aromatic notes. Its fragrant fruity notes are remarkably long in their persistence.

### Sensory Profile



Alcohol by volume: **40%**

Category: **UNAGED GRAPPA BY DISCONTINUOUS BAIN-MARIE DISTILLATION**

Serving Temperature: **12/14°**

Available sizes: **700 ML BOTTLE**

Aging: **no**







COLLESI  
GRAPPA  
BARRICATA

# GRAPPA BARRIQUE-AGED

## Rich and enveloping

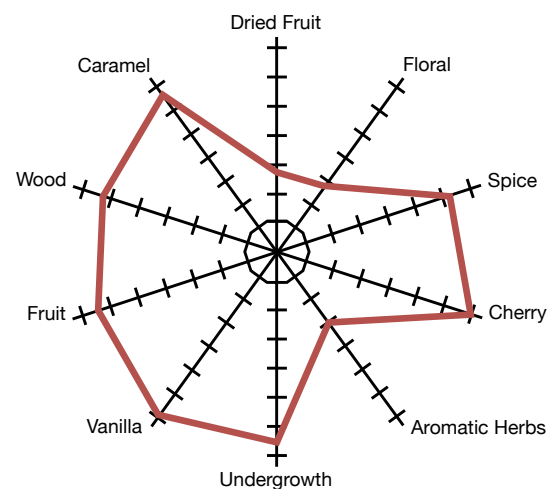
### Raw Material

A precise selection of Montepulciano marc, originating from vineyards in the Marche region, is distilled using a bain-marie method with discontinuous steam. It is then refined in small wood barriques and kept in a dark environment. During its 5-year aging process, the wood slowly releases its aromas into the distillate, giving it a precious round quality.

### Organoleptic Properties

A gorgeous warm amber color, this grappa releases a fragrance that's ample, enveloping and full of personality. Its wood and vanilla notes come from the slow maturation in a barrique and combine with the aromas of undergrowth and ripe cherry. Years of aging give a roundness to its flavor. Rich in aromatic complexity, it is very smooth on the palate with initial hints of caramel that evolve towards alcohol-infused red fruits, with spicy end notes. The olfactory persistence of its fruity accents is long-lasting and satisfying.

### Sensory Profile



Alcohol by volume: 40%

Category: **GRAPPA AGED IN BARRIQUES FOR 5 YEARS AND DISTILLED WITH A DISCONTINUOUS STEAM BAIN-MARIE METHOD**

Serving Temperature: 16/18°

Available sizes: 700 ML BOTTLE

Aging: 5 YEARS







COTTESI  
GRAPPA  
DARRIGUE

AQUINO DI MANDORLA

# GRAPPA BARRIQUE-AGED ALMOND WOOD

## Fragrant and intense

### Raw Material

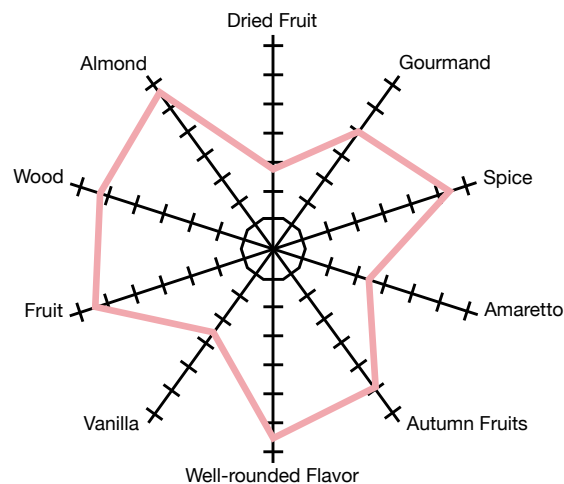
A precise selection of marc is distilled using a bain-marie method with discontinuous steam. It is then refined in small almond wood barriques and kept in a dark environment. During this refinement, the wood slowly releases its aromas into the distillate, giving it a precious round quality.

### Organoleptic Properties

Warm gold in color, this grappa releases a fragrance that's ample, enveloping and full of personality. Its almond wood notes come from the slow maturation in a barrique and combine with the aromas of autumn fruit and amaretto. Months of aging give a roundness to its flavor. Rich in aromatic complexity, it is very smooth on the palate with hints that evolve towards autumn fruit, with sweet end notes of amaretto.

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### Sensory Profile



Alcohol by volume: 40%

Category: GRAPPA REFINED IN ALMOND WOOD BARRIQUES  
AND DISTILLED WITH A DISCONTINUOUS STEAM BAIN-MARIE METHOD

Serving Temperature: 16/18°

Available sizes: 700 ML BOTTLE

Aging: 18 MONTHS







# GRAPPA BARRIQUE-AGED LIMOUSIN OAK

## Elegant and balanced

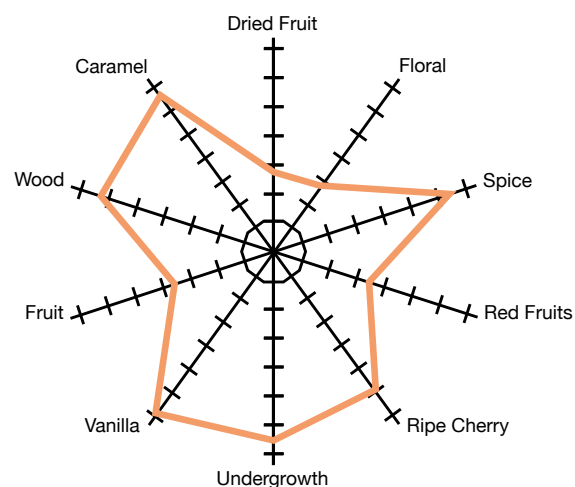
### Raw Material

A precise selection of marc is distilled using a bain-marie method with discontinuous steam. It is then refined in small Limousin Oak wood barriques and kept in a dark environment. During its 18-month aging process, the wood slowly releases its aromas into the distillate, giving it a precious round quality.

### Organoleptic Properties

The wonderfully warm color of mahogany, this grappa releases a fragrance that's ample, enveloping and full of personality. Its wood and vanilla notes come from the slow maturation in a Limousin Oak barrique and combine with the aromas of undergrowth and ripe cherry. Months of aging give a roundness to its flavor. Rich in aromatic complexity, it is very smooth on the palate with initial hints of caramel that evolve towards red fruits soaked in spirits, with spicy end notes. The olfactory persistence of its fruity accents is long-lasting and satisfying.

### Sensory Profile



Alcohol by volume: 40%

Category: GRAPPA REFINED IN LIMOUSIN OAK WOOD BARRIQUES AND DISTILLED WITH A DISCONTINUOUS STEAM BAIN-MARIE METHOD

Serving Temperature: 16/18°

Available sizes: 700 ML BOTTLE

Aging: 18 MONTHS





# GRAPPA BARRIQUE-AGED CHERRY WOOD

## Soft and delicate

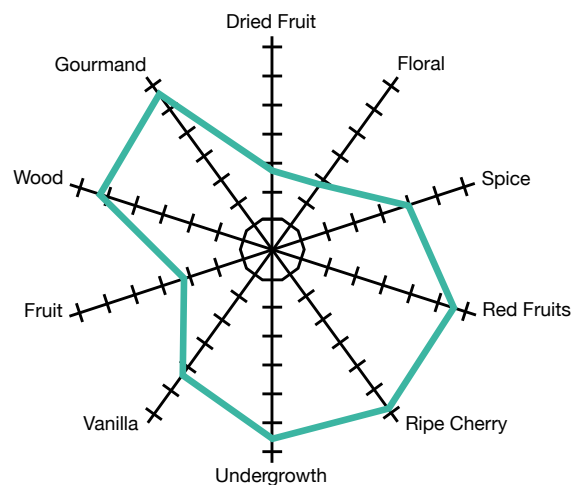
### Raw Material

A precise selection of marc is distilled using a bain-marie method with discontinuous steam. It is then refined in small cherry wood barriques and kept in a dark environment. During this refinement, the wood slowly releases its aromas into the distillate, giving it a precious round quality.

### Organoleptic Properties

The color of warm-yellow hay, this grappa releases a fragrance that's ample, enveloping and full of personality. Its cherry wood notes come from the slow maturation in a barrique and combine with the strong aromas of undergrowth and ripe cherry. Months of aging give a roundness to its flavor. Rich in aromatic complexity, it is very smooth on the palate with hints that evolve towards alcohol-marinated red fruits, with spicy end notes. The olfactory persistence of its fruity accents is long-lasting and satisfying.

### Sensory Profile



Alcohol by volume: **40%**

Category: **GRAPPA REFINED IN CHERRY WOOD BARRIQUES AND DISTILLED WITH A DISCONTINUOUS STEAM BAIN-MARIE METHOD**

Serving Temperature: **16/18°**

Available sizes: **700 ML BOTTLE**

Aging: **18 MONTHS**







GRAPPA  
BARRIOLE

ROVENE AMETICANO

# GRAPPA BARRIQUE-AGED AMERICAN OAK

## Classic and full-bodied

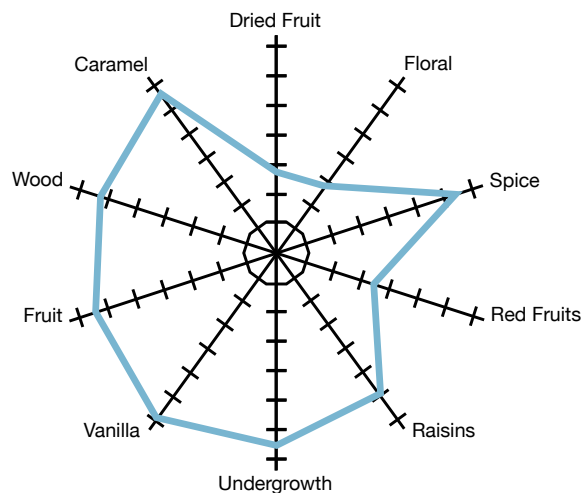
### Raw Material

A precise selection of marc is distilled using a bain-marie method with discontinuous steam. It is then refined in small American Oak wood barriques and kept in a dark environment. During its 18-month aging process, the wood slowly releases its aromas into the distillate, giving it a precious round quality.

### Organoleptic Properties

A beautiful warm mahogany color, this grappa releases a fragrance that's ample, enveloping and full of personality. Its wood, vanilla and dried grape notes come from the slow maturation in an American Oak barrique and combine with the aromas of undergrowth and raisin. Months of aging give a roundness to its flavor. Rich in aromatic complexity, it is very smooth on the palate with initial hints of caramel that evolve towards end notes wrapped in the taste of Vin Santo. The olfactory persistence of its fruity accents is long-lasting and satisfying.

### Sensory Profile



Alcohol by volume: 40%

Category: GRAPPA REFINED IN AMERICAN OAK WOOD BARRIQUES AND DISTILLED WITH A DISCONTINUOUS STEAM BAIN-MARIE METHOD

Serving Temperature: 16/18°

Available sizes: 700 ML BOTTLE

Aging: 18 MONTHS





GIN







# COLLESI GIN

## Melodious and decisive

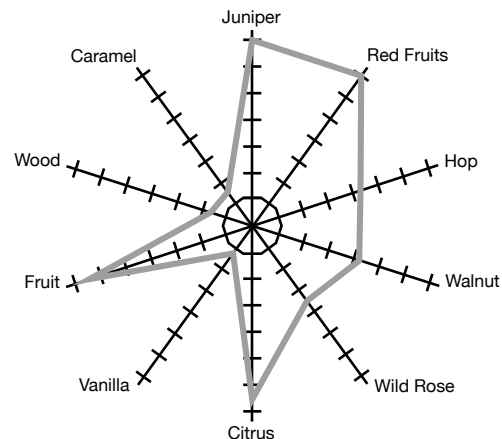
### Raw Material

The secret behind Collesi Gin is in the excellence and variety of its ingredients. The purest water from Monte Nerone, the best barley grown in the Collesi estates and as many as seven different types of botanicals: above all, the precious juniper berries typical of the Apennine Mountains and also, the sweetest visciola sour cherries from the Marche region, hops, wild roses, walnut shells and peels from Italian oranges and lemons. The botanicals, expertly dosed, are left to infuse in a pure grain alcohol base. The infusion is then diluted with Monte Nerone water and then refrigerated at -15°C for at least 30 hours, filtered, bottled and then left to age in the dark for 4 long months.

### Organoleptic Properties

The Collesi Gin unleashes the variety of all the botanicals infused in its preparation, providing a unique sensory experience. A melodious and surprising harmony of accents that evokes the nature of which it is born. The dry notes of juniper unite with fresh hints of citrus, while the subtle sweetness of visciola sour cherry completes its taste, making it unmistakable. Elegantly smooth and fruity, its effect is extraordinarily fresh and dynamic, with both sweet and bitter notes.

### Sensory Profile



Alcohol by volume: **42,8%**

Available sizes: **700 ml BOTTLE**

Category: **CONTEMPORARY GIN**

Raw Material: **Juniper, Visciola Sour Cherry, Hop, Walnut Shell, Wild Rose, Orange Peel, Lemon Peel.**





**g**  
AMARILLO  
HOP

gin  
collesi

# AMARILLO HOP GIN COLLESI

## Fresh and balanced

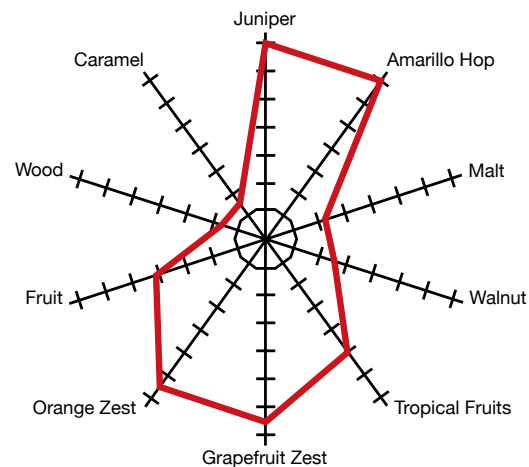
### Raw Material

The natural ingredients of an exceptional territory give this unaged and extraordinarily fresh Gin its originality: the high quality juniper berries typical of the Apennine Mountains, the crystal waters of Monte Nerone and, to give it a personal and unmistakable note, the Amarillo—an American variety of hop with particular aromatic qualities. The other botanicals used are grapefruit zest and orange zest. The ingredients are left to infuse in a pure-grain alcohol base. The infusion, diluted with water from Monte Nerone, is then refrigerated at -15°C for at least 30 hours, filtered and bottled.

### Organoleptic Properties

Clear and crystalline to the eyes, it unleashes a kaleidoscope of continuous surprisingly complex sensory nuances. Its aromatic notes unite the sensuality of tropical fruits with the freshness of the citrus accents released by the Amarillo hop, completed with orange and grapefruit zest. Its flavor begins with a pleasant smoothness to then reveal, with exceptional balance, the radiant transparency of grapefruit.

### Sensory Profile



Alcohol by volume: **42,8%**

Available sizes: **700 ML BOTTLE**

Category: **CONTEMPORARY GIN**

Raw Material: **Apennine Juniper Berries, Amarillo Hop, Grapefruit Peel, Orange Peel**

Aging: **no**





**g**

BARREL  
ESSENCE

gio  
collesi



# BARREL RESERVE GIN COLLESI

## Elegant and golden

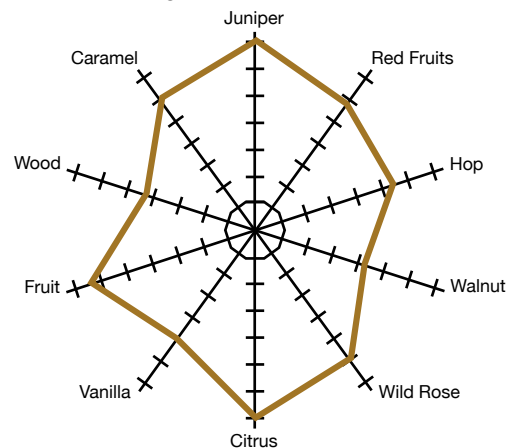
### Raw Material

This high quality gin has undergone a patient aging process and is obtained from a selection of raw materials of excellence. Barley grown in the Collesi estates, the purest water from Monte Nerone and seven different botanicals: juniper berries commonly found in the Apennine Mountains, visciola sour cherries from Marche with their sweet and juicy pulp, wild rose and Italian lemon and orange zest. The ingredients, artistically calibrated, are left to infuse in a pure-grain alcohol base. The infusion, diluted with Monte Nerone water, is then refrigerated at -15°C for at least 30 hours, filtered and aged in barrels for a year.

### Organoleptic Properties

The precious golden color of this gin anticipates its extraordinary sensory richness. On the nose it unveils a delicate fruity bouquet, with the striking freshness of lemon and orange, the delicate sweetness of visciola sour cherry and the dry touch of juniper, mixed with the persuasive and velvety notes of vanilla given by the barrel wood. Soon after, it ends with an aroma full of citrus, wood and caramel accents. The flavor, with its great freshness and aromatic finesse, is equally elegant and enveloping.

### Sensory Profile



Alcohol by volume: **42,8%**

Available sizes: **700 ml BOTTLE**

Category: **AGED CONTEMPORARY GIN**

Raw Material: **Apennine Juniper Berries, Visciola Sour Cherries from the Marche region, Walnut Husk, Hop, Wild Rose, Orange Zest and Lemon Zest**

Aging: **YES, ABOUT 1 YEAR**





g  
SAAZ  
HOP

gin  
collesi

# SAAZ HOP GIN COLLESI

## Noble and balsamic

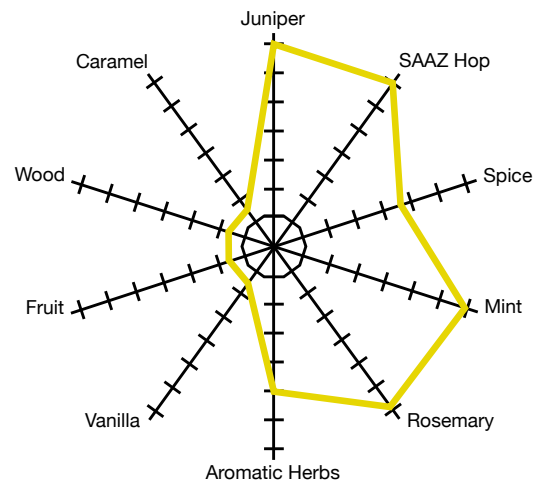
### Raw Material

The strong personality of this gin derives from the Saaz hop, a noble variety originating from the Czech Republic famous for its delicate spice and herbal aroma. The ingredients, all accurately selected, include rosemary, mint and precious juniper berries from the Apennine Mountains, mixed with the purest water from Monte Nerone. The botanicals, carefully dosed, are left to infuse in a pure-grain alcohol base. The infusion is then later diluted with Monte Nerone water, refrigerated at  $-15^{\circ}\text{C}$  for at least 30 hours, filtered and bottled.

### Organoleptic Properties

Clear and bright, it captivates with its dynamic and full flavor. Its well-modulated spice notes wrap around the palate with a fluid and lively rhythm. Its balance is precise and full of strong herbal hints, thanks to its aromatic herbs. Mint and rosemary are also present on the nose, mixed with traces of hop blossoms and juniper. It ends with fresh mint balsamic notes on the nose.

### Sensory Profile



Alcohol by volume: **42,8%**

Available sizes: **700ml BOTTLE**

Category: **CONTEMPORARY GIN**

Raw Material: **Apennine Juniper Berries, Saaz Hop, Rosemary, Mint.**

Aging: **no**





**g**  
PINK  
PREMIUM

gin  
collesi



# PINK GIN COLLESI

## Sweet and intense

### Raw Material

The secret behind Collesi Gin is in the excellence and variety of its ingredients. The purest water from Monte Nerone, the best barley grown in the Collesi estates and an array of botanicals: above all, the precious juniper berries typical of the Apennine Mountains and also, the sweetest strawberries. The botanicals, expertly dosed, are left to infuse in a pure grain alcohol base. The infusion is then diluted with Monte Nerone water and then refrigerated at -15°C for at least 30 hours, filtered, bottled and then left to age in the dark for 4 long months.

### Organoleptic Properties

Collesi Pink Gin unleashes the variety of all the botanicals infused in its preparation, providing a unique sensory experience. A melodious and surprising harmony of accents that evokes the nature of which it is born. It's an alternative gin that intelligently expresses a fusion of Collesi Gin with the deliciousness of strawberries for a taste that's sweet and intense.

Elegantly smooth and fruity, its effect is extraordinarily fresh and dynamic, with both sweet and bitter notes. Served with tonic water in a large wine glass garnished with fresh red fruits, this gin is the perfect aperitif with a splash of character!

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Alcohol by volume: **42,8%**

Available sizes: **700ML BOTTLE**

Category: **CONTEMPORARY GIN**

Raw Material: **Juniper, Strawberries**





cg  
DRY GIN  
collesi

# COLLESI DRY GIN

## Elegant and Fresh

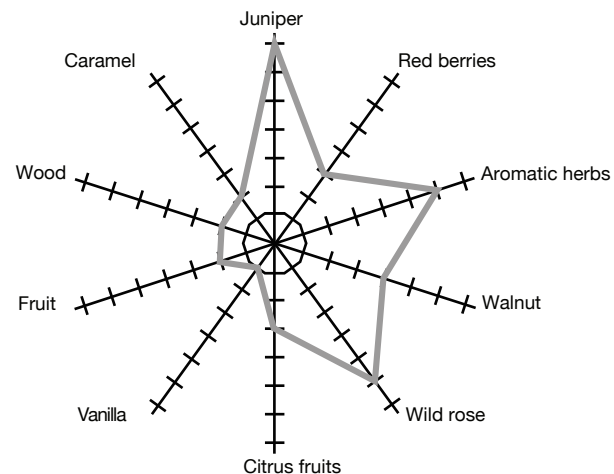
### Raw Material

Collesi Dry Gin is based on an ancient recipe created by Giuseppe Collesi and is made using the best Italian ingredients. These raw materials are skilfully distilled in a bain-marie, using the discontinuous steam method, where the head and tail are eliminated, in order to isolate the heart, which is rich in the fragrances that clearly identify the botanicals used. After the distillation phase, the gin is left to rest for at least 6 months in steel silos, after which the desired proof is obtained by adding the purest water from Mount Nerone, refrigerated to -8°C for at least 36 hours in order to eliminate all the essential oils from distillation and give the spirit its clean characteristics. The gin is then filtered 5 times before being bottled.

### Organoleptic Properties

Collesi Dry Gin is elegant and modern, unleashing all its freshness and offering a generous sensory experience. The dry notes of juniper blend with the fragrance of sage, rosemary and rose petals. With an extraordinarily refreshing and delicate effect.

### Sensory Profile



Alcohol content: **40%**

Format: **700 ml BOTTLE**

Category: **DRY GIN DISTILLED IN A BAIN-MARIE**

Raw Material: **juniper berries from the Apennine mountains, sage, rosemary, rose petals.**

Ageing: **NO**





## Collesi gin

**2022 - GOLD**  
CONCOURS INTERNATIONAL  
DE LYON

**2022 - BRONZE**  
WORLD GIN AWARDS

**2021 - GOLD**  
**best Italian distillate**  
CONCOURS INTERNATIONAL  
DE LYON

**2021 - SILVER**  
THE GIN MASTERS

**2021 - BRONZE**  
WORLD GIN AWARDS



## Collesi gin saaz

**2022 - BRONZE**  
WORLD GIN AWARDS

**2021 - GOLD**  
FRANKFURT INTERNATIONAL  
TROPHY

**2021 - SILVER**  
CONCOURS INTERNATIONAL  
DE LYON

**2021 - BRONZE**  
WORLD GIN AWARDS

**2021 - BRONZE**  
INTERNATIONAL WINE  
& SPIRIT COMPETITION



## Collesi gin barrel

**2022 - BRONZE**  
BERLIN INTERNATIONAL SPIRITS  
COMPETITION

**2021 - GOLD**  
FRANKFURT INTERNATIONAL TROPHY

**2021 - GOLD**  
THE GIN MASTERS

**2021 - SILVER**  
MEININGERS' ISW

**2021 - BRONZE**  
INTERNATIONAL WINE & SPIRIT COMPETITION

**2020 - GOLD**  
SPIRITS SELECTION - CONCOURS MONDIAL  
DE BRUXELLES

**2020 - GOLD**  
BERLIN INTERNATIONAL SPIRITS  
COMPETITION





## Collesi gin dry

**2022 - SILVER**  
BERLIN INTERNATIONAL SPIRITS  
COMPETITION



## Collesi gin pink

**2021 - GOLD**  
THE GIN MASTERS  
**2020 - BRONZE**  
BERLIN INTERNATIONAL SPIRITS  
COMPETITION



## Collesi gin amarillo

**2018 - SILVER**  
INTERNATIONAL WINE & SPIRIT COMPETITION



## Collesi brandy XO

**2019 - SILVER**  
B'NU SPIRITS ITALY



## Collesi grappa barricata

**2019 - BRONZE**  
B'NU SPIRITS ITALY



## Collesi vodka

**2017 - BEST ITALIAN PURE NEUTRAL VODKA**  
WORLD VODKA  
AWARDS

**2017 - BEST NEW LAUNCH**  
WORLD VODKA  
AWARDS



**VODKA**





**V**

vodka  
**collesi**



# COLLESI VODKA

## Clear and harmonious

### Raw Material

Only highly selected ingredients for a vodka that captivates with its character. An elegant blend of superior quality grain, grapes and fine wines mixed with the absolute pureness of the water that flows from Monte Nerone. The artisanal process is as slow and articulated as a ritual. The alcohol undergoes intensive refrigeration for 56 hours, gradually being brought back to above zero so it can then be filtered up to 8 times.

### Organoleptic Properties

Clear in its sensory nuance, it reveals a delicate and fruity fragrance on the nose, enriched by aromatic notes of cereals and grapes. It is full and, at the same time, smooth and harmonious on the palate. Versatile and impeccable sipped straight or as a base for cocktails, to be served at 3°C.

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Alcohol by volume: **40%**

Category: **VODKA**

Serving Temperature: **3°**

Available sizes: **700 ml BOTTLE**



# LIQUEURS







**O**  
ORANGE  
CUVÉE  
liqueur  
collesi

# COLLESI ORANGE CUVÉE

## Excellence

### Description

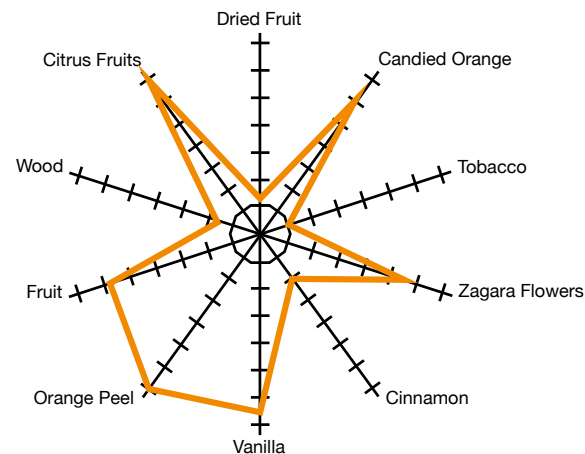
**A liqueur born from a blend of the best Italian oranges.**

Collesi Orange Cuvée is a liqueur with a strong personality and a base of sweet and bitter orange peels and alcohol. This liqueur then ages in oak barrels, where it acquires the softness and that unique character that distinguishes it. Presented in the iconic Collesi glass bottle metallized with a copper-colored mirror effect, it is an excellent base for cocktails but can also be enjoyed straight or cold with ice.

### Organoleptic Properties

Barrel aging gives it an amber color. After adding ice cubes, a clean fragrance with hints of candied orange, orange blossom and vanilla results on the nose. In the mouth, the sweet taste is followed by alcohol and the aromas of orange peel. Drink it straight with an ice cube and an orange slice, and it will be the perfect companion for your relaxing moments.

### Sensory Profile



Alcohol by Volume: **30%**

Available Size: **700 ML BOTTLE**

Serving Temperature: **10/12°**

Category: **LIQUEUR**

Aging: **1 ANNO**







L

limoncello  
collesi

# COLLESI LIMONCELLO

## Fresh and balanced

### Description

**Collesi Limoncello is a liqueur born from the infusion of the best Italian lemons.**

Collesi Limoncello is produced with the best Italian lemons that, after careful selection, are infused in alcohol for 2 months in steel tanks where the product assumes the typical taste and color of limoncello. It's a fresh and delightfully pleasant product to drink. Collesi Limoncello is a real treat after a meal, a refreshing and delicious digestif perfect for summer evenings.

### Organoleptic Properties

Collesi Limoncello is a liqueur made with lemon peels and it has an alcohol content of 25% vol. With a characteristic yellow color, it's a sweet liqueur obtained by soaking lemon peels in pure alcohol with the addition of a water and sugar-based syrup. The liqueur immediately affects the olfactory with the fragrance and the aromas of lemon peel conveyed through the ethereal notes of alcohol. The taste is soft, balanced and sweet. Drink it straight, with ice or directly from the refrigerator. It's excellent when accompanied by an ice cream or fruit salad-no one can resist its typical Italian taste.

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Alcohol by Volume: 25%

Available Size: 700 ML BOTTLE

Serving Temperature: 6/7°

Category: LIQUEUR

Aging: no





**BRANDY**





# BRANDY

## Strong and precious

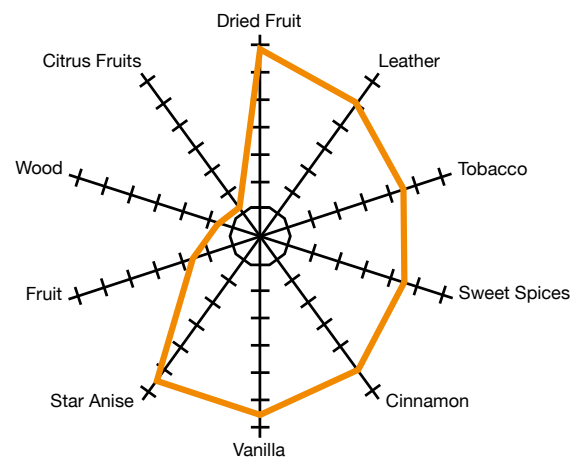
### Description

XO Collesi is an Italian Brandy of the highest quality, entirely distilled from Verdicchio wine using an alembic bain-marie distillation method. The winning card of this product is undoubtedly its long artisanal process: **13 years of aging in a Limousin Oak barrel**, where it passed as Conero red wine for at least 2 years. For these reasons, we recommend tasting the Collesi Brandy in a large glass and drinking it straight, preferably, as any ice will alter its characteristics.

### Organoleptic Properties

Bright amber in color with topaz and orange traces of great brilliance. Tasting this Brandy opens up an infinite olfactory case ranging from dried fruit to leather, to hints of pipe tobacco and earth, before wrapping up with sweet spices like cinnamon, vanilla and star anise. The taste is dry, powerful, impetuous, and overwhelming to the senses but with an elegance that leaves the palate slightly confused and stunned as it fades into a long trail of raisins.

### Sensory Profile



Alcohol by Volume: **40%**

Available Size: **700 ML BOTTLE**

Category: **DISTILLED VERDICCHIO WINE**

Aging: **13 YEARS IN LIMOUSIN OAK BARRELS**





# DRINK LIST

## COLLESI



# OUR RECOMMENDED COCKTAILS



## COLLESI GIN SOUR CHERRY

**INGREDIENTS:** 25 ml Gin, 15 ml of Visciolata (a typical drink of the Marche region made from sour cherries and wine), 10 ml of lemon juice, 10 ml of sugar syrup, 1 cube of sugar, sour cherries (for the garnish).  
**METHOD:** dissolve sugar cube into the concoction. Add the gin, lemon, sugar syrup into a shaker. Shake and filter, pouring it all into a champagne glass.  
**GARNISH:** sour cherries (supplied in a jar with the Collesi Gin 3-bottle pack).



## COLLESI GIN & TONIC

**INGREDIENTS:** 4/10 of Gin, 6/10 of tonic water, ice, sour cherries (for the garnish).  
**METHOD:** put ice in the glass, pour the Collesi Gin and fill with tonic water.  
**GARNISH:** sour cherries (supplied in a jar with the Collesi Gin 3-bottle pack).



## COLLESI VODKA & TONIC

**INGREDIENTS:** 15 cl vodka, 10 cl sour cherry juice, 25 cl tonic water, ice, lemon peel.  
**METHOD:** put ice in the glass, pour the Collesi Vodka and fill with tonic water and sour cherry juice.  
**Garnish:** lemon peel.





## THE PORTUGUESE

Refined flavours of Portuguese culture meet the Old and New Continent. An explosive mix enhanced by the unique botanical bouquet of Gin Saaz

50 ml Gin Saaz

15 ml Red Port

10 ml Passion Fruit Syrup

lemon juice splash

garnish: orange peel

glass: old fashioned glass

technique: shake and double strain

Pour ingredients into a shaker together with ice, shake vigorously and pour into a glass filled with ice, straining through a strainer. Garnish with an orange peel.



## AGED PASSION

Calmness and patience are essential to obtain a truly exceptional gin the fragrances of which are enhanced when combined with the sweetness of a white vermouth and pink pepper. Why not then stimulate your sense of smell with a sprig of fresh mint?

30 ml Barrel Gin

25 ml Biancosarti

35 ml White Vermouth

10 ml Pink Pepper Syrup

garnish: sprig of mint

glass: old fashioned glass

technique: stir and strain

Pour the ingredients into the mixing glass, stir gently with a bar spoon and pour directly into a glass filled with ice, straining through a strainer. Garnish with a sprig of fresh mint.





## ASIAN DREAM

The mind and imagination fly us to the East, a part of the world rich in intense and incisive flavours that are ideal partners for a gin which is the upshot of Italian excellence. This spicy and balsamic fizz can be sipped at any time of day.

35 ml Gin  
 15 ml Lemon juice  
 15 ml ginger syrup  
 grapefruit soda top  
 garnish: crushed ice and 2 sage leaves  
 glass: highball  
 technique: shake and double strain

Pour ingredients into a shaker together with ice, shake vigorously and pour into a glass filled with ice, straining through a strainer.

Fill with crushed ice and garnish with two sage leaves.



## CARIBE SPLIT

We are in the Caribbean, a warm land, rich in intense and fragrant flavours.

The strong flavour of green banana is balanced by the acidity of lime juice and the smoothness of Gin Amarillo

45 ml Gin Amarillo  
 10 ml green banana syrup  
 30 ml lime juice  
 garnish: lime wedge  
 glass: old fashioned glass  
 technique: shake and double strain

Pour ingredients into a shaker together with ice, shake vigorously and pour into a glass filled with ice, straining through a strainer.

Garnish with a lime wedge.



## BEACH BOY

Summer is just around the corner and we all want to enjoy a cool and refreshing drink. The perfection of Dry gin comes to life with the sweet notes of watermelon and red fruits for a drink suitable for any occasion.

30 ml Dry Gin

30 ml cranberry juice

25 ml lemon juice

15 ml watermelon syrup

garnish: half strawberry

glass: old fashioned glass

technique: shake and double strain

Pour ingredients into a shaker together with ice, shake vigorously and pour into a glass filled with ice, straining through a strainer.

Garnish with half a strawberry.



## PINK COLLINS

Always fashionable, here we have a slightly buttered up and modern version of this great classic made with an exceptional product.

The result is a perfect combination of sweetness and acidity.

35 ml Pink Gin

15 ml lemon juice

10 ml lemon grass syrup

top tonic

angostura bitters

garnish: lemon disc/peel

glass: highball

technique: build on ice

Pour the ingredients into the glass, fill with ice and top with tonic.

Stir gently to maintain CO2 and garnish with a lemon peel.





## TRAIL OF TEARS

5 cl Gin Barrel - Collesi  
 1 cl Del Maguey Vida  
 3 cl Formidable Bitter  
 3 drops Tobacco tincture

Preparation build in Old fashioned glass.

An after-dinner cocktail with a singular aromatic complexity conveyed by the hint of tobacco, the barrel gin and the smoky notes of mezcal. The Trail of Tears, the dramatic historical journey of the forced deportation to the West of Native Americans, is inspired by their strength, their courage, but above all by the use of tobacco leaves to heal their wounds.



## TATÙ

4 cl Gin dry - Collesi  
 3 cl Lillet blanc infused with osmantus and pink pepper  
 2 cl Brandy Xo - Collesi  
 3 drops cocoa bean tincture

Preparation mix&strain. Serve in the Old fashioned glass.

Its sweet, herbaceous and spicy notes make it a great after-dinner drink. A perfect cocktail as an accompaniment to the chocolate dessert, the tatù bò-bò, a typical dessert from Abruzzi dipped in a solution of Superpunch of Abruzzi, used to kick off any kind of celebration.



## 1861

4.5 cl Gin Amarillo - Collesi  
 1.5 cl Orange Cuvée - Collesi  
 1.5 cl Amaro Amara  
 1 cl Select

Preparation build in Old fashioned glass.

1861 symbolic number recalling the date of Italian reunification. This cocktail, with its remarkably citrusy taste and bitter finish, rich in intense aromas and unique flavours, encapsulates all the knowledge of Italian liquor-making, from North to South.



## GINA (GINA SARRA)

4.5 cl Gin Saaz - Collesi  
 2 cl clarified bergamot juice  
 2 cl Saffron syrup  
 1.5 cl Strega liqueur  
 3 drops rosewater

Preparation shake & strain. Serve in an Old fashioned glass.

Cocktail inspired by the saffron lady, the enterprising and courageous woman who dedicated her entire life to the red gold of L'Aquila. A drink with an all-Italian taste, herbaceous and citrusy with bittersweet floral notes conveyed by the roses.





## 31.07.21 INFINITE PINK

5 cl Pink Gin - Collesi  
 2.5 cl Orange Cuvée - Collesi  
 1.5 cl White Bitter - Luxardo  
 3 drops pink grapefruit bitter

Preparation mix & strain. Serve in an Old fashioned glass.

A cocktail with an important content and a pink colour, as if to represent a repressed love kept hidden due to the fear of love. It conceals within it an infinite sweetness and only on the palate does it reveal all its love.



## RED NIGHTS

5 cl Gin - Collesi  
 2 cl Turin vermouth Carlo Alberto Riserva, Extra Dry Superior  
 2 cl Schnapp Bols Liqueur Strawberry  
 3 drops of black tea

Preparation build in the Old fashioned glass.

On one of those red nights, where the gin, slim in the dark, does not know by which hand it will be caressed. Perhaps by a boy, a man or maybe by her, as sweet as the schnapps that touches her lips, the vermouth that comforts her palate and she alone, with a few drops of black tea to see who will say goodnight to her.



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COLLESI

**MADE IN ITALY**

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