



ITALY

ITALICUS

Rosolio Di Bergamotto, l'authentique Aperitivo Italien

In 2014 Giuseppe Gallo, one of the world's most renowned mixologists, was elected "Best International Brand Ambassador" at Tales of the Cocktail. He is now considered to be one of the world's greatest experts on Vermouth & Amaro. Inspired by the origins of Rosolio, a historic aperitif from Turin that dates back to the 1800s and contained various herbs, fruits and spices, Giuseppe Gallo created Italicus in order to put Italian culture back on the international stage. In the 19th century, Rosolio was popular in all the regions of Italy, which each had their individual style and production method.

ITALICUS® is made in Moncalieri near Turin, at a small family distillery that dates back to 1906. The Bergamot fruit comes from a UNESCO-protected region in Calabria, and the citron hails from Sicily. These unique ingredients are infused in cold water to bring out the quintessence of their essential oils in a unique process called Sfumatura. They are then blended with a neutral Italian grain alcohol.

A delicate combination of Roman chamomile from the Lazio region, lavender, gentian, yellow roses and lemon balm from northern Italy is then macerated for several days before being combined with the bergamot and citron essential oils, to create this precious liquid that is imbued with Italian history and culture.

A design that echoes Italian architecture

The design of Italicus is inspired by two periods of Italian culture: the shape of the bottle is reminiscent of the famous columns found in Ancient Rome, while black and white marble from the Renaissance is found on the closure, revealing Italy's innate elegance and charm.

Tasting notes

A perfect balance between fresh citrus tones and the light and floral bitterness of spices such as rose and lavender.

To fully enhance the citrus flavours and floral notes, taste Italicus in the "Gallicus" cocktail, which is a blend of 40 ml Italicus with 40 ml Prosecco, ice and green olives.

