



ESSENTIAE

ESSENTIAE



LIQUORERIA LIGURE

L I Q U O R I

N A T U R A L S P I R I T S

ESSENTIAE

PERSICHE



LIQUOR

antica ricetta elaborata da F...



Essentiae's Liqueurs

Are the result of a research of traditional recipes and handed down method.

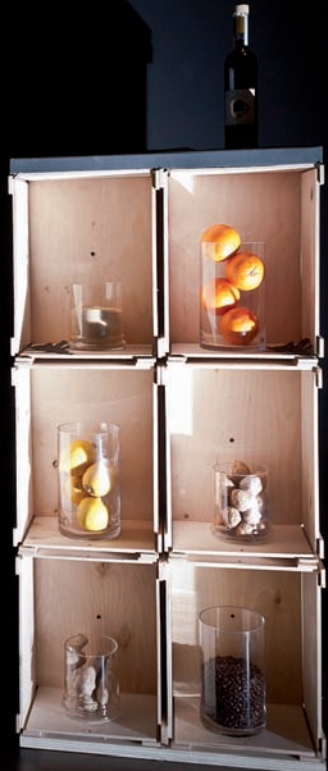
*Quality and love for authenticity
are fundamentals for realization of each product.*

*Diego Bosoni and Fiorella Stoppa
handle personally the preparation of every liqueur.*

ESSENTIAE



LIQUORERIA LIGURE
Opificio del Gusto



ESSENTIAE

*We introduce you
our spirits, selected from
our Liqueur Laboratory.*





LE PURE CAFE

COFFEE LIQUEUR

It has a dark brown colour with clear references to black; the smell is very strong and long-lasting and the taste is captivating and harmonious. At first sip stand out the scent of coffee and vanilla.

LIQUEURS
DE
MARQUES

CAFFÈ

COFFEE LIQUEUR

The fragrances of this liqueur date back to the XVI° century, when coffee arrived to Ligurian sea coast thanks to Genova's sailors. The liqueur is produced with Moka coffee maker, in small quantities, respecting an ancient Ligurian recipe and using characteristic and selected coffee blends. Intense and persistent aromas come out. Fiorella Stoppa

Ingredients

Strong Black Coffee

Alcohol,

Sugar, Vanillin.

ALC. 25% BY VOL.

Production Period

January - May



ERBA CEDRINA LIQUEUR

It has an amber yellow colour, with green glares; it has various smells, starting from the aromatic scent of the plant to the quote of spices and dried fruit. It's ample and rich in taste.



ERBA CEDRINA

ERBA CEDRINA LIQUEUR

This liqueur was born by an ancient recipe that expects employment of fresh leaves of Erba Cedrina which are picked during the summer. Erba Cedrina is an aromatic plant that is typical of Mediterranean Shores. In ancient times it was used for its relaxing property. It has intense e long smells.

Fiorella Stoppa

Ingredients

Lemon Verbena
Alcohol, Lemon Zest,,
Sugar, Water.

ALC. 34% BY VOL.

Production Period

May - September





ORANGE LIQUEUR

It has an intense golden yellow colour; the scent is intense and enveloping; the taste is very personal and harmonious.

ARANCIA

ORANGE LIQUEUR

This spirit is core and flavour of Mediterranean summer. To produce it, we use only untreated sweet oranges. The ancient recipe expects a long period of maceration to express at best all peculiarities of Orange itself. The smell is round, smooth and intense.

Fiorella Stoppa

Ingredients

*Orange Zest,
Alcohol,
Sugar, Water.*

ALC. 38% BY VOL.

Production Period

Gennaio - Marzo





ROSOLIO LIQUEUR

It has a golden yellow colour with light pink glares; it has a very elegant smell: roses' smell is not too much strong, but it's balanced by vanilla's note and fruit smells. It's very harmonious and persistent in taste.

ROSOLIO

ROSOLIO LIQUEUR

Formerly it was produced in monasteries, and today is made by Essentiae with the same respect of tradition and of original products. We use fresh organic pink rose's petals. It has an harmonious smell of rose with light vanilla's scent.

Fiorella Stoppa

Ingredients

*Rose Petals',
Alcohol, Sugar, Water,
Vanilla Beans.*

ALC. 33% BY VOL.

Production Period

May





Diego Bosoni, Fiorella Stoppa, Libera Castagna





I LIQUORI

H E R B S

LIQUORE DI ERBA
C E D R I N A

A R O M A S

LIQUORE DI CAFFÉ

LIQUORE DI PRUNI

LIQUORE DI ROSOLIO

LIQUORE DI
P E R S I C H E T T O

CITRUS FRUITS

LIQUORE DI ARANCIA

Each liqueur

Is produced in small quantities only with seasonal ingredients,
picked up in their best maturation period.

Each working period is hand made.

We choose the best materials and local products
only from selected farming.

The production is composed by ancient hand-crafted methods
that keeps out the using of colourants and preservatives.



May: Preparation



of ROSOLIO

Each liqueur

Is produced in small quantities only with seasonal ingredients,
picked up in their best maturation period.





May / August: preparation



o f P E R S I C H E T T O

Each liqueur

Is produced in small quantities only with seasonal ingredients,
picked up in their best maturation period.





ESSENTIAE ' S F A C T O R Y

The factory has its prestigious location for welcoming and research of taste inside Ca' Lunae, an ancient rural farm of 1700. The rooms hosts the whole cycle production and are composed from the laboratory of liqueurs and from the kitchen for jams production and fruit in alcohol.



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LIQUORERIA LIGURE

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ROSOLIO

prodotto e imbottigliato da
Cantine Lunari in
Castellonovo Stabia (NA)
officina di trasformazione

LIQUORERIA LIGURE

ESSENTIAE



LIQUORERIA LIGURE
Officina del Gusto

FRANCIA

prodotto
non contiene coloranti

U O R

LOTTO