



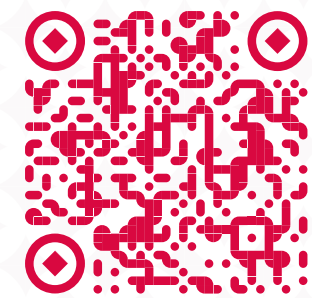
DISARONNO® VELVET

An experience that combines the enveloping taste of Disaronno Velvet with irresistible creaminess. This gelato version is the perfect recipe for those seeking the unique flavor of the liqueur and a light, velvety texture. Ideal for anyone who loves to indulge in a refreshing pleasure, from the first taste to the last.

Code	Product	Characteristics	Packaging kg	Dosage g/l
8741	DISARONNO VELVET NEW		2,5	100

Stella.♦

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DISARONNO® gelato experience ♦♦



Stella.♦



DISARONNO®

A tribute to the most iconic Italian liqueur, known and appreciated all over the world. Disaronno, with its unmistakable almond aroma and bouquet of spices and dried fruit, is the perfect ingredient to transform gelato into a unique experience. Disaronno gelato releases all the elegance of this liqueur. Ideal for those looking for a refined dessert that tells a story of Italian tradition and authenticity.

Code	Product	Characteristics	Packaging kg	Dosage g/l
8742	DISARONNO AMARETTO		5	170-190
9592	DISARONNO ALL NATURAL		2,5	130-150

DISARONNO LEGEND

It all began in 1525 in Saronno. The Renaissance painter Bernardino Luini, a pupil of Leonardo da Vinci, was commissioned to paint a fresco of the Madonna of the Miracles. To portray the Madonna, he chose a local innkeeper as his muse. As a gesture of her gratitude, the woman gave him a flask filled with an amber liqueur that was both fragrant and delicate. From that gift, the recipe of Disaronno was born, and it has remained unchanged to this day.



HOW DISARONNO VELVET WAS BORN

Launched in 2020, Disaronno Velvet offers a modern take on the classic Disaronno. With a lighter alcohol content and a smoother profile, this version combines the unmistakable flavor of Disaronno Originale with velvety notes. The result is a liqueur that is perfect for enjoying chilled or as an ingredient in gelato.

