

LORENZO INGA

Since 1832 the Inga family has been producing premium grappas and Italian liqueurs. Lorenzo Inga, Jr. is the fifth generation of this family tradition.

The family carries one of the oldest and most distinguished recipes handed down from Lorenzo's great grandfather, Gaetano Inga, from Noto, Sicily. In the early 1900s, Gaetano, came across an ancient recipe book that contained formulas of an herbal elixir from a capucine monk, named Stanislao. During 1650-1700, Stanislao made herbal liqueurs to fight the cholera outbreak in India.



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My Sambuca Premium Italian Liqueur

My grandfather, Gaetano Inga, produced liqueurs, brandies and Marsala wine in Noto, Sicily, for many years before he moved to Genoa, Piemonte, in the 1930s. While in Sicily, he also made a delicious liqueur by infusing alcohol with anise seeds, sugar, and other secret ingredients. As time passed, this style of liqueur became known as Sambuca. The style is now world-famous.

Now I have resurrected the ancient formula.

It is my great pleasure to present *My Sambuca*, an original Sicilian liqueur. This is the **ONLY** Sambuca in the world made from 100% natural ingredients, with all ingredients listed on the back of the bottle. Such is the quality that its foundation is pure star anise distillate, the most exclusive and expensive way to produce Sambuca's signature licorice flavors.

It is packaged in an elegant 750ml decanter bottle with an original label design. At 40% alcohol, the sublime flavors are balanced with a supremely silky texture. Compared to other Sambucas it is a new standard in quality.

Enjoy *My Sambuca* straight, with the traditional three coffee beans, or in your espresso cup after you have finished your coffee. It also adds another dimension to flambés and dessert reductions!

WHAT TO KNOW

- The only Sambuca in the world made from 100% natural ingredients
- The foundation is pure star anise distillate, the most exclusive and expensive way to produce
- My Sambuca signature licorice flavor
- Sweetened with pure white sugar
- Superior packaging features

My Sambuca tasting profile

Color: Crystal clear

Nose: Fragrant, and aromatic with hints of anise and cocoa

Finish: Delicate, sweet and creamy, with a slight finish of anise, licorice, and white chocolate



My Amaro Herbal Liqueur

My Amaro herbal liqueur is made artisanally, with more than 25 different herbs, roots, and tree barks with the infusion in pure alcohol and water. The infusion is rested for more than 45 days, generating an aromatic concentrated marriage of different perfumes and scents before dilution and bottling the final product.

The unique feature of *My Amaro* is the perfect marriage of natural ingredients that are balanced, giving the product a unique mellow taste.

My Amaro tasting profile produces hints of bitter oranges, mint, flowers, rhubarb, and other select ingredients.

My Amaro can be enjoyed as a digestif on the rocks, with a splash of club soda, poured into espresso or over ice cream.

At only 60 proof, it can be enjoyed by young and old alike. *My Amaro* surely will become a favorite in the United States, just as it is in Italy today!

WHAT TO KNOW

- Competitive price value relationship amongst other Amaro's
- Unique silk screen package presentation for greater back bar and shelf presents a line extension to My Sambuca
- 5th generation family producer of prestigious Italian products
- Amaro in Italian means "Bitters"
- My Amaro can be used as an Aperitif or digestif
- Amaros help aid digestion