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There is a company in the heart of Siracusa that specialises in the production of typical Sicilian liqueurs, preserves and jams. It is characterized by the traditional ingredients and recipes it uses which have remained unaltered over the years.

Sicilsapori is an artisan, family-run company; its labs are filled with the scent of the Sicilian countryside, and are used to research and select the best raw materials, using natural and traditional methods.

The colours of the products of Sicilsapori are the colours of Sicily: yellow like the PGI Lemon of Siracusa, creamy white like the Almond from Avola, green like the PDO Pistachio from Bronte, the quality of which is guaranteed by the various consortia with which Sicilsapori cooperates. Janett, Salvatore and Sabrina Mangano all work with passion and commitment to support and develop the company their father Luigi Mangano created in 2002.

Luigi's story is the tale of a man who took "made-in-Italy" abroad, the story of a man who found the courage to come back to Italy, to his home town, Siracusa, and to create a family-run business for his family.

Today the challenge continues, and Luigi's sons and daughters carry Sicilsapori forward, establishing it as an increasingly competitive quality company in the distillates sector.

LIMONCELLO

Lemon Liqueur
of Siracusa PGI



DESCRIPTION

Sweet liqueur obtained by steeping lemon zest from "PGI Lemons of Siracusa" in pure alcohol.

INGREDIENTS

Water, Sugar, Alcohol, "PGI Lemons of Siracusa" zest infusion (minimum 1500 gr of "PGI Lemons of Siracusa" per litre of infusion), natural lemon aroma.

Perfect at the end of a meal, excellent on fruit salad and in long drinks. Ideal when served cool or at room temperature in frozen glasses. Not to be served warm.

IDEAL SERVING TEMPERATURE: -5° / -6° C

PRODUCT CODE: GDLIM50

CAPACITY: 50 cl / 1L

ALCOHOL CONTENT: 30% Vol.

APPEARANCE: Liquid, opaque, homogeneous.

COLOUR: Variable: light yellow with bright highlights - bright yellow with intense green highlights.

SCENT: Rich, firm with evident, fresh traces of lemon.

FLAVOUR: Intense, balanced and with the excellent freshness of lemon.

PISTACCHIO

Green Pistachio Liqueur
of Bronte POD



DESCRIPTION

Creamy liqueur with a sweet and delicate flavour, made from the green heart of the Bronte Pistachio.

INGREDIENTS

Water, **cream**, **milk**, sugar, corn syrup, alcohol, **milk** proteins, minimum **pistachio** (3%) ("GREEN POD PISTACHIO OF BRONTE")
Allergens: milk, pistachio (like all nuts, it can determine an allergic reaction).

Serve cool as a dessert, exquisite on desserts and ice cream.

IDEAL SERVING TEMPERATURE: +5° C

PRODUCT CODE: GDCPIST50

CAPACITY: 50 cl

ALCOHOL CONTENT: 17% Vol.

APPEARANCE: Creamy.

COLOUR: Intense green.

SCENT: Harmonious and subtle.

FLAVOUR: Sweet, typical of the Pistachio.

MANDORLÉ

Almond Liqueur
of Avola



DESCRIPTION

Creamy liqueur with a sweet and delicate flavour, made from the heart of the "Almond of Avola".

INGREDIENTS

Water, **cream**, **milk**, sugar, corn syrup, alcohol, **milk** proteins, minimum **almond** (3%) ("ALMOND OF AVOLA"), natural flavouring.

Allergens: milk, almond (like all nuts, it can determine an allergic reaction)

Serve cold but not frozen. Shake before use. Any residue on the surface guarantees the authenticity of the product.

IDEAL SERVING TEMPERATURE: +5° C

PRODUCT CODE: GDMAND050

CAPACITY: 50 cl

ALCOHOL CONTENT: 17% Vol.

APPEARANCE: Liquid, slightly creamy.

COLOUR: Milky white.

SCENT: Characteristic of almonds.

FLAVOUR: Sweet, with the pleasant and distinctive taste of almond.

ARANCELLO

Sicilian orange
Liqueur



DESCRIPTION

Sweet liqueur obtained by steeping orange zest in pure alcohol.

INGREDIENTS

Water, sugar, alcohol, oranges (40%), natural flavouring.

Serve cold, not frozen. Shake before use. Any residue on the surface guarantees the authenticity of the product.

IDEAL SERVING TEMPERATURE: +5° C

PRODUCT CODE: GDARA50

CAPACITY: 50 cl

ALCOHOL CONTENT: 25% Vol.

APPEARANCE: Liquid, opaque, homogeneous.

COLOUR: Orange with chiaroscuro highlights.

SCENT: Pleasant, characteristic of oranges.

FLAVOUR: Intense and distinct flavour from the oil of the orange zest.

CANNELLA

Cinnamon Liqueur



DESCRIPTION

Sweet liqueur obtained by steeping cinnamon sticks in pure alcohol.

INGREDIENTS

Water, Sugar, Alcohol, Cinnamon sticks (2%)

Serve cold, not frozen. Shake before use. Any residue on the surface guarantees the authenticity of the product.

IDEAL SERVING TEMPERATURE: +5° C

PRODUCT CODE: GDCANN50

CAPACITY: 50 cl / 1L

ALCOHOL CONTENT: 25% Vol.

APPEARANCE: Liquid, opaque, homogeneous.

COLOUR: Brown with copper-bronze highlights.

SCENT: Spicy, characteristic of cinnamon.

FLAVOUR: Sweet and enveloping, with a typical, particularly marked aroma.





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