CAFFO

DISTILLERIA FRATELLI CAFFO

Italian Liqueur Distillery of the Year
Berlin International Spirits Competition 2019

Thursday, November 13, 2025

CAFFO

CALABRIA ITALY

MINI COUNTER DISPLAY

VECCHIO AMARO DEL CAPO DESCRIPTION

An iconic product of Distilleria Caffo, a herb based liqueur fruit of an ancient family recipe. The product has been improved over the years thanks to the expertise of the Caffo family, acquired over 4 generations of distilling. Vecchio Amaro Del Capo encloses the active principles of plenty of herbs, flowers, fruits and roots growing in Calabria infused with the finest alcohol. Among the 29 herbs composing the infusion we can find orange, liquorice, chamomile, tangerine and juniper, which are very common in this region. The delicate and aromatic taste of Vecchio Amaro Del Capo suits well even more delicate palates not accustomed to this kind of beverages (Amaro means bitter in Italian).

COLOUR = Clear and transparent amber with intense golden and brown reflections.

AROMA = Immediately sweet, its dense and creamy body envelops with softness upon tasting, revealing its warm alcoholic body in the cold of minus 20 Degrees. The intense aromas that come to the nose unfold in a fresh sip rich in citrus aromas of orange and bergamot, to then unfold in the fresh hints of aromatic and balsamic herbs.

TASTE = The warmer floral tones of honey and spices (such as saffron and licorice) and pastry (in vanilla and biscuit) then arrive soft and enveloping. Cooked fruit, dried fruit and toasted caramel notes finally enrich this continuous discovery.

FINISH = A slight bitter hint gives personality to the soft embrace that slowly warms up for a long time in all its multifaceted aromas.

Grand Gold Medal Concours Mondial de Bruxelles 2022
Gold Medal SIP Innovation Awards 2019
Platinum Medal SIP Awards 2017
Gold Medal SIP Awards 2017
Gold Medal Internationaler Spirituosen Wettbewerb ISW 2016
Gold Medal Concurs Mondial de Bruxelles 2014
Gold Medal Internationaler Spirituosen Wettbewerb ISW 2014
Gold Medal Selections Mondiales de Spiritueux Canada 2021
Gold Medal Concurs Mondial de Bruxelles 2010
94 Points Wine Enthusiam 2010

Vecchio Amaro del Capo 50ml 35.0% Alc

CAFFO

CALABRIA ITALY

DRINK IT AT MINUS 20 DEGREES

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Vecchio Amaro del Capo With Gift Box 3lt 35.0% Alc

CAFFO

CALABRIA ITALY

100th ANNIVERSARY LIMITED EDITION

VECCHIO AMARO DEL CAPO RISERVA DESCRIPTION

Amaro Del capo Riserva 100th Anniversary has been produced in a very limited quantity for the first time in 2015 to celebrate 100 years of the "Distilleria Caffo" (1915 – 2015). Label and packaging are entirely new and created just for the occasion. Its method of manufacture calls for the infusion of several herbs, flowers and fruits from Calabria processed according to the old artisan way, with a precious brandy that has been aged for decades in oak barrels under the strict control of Italian Authorities. Once blended, it is further refined in oak barrels to obtain the maximum balance among all of its ingredients. This allows the product to become a one of a kind liqueur, to enjoy in the most important occasions, in the finest clubs and with the most demanding connoisseur. A rare and sought after liqueur that fully represents Italy among the premium spirits worldwide.

INGREDIENTS = Amaro Del capo Riserva 100th Annivesary is made with the same ingredienst as Amaro Del Capo, but using an Italian brandy of very high quality, aged by the Caffo family in oak barrels for many years under the strict control of the Italian authorities. The Amaro Del Capo Riserva 100th Anniversary remains for 6 months in oak barrels before being bottled. Since 2015 each year a limited quantity of bottles are produced using a different brandy selected by our master Distiller. The year of production of the Brandy and the number of bottles produced in the year are reported in the small label at the bottom of the bottle.

COLOUR = Intense and bright amber.

AROMA = The aromas immediately envelop the nose, unfolding in the tasting are intense fruity notes of citrus fruits (orange and bergamot), candied fruit and jam and almonds.

TASTE = Spices unfold rich in saffron, cinnamon, anise, licorice and fennel. To be sipped at room temperature, the sweetness and softness that distinguish the Calabrian liqueur emerge.

FINISH = Flowers and honey, aromatic and balsamic herbs and resins alternate to end in the notes of vanilla, toasted and warm wood. Thus, without defects, the old reserve accompanies the senses in self-remembering.

Grand Gold Medal Concurs Mondial de Bruxelles 2016

Gold Medal Internationaler Spirituosen Wettbewerb ISW 2016

Vecchio Amaro del Capo Riserva With Gift Box 37.5% Alc

CAFFO

CALABRIA ITALY

MINI COUNTER DISPLAY

VECCHIO AMARO DEL CAPO – RED HOT EDITION
THE 30TH INGREDIENT HAS ARRIVED DESCRIPTION

Amaro del Capo with peperoncino (chilli pepper from Calabria born on the occasion of Peperoncino Festival in Diamante Italy. The peperoncino from Calabria, known as diavolicchio belongs to the botanical variety Capsicum annum It is very appreciated in Italy, with a medium spicy taste around 30.000 on the Scoville scale. Compared to other chilli peppers, the pepperoncino calabrese is often used in the preparation of food because is level of spiciness is mild giving the dishes a strong and a delicate spicy flavor at the same time.

COLOUR = Clear and bright liquid with a fiery red colour.
AROMA = An irresistible itense and characteristic scent along with the intense aromas that come to the nose unfold in a fresh sip rich in citrus aromas of orange and bergamot, to then unfold in the fresh hints of aromatic and balsamic herbs.
TASTE = Warm and aromatic taste with a strong note of pepper.
FINISH = Long and pleasant perception of balance between bitter and spicy.

The Best Innovation Product Award Brands Awards 2022

Innovation Award Sip Awards World Spirits Competition

Consumers Choice Award Sip Awards

Vecchio Amaro del Capo Red Hot Edition 35.0% Alc

CAFFO

CALABRIA ITALY

DRINK IT AT MINUS 20 DEGREES

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Vecchio Amaro del Capo Red Hot Edition 35.0% Alc

CAFFO

CALABRIA ITALY

ALMOND CREAM LIQUEUR

ALMOND CREAM DESCRIPTION

Delicious natural liqueur result of the perfect blending between fresh cream and sweet almonds. Selected spices are added to boost the flavor.
Best served chilled.
COLOUR = Dense cloudy liquid, milky white colour.
AROMA = Intense and characteristic aroma of cream and almonds.
TASTE = Sweet, velvety, gentle and aromatic taste.

Crema Di Amaretto Liqueur 17.0% Alc

CAFFO

CALABRIA ITALY

ORANGE LIQUEUR

SOLARA TRIPLE GRAND ORANGE DESCRIPTION

Solara is a prestigious, sweet and aromatic liqueur based on brandy which was aged in oak barrels. Each drop of Solara encloses the fragrance of the best sweet and bitter oranges that grow sun kissed in the south of Italy. Solara is a versatile liqueur which can be drank smooth, on the rocks or as the main ingredient in the best citrus cocktails.

COLOUR = Clear and bright amber.

AROMA = Intense and characteristic scent of orange zest.

TASTE = Sweet, gentle tatse with dominant aromatic citrus notes.

FINISH = Long and fragrant feeling, with hints of honey, wood and vanilla.

95 Points Wine Enthusiam

Solara Triple Grand Orange Liqueur 40.0% Alc

CAFFO

CALABRIA ITALY

GRAPPA UNICA DI CALABRIA DESCRIPTION

This Grappa is obtained by selecting fine Gaglioppo, Magliocco, Greco and other small local marc varieties – all from Calabria. The slow distilling process is carried out in copper Bain Marie stills, which give the spirit the best sensorial characteristics, typical of its original vines. The name “Unica (Unique) di Calabria” refers to the fact that our Limbadi distillery is the only facility in the region.

COLOUR = Transparent and brilliant colour.

AROMA = A delicate fruity scent with refined and elegant tones.

TASTE = On the palate it is balanced, enjoyable, with a pleasant harmony and the right alcoholic intensity.

FINISH = Finish is well balanced between softness and the right persistence, with a spicy note.

Grappa Unica Di Calabria 40.0% Alc

CAFFO

CALABRIA ITALY

GRAPPA VECCHIA DESCRIPTION

The history of Mastri Distillatori Caffo goes back to the last decade of the 1800's when Giuseppe caffo started distilling local marc using artisan methods on the slopes of Etna. The same passion of those days is still alive, and with over a century of experience the Caffo family continues this tradition, producing excellent spirits and distilling the best marc themselves in order to obtain prestigious types of grappa in their 2 distilleries located in the Calabria and Friuli regions. Grappa Vecchia Caffo is the result of over a century of experience in the field of distillation. Its method of working provides a slow steam distillation of fine Italian grapes and subsequent aging of the precious distillate in oak barrels.

COLOUR = Limpid and amber in colour.
AROMA = Hints of honey, wood, vanilla and light toasted and caramelized notes typical of the long permanence in wooden barrels.
TASTE = The taste is warm, fine and elegant.
FINISH = Finish is well balanced.

Grappa Vecchia 40.0% Alc

CAFFO

FRIULI ITALY

SGNAPE DAL FOGOLAR GRAPPA FRIULANA DESCRIPTION

A soft, sweet and delicate Grappa, however considerably rich with a complex aroma, which is fruity and distinctly floral, offering pleasant sensations on the palate. The pomace from Cabernet, Chardonnay, Sauvignon and small selected batches from other vines is used to produce this Grappa, originating from zones of the Collio and Colli Orientali in Friuli which have always been renowned for the production of PRESTIGIOUS WINE.

COLOUR = Transparent and brilliant.

AROMA = It turns out soft, sweet and delicate, but with a notable richness and aromatic complexity, fruity and distinctly floral.

TASTE = Pleasant sensations on the palate.

FINISH = Finish is well balanced.

92 Points Tasted 100% Blind

Sgnape Dal Fogolar Grappa Friulana 45.0% Alc