STREGA

SWITCH TO THE WITCH

Thursday, April 3, 2025

STREGA

BENEVENTO ITALY

MEDITERRANEAN LIQUEUR SERIES

STORY = Amber in colour, our Amaretto unveils new aromas upon every sip taken. Sweet spices, bourbon vanilla pods from Madagascar and cocoa liquor. It presents a sweet and pleasant flavour, with a typical hint of almond brittle. A balanced and delightful liquor, excellent for all occasions and for mixing.

Amaretto 28.0% Alc

STREGA

BENEVENTO ITALY

MEDITERRANEAN LIQUEUR SERIES

STORY = Bright yellow in colour, our Limoncello has the perfect balance of flavour and aroma. The skilled infusion method of lemon peels selected by our master distillers culminates in a Limoncello characterised by an intense aroma coupled with a rich, velvety and juicy flavour. Suitable for all occasions, Limoncello Strega is also an excellent end of meal digestif.

Limoncello 28.0% Alc

STREGA

CAMPANIA ITALY

GRAPPA SERIES

DESCRIPTION = Single grape variety grappa, the marcs are obtained from the Aglianico vines (Campania Region) distilled in the traditional steam distillation.
COLOUR = Transparent.
TASTE = Smooth and balanced taste.
SERVING SUGGESTIONS = Usually it is tasted straight. Grappa di Aglianico is an excellent digestive at the end of the meal.
It pairs well to the dark chocolate with more than 70% cocoa and it can be added to the coffee to give a special touch.

Grappa di Aglianico 42.0% Alc

STREGA

CAMPANIA ITALY

GRAPPA SERIES

DESCRIPTION = Single grape variety grappa, the marcs are obtained from the Falanghina vines (Campania Region) distilled in the traditional steam distillation.
COLOUR = Transparent.
TASTE = Smooth and balanced taste.
SERVING SUGGESTIONS = Usually it is tasted straight. Grappa di Falanghina is an excellent digestive at the end of the meal.
It pairs well to the dark chocolate with more than 70% cocoa and it can be added to the coffee to give a special touch.

Grappa di Falanghina 42.0% Alc

STREGA

CAMPANIA ITALY

BOTTLE SHOPS

Strega Liquor Tin (2 Of Each Colour Per Carton) (Bottle Shop) 40.0% Alc

STREGA
DRINKS INTERNATIONAL RECOGNITION 2016

Thursday, April 3, 2025

STREGA

THE WITCH WORD

Ingredients
20 ml Liquore Strega
20 ml Gin
20 ml Maraschino Luxardo
20 ml Fresh Lime juice

Preparation
Shake with ice and strain into a cocktail glass.
Pour the drink in the cocktail cup without ice.
Garnish with a slice of lime.

Mattia Cilia
Capofaro Malvasia & Resort, Salina (ME)

BURN THE WITCH

Ingredients
20 ml Liquore Strega
60 ml Glenmorangie 10 y.o.
30 ml lemon juice
15 ml Frangelico
10 ml sugar syrup
1 spoon Lagavulin 16 y.o.

Preparation
Pour all the ingredients into the shaker.
Method: shake and strain.
Glass: small cup. No garnish, just one ice cube to dip in the cocktail.

Katerina Logvinova
The Botanical Club, Milano

STREGA

BRUTTA STREGA

Ingredients
25 ml Liquore Strega
25 ml Bacardì Heritage
25 ml Bordiga Chamomile elisir
15 ml fresh lemon juice
15 ml pink grapefruit juice
15 ml Saffron home made syrup

Preparation
Pour all the ingredients into the shaker.
Method: shake and double strain.
Pour in a old fashioned cup. Orange zest. Use zest for glass decoration. Matches perfect with Babà al Liquore Strega.

Walter Murcielago Gosso
The Mad Dog Speakeasy, Torino

STREGA DILL BRAMBLE

Ingredients
45 ml Hendrick's Gin
25 ml Liquore Strega
15 ml Cordial sambuco flowers
30 ml lemon juice
1 tea spoon of dill

Preparation
Serve in a old fashioned glass and garnish with mallow flowers.

Matteo Zed Zamberlan
Del Posto, New York City