

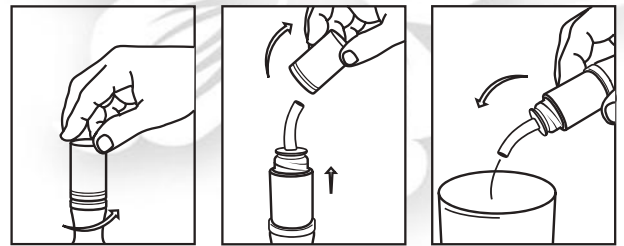
Developed with bartenders in mind, the Volare range includes 38 perfectly mixable liqueurs and syrups that are the perfect complement in many cocktail recipes: a great collection that allows bartenders to experiment and create excellent original recipes as well as twists on classics and new mixes.

Since 1868 the Rossi d'Asiago distillery in Italy creates liqueurs and syrups of great artisanal finesse, following the traditions of its territory and using the best raw materials carefully selected to grant a superior quality.

Bottle designed to match the bartender's needs

- *eye-catching and contemporary bottle*
- *reduced weight*
- *ergonomic neck (Easy-grip)*
- *the Pro-Pour technology*

The Pro-Pour technology



Developed by Rossi d'Asiago distillers, this patented technology was conceived to bring to bartenders ease of use, hygienic safety & time savings. Available through all the range, except for the Volare Simple Syrup.

The **Volare Non-Alcoholic range** is a selection of great complementary syrups and a mixer. Three flavors that bartenders cannot do without when preparing the most loved cocktails:

SIMPLE SYRUP

Simple Syrup is a bartender's essential ingredient. It is produced by mixing extra-white, top-quality sugar with water and used to add a sweet touch to any cocktail.

GRENADINE SYRUP

Grenadine is a syrup made from extracts and juices of red fruits such as raspberries, cherries and pomegranates. Used to give cocktails a pleasant reddish hue, and red fruit notes.

LIME

This mixer is the perfect substitute for fresh limes. Use to give intense citrusy notes to cocktails and long drinks, and transfer all the freshness of the fruit into the glass.



VOLARE

LIQUEURS COLLECTION FOR COCKTAILS



Eau du Basil

Ingredients:

$\frac{3}{4}$ oz **Volare Simple Syrup**

1 $\frac{3}{4}$ oz Vodka

$\frac{3}{4}$ oz Lemon juice

Basil

Honey

Procedure:

In a shaker, add Volare Simple Syrup, vodka, lemon juice, basil leaves and honey. Shake with ice and double-strain into a glass filled with ice. Garnish and serve.

Tequila Sunrise

Ingredients:

$\frac{3}{4}$ oz **Volare Grenadine**

1 $\frac{3}{4}$ oz Tequila

3 oz orange juice

Procedure:

In a glass filled with ice, pour orange juice, tequila and Volare Grenadine Syrup. Garnish with an orange zest and serve.



Like a virgin

Ingredients:

$\frac{3}{4}$ oz **Volare Lime**

$\frac{3}{4}$ oz **Volare Simple Syrup**

1 $\frac{3}{4}$ oz Mandarin juice

1 oz Cranberry juice

Procedure:

In a mixing tin pour Volare Lime, Volare Simple Syrup, mandarin juice and cranberry juice. Shake well and pour into a glass filled with ice. Garnish with a vanilla pod and a strawberry.

Distillatori dal 1868



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