ENRICO TORO DC

The Oldest Digestivo in Abruzzo

In the early 1800's, Beniamino Toro Sr. moved to Tocco da Casauria, a commune in Abruzzo. Beniamino discovered a local herbal elixir dating back to the Benedictine Friars who built the San Clemente at Casuria Abbey in 1100.

In 1817, Centerba Toro was born. This sophisticated liqueur is made from the alchemy of wild and naturally grown herbs selected and picked by experts at the slopes of the Miella, Abruzzese Mountain.

Beniamino opened a pharmacy in the late 1800's and commercialized his prized Centerba, which was known as a homemade product until this time.

Overtime, the monasteries lost their notoriety for the elixir remained a staple in the Casauria community.

Centerba largely rose to fame during the cholera epidemic of the late 19th century in Naples. It was said every evening there were well-supplied wagons of Centerba bottles heading for the Neapolitan capital. The herbs for this spirit are well known for their restorative and healing properties.

Since then, Tocco da Casauria has been associated with Centerba, the perfect name derived from "Centum Herbora," or in dialect "Cianterba.

1972 marked the year Enrico Toro and his father, Roberto, built a distillery to keep up with market demands of their ancestral herbal liquor, Centerba. Thus, the family rebranded Centerba Toro as Centerba 72.

Centerba 72 Herbal Digestivo

70%
ALC / VOL

750mL
BOTTLE SIZE

90 POINTS – *Ultimate Spirits Challenge 2016*

SILVER – *WSWA 2016*

A 200 year-old secret formula that recalls the beauty of the green Abruzzese mountains.

Centerba 72, produced by the father and son duo in 1972, has a variation of 2 elements compared to the originating Centerba Toro recipe. It is said to be superior to the original Toro formula.

TASTING NOTES

- Herbal aromas of oregano, thyme, and pinesap
- Initial light mouthfeel, then a slightly hot and prickly assertion of spearmint
- Peppermint and licorice combine with a tingling spice for a momentary flash
- Pine needle fades into a long, dry and spicy finish

SERVING RECOMMENDATIONS

- Traditional serve as a digestif
- Excellent in cooking pasta or fish
- Elevate Risotto by adding 1/3c Centerba to the final cup of stock
- Pairs well with coffee and bitter chocolate

Centerba is nearly 140-proof, making it a most provocative winter warmer for both head and belly.

Production Process

STEEPED IN PROPRIETARY ORDER, HERB COMBINATIONS

Sugar Beet Alcohol + 100 Herbs

=

Powerful, Herbal Digestivo

THE AROMATIC HERBS ARE HAND-PICKED FROM THE LOCAL MOUNTAINS.

CENTERBA CHOCOLATE CHAUD

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2 oz	Centerba
10 - 12 oz	Classic Hot Chocolate

Serves 2

Creation by Warren Bobrow

CLASSIC HOT CHOCOLATE

1 cup	Whole Milk
1 cup	Heavy Cream
1 lb	Grated Bittersweet Chocolate
1 tbsp	Sugar or Honey

Combine milk and chocolate over medium heat
Stir constantly and do not boil
Add sugar or honey to taste
Preheat two mugs using hot water
Remove water and pour 1 oz Centerba in each mug
Add portion of hot chocolate
Adjust with sugar or honey if desired
Spoon fresh whipped cream on top

CAFFÈ CORRETTO

Espresso
Splash of Centerba

Combine and enjoy with a biscotti

Torella 72

38%

ALC / VOL

750mL

BOTTLE SIZE

Handed down from father to son, the age-old recipe calls for an infusion of high mountain herbs. In the 1800's, Torella was referred to as "potable Centerba" to distinguish from Centerba 72.

Torella 72 maintains the same characteristic of Centerba 72 with a lower alcohol strength and slight sweetness created from the addition of the fine acacia honey. For those who want to enjoy the flavors of Abruzzo at a lower alcohol strength with slight sweetness, Torella is the perfect choice.

TASTING NOTES

- Sweet entry of soft, mountainous herbs
- Vibrant pine note with slight vanilla
- Subtle honeyed oregano and wild mint
- Smooth finish dusted with cinnamon

SERVING RECOMMENDATIONS

- Savored smooth at room temperature or cold on the rocks
- Perfect in cocktails, espresso, and coffees
- Pairs nicely as an aperitivo with cheese
- Herbal addition to your favorite food recipe

Production Process

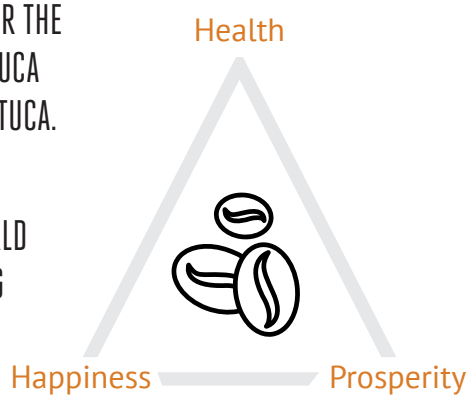
Centerba 72 + Acacia Honey

=

Heavenly Sweet Herbs

LEGEND CREDITS ANGELO MOLINARI FOR THE TRADITION OF COFFEE BEANS IN SAMBUCA AND SIMILAR PRODUCTS SUCH AS CENTUCA.

ANGELO WAS INSTRUMENTAL IN POPULARIZING THE LIQUOR AFTER WORLD WAR II, WHEN HE DISCOVERED ADDING BITTER COFFEE BEANS BALANCED THE SWEET STAR ANISE FLAVORS.



Centuca 72

In the Abruzzi region, there is the tradition to mix together Sambuca (anise based liqueur) and Centerba Toro. As such, it was natural for the Enrico Toro Casauria Distillery to create a liqueur. The result is a perfect balance between the unmistakable taste of "Centerba Toro" with a touch of the classic, Italian Sambuca.

38%
ALC / VOL

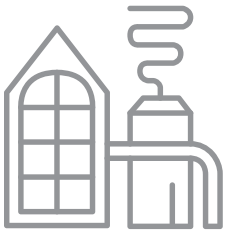
750mL
BOTTLE SIZE

TASTING NOTES

- Velvet mouthfeel with slight oily consistency
- Intense yet delicate flavors with low and strong gradations
- Herbal characteristics compliment and balance anise
- Finishes dry and fresh

SERVING RECOMMENDATIONS

- Neat as a digestivo
- With a coffee bean in a small glass



Production Process

STEAM DISTILLATION

Star Anise + Green Anise + Fennel + Neutral Alcohol + Elderflower + Herbs + Sugar = Sambuca

Sambuca + Centerba 72 = Flawless Matrimony

Amaro 72

27%
ALC / VOL

750mL
BOTTLE SIZE

Amaro 72 is a liqueur with perfect balance: neither too bitter nor too sweet.

With the addition of Centerba 72 herbs, Centerbo Toro is present throughout giving Amaro 72 an intense and unmistakable bitter quality.

TASTING NOTES

- Powerful entry of fresh herbs and clove
- Round mid-palate showing sweet characters of cooked spice
- Delightful, fresh mint finish

SERVING RECOMMENDATIONS

- Aperetivo or digestivo
- Neat at room temperature or on the rocks

Production Process

Sugar Beet Alcohol + Centerba Herbs + Spices + Bitters x 30 Days + Sugar = Bitter-Sweet Amaro