FABBRI 1905

The story of Fabbri begins in 1905, when Gennaro Fabbri took over an old general store with a wine cellar in Portomaggiore, in the Province of Ferrara, and began producing liqueurs. Thus began the distillery "Premiata Distilleria Liquori G. Fabbri", now known as "Fabbri 1905".

The production of alcoholic and non-alcoholic syrups began in the 1920s. It was during this period that Fabbri came out with the company's most famous product, "Marena con frutto", inspired by a recipe of Gennaro Fabbri's wife. With the opening of syrup factories in Bologna, the idea of syrups took full form, with mint and grenadine leading the way. Then came the famous amarena cherry syrup, inspired by a recipe created by Gennaro Fabbri's wife Rachele Buriani. The amarena cherry is inedible in its natural state so Rachele slowly cooked and candied the cherries in copper pots to transform the inedible cherry into the delicious Amarena Fabbri. Today the process is computerized, but still produced by the family in copper pots.

Today Fabbri 1905 is run by the great-grandchildren of the company's founder and is universally recognized as having "invented" amarena cherries and fruit syrups. Inspired by Italian tradition, Fabbri products anticipate new trends in consumer taste and offer gelato makers, pastry chefs, restaurateurs, owners of bars and public establishments of all kinds, the best solutions to give shape to their creativity.

Gennaro Fabbri had the first blue and white jar made by a ceramic artist from Faenza, Riccardo Gatti, as a gift for his wife to show his love and his appreciation for having created her amarena-cherry recipe. But little did he know that one small gesture would have given the whole world the joy of such a unique flavor for many generations to come.

AMARENA

Whole wild candied cherries in syrup. A tantalizing symbol of the goodness and quality that for over 100 years has been the flagship of the Fabbri line of products. Enhance your favorite recipes with the addition of the unique and unmistakable flavor of Amarena Fabbri cherries. Perfect for distinctive desserts, signature beverages, exceptional hors d'oevres, savory dishes and cheese platters.

FRAGOLA STRAWBERRY

Fabbri's traditional recipe for making exquisite amarena cherries has inspired a new delight made from strawberries! Only the best fruit, candied in strawberry syrup and packaged in the classic decorated iridescent glass jar. An exclusive gift to be enjoyed on gelato or semifreddo.