







Who we are

Liquorificio Lacinio is a young entrepreneurial reality in Calabria, born in December 2019, from the tenacity of two young entrepreneurs from Crotone, aged 37 and 38, Michele and Davide, who believe in their land, in its uncontaminated beauty and in their abilities. A humble and simple personal story, which speaks of cultivated land and smells of citrus fruits, botanicals and spices picked by hand and sold at the small city market, small gestures and daily teachings passed down from father to son by grandfather Michele and grandfather Davide. This is certainly the first seed that allowed these personal roots to intertwine with the larger ones of the city of KROTON (now Crotone) which was the capital of Magna Graecia in Calabria from which stories, legends and ancient traditions our recipes are inspired.

where we are

Lacinio srl is a production distillery with customs authorization n° IT00KR00033F, with headquarters in Calabria in Crotone in via G. Mercalli 16, a two-level structure of 1800m2 and 5000m2 of yard, with a production and bottling laboratory inside, a raw materials warehouse and a storage area on the lower floor, management offices, marketing and relaxation area on the upper floor. We like to say that Lacinio produces in Kroton (now Crotone), a city founded by Hercules on the shores of the Ionian Sea, because in our productions, in the choice of herbs, roots, berries and citrus fruits, we are inspired by the traditions of the time when Crotone was a great polis, capital of MagraGraecia, famous for the fertility of its beautiful fields, the beauty of its women and the healthiness of the entire territory, where the climate had something particularly favorable for the health and vigor of the body and where the mind was nourished by the thought of the philosopher Pythagoras, who founded his Pythagorean school and his theorem.

mission

Through our infusions and recipes we try to recover the historical and cultural memory of our territory, feeling lucky to have been born in Calabria. Calabria in fact has unique peculiarities, raw materials, uncontaminated nature, botanicals, culture, traditions, millenary legends that allow us to create and bottle, smells, flavors and atmospheres unique in the world.





WE PRODUCE ACCORDING TO MAGNOGRECCAN TRADITION, INSPIRED BY THE STRENGTH AND MYTH OF MILO OF **KROTON, THE STRONGEST ATHLETE IN ANCIENT HISTORY**

Milo

THE ATHLETE

Among the Krotoniates there was one whom no one could ever equal. The mighty MILO, his extraordinary strength and superhuman proportions and his many victories have made him an immortal memory, like a god, in twenty-eight years he won 33 games, 7 Olympics, one of which he was still a child, 7 Pythian, 9 Nemean, 10 Isthmian games, he was "Periodontus" five times, that is, winner in all four cities, his favourite discipline was wrestling, the winner was the one who managed to knock down his opponent three times or push him out of the fighting area.

KROTON 540 | 512 A.C.



THE WARRIOR

He was about forty-five years old when in five hundred and ten BC, having become a priest of the Temple of Hera, Milo led the army of his city into battle against the Sybarites, of whom there were three hundred thousand and only one hundred thousand Crotonians, but he was dressed like Hercules with the lion's skin, the club and his head crowned with his Olympic crowns and he conquered the victory with his fury.



THE STRONGEST OF ALL

Even when he wasn't fighting, Milo always found a way to demonstrate his strength and often enjoyed holding tightly in his hand without causing any harm a pomegranate that no matter how hard he tried, no one else could take from him.

If he stood on a greasy and slippery disk he ridiculed those who threw themselves at him with all their strength trying to dislodge him. Once he saved the life of some Pythagoreans, including Pythagoras himself, gathered at the banquet by placing himself in the place of a dangerous column and single-handedly holding up the ceiling that was about to collapse, everyone including him thus had time to get to safety. It is said that he ran with a calf on his shoulders for his training and day after day the calf became a bull on his shoulders for this reason he is considered the father of modern bodybuilding and continuous training.

Even at the Olympic Games he took a 4-year-old bull and carried it on his shoulders throughout the stadium just to entertain those present and instill fear in his opponents. The people of Kroton to honor their champion commissioned the bronzesmith Dameas to create a statue that portrayed him standing on a shield and with a pomegranate in his left hand.

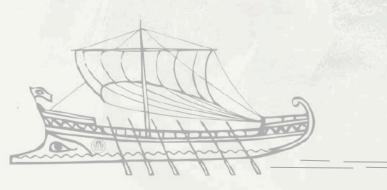
To demonstrate that he deserved it, Milo wanted to personally bring his statue to the Altis of Olympia where it was placed.

History

As evidence of this glorious past, one story reads: "All the Greeks participated in the great games of Olympia, Delphi, Nemea, Corinth and the Crotonians always won, like no other, once in the final race of an Olympic game in 576 BC the first 7 were all from Kroton and in fact from then on the famous proverb was coined "the last of the Krotonians is the first of the Greeks".

There are many legends that narrate the majesty and the deeds of Kroton and its characters such as Pythagoras, Democedes, Alcmaeon, Milo, Faillo, Myia, Teano, expression of culture and science.

Through our all-aluminum labels we are trying to tell and recover the historical memory of this glorious past.







WHERE IT ALL BEGAN

the sacred forest of Hera Lacinia and the birth of the ancient recipe

Legend has it that it was the goddess Hera, wife of Zeus, who ordered her handmaidens to create an infusion to give to the great Milo that could reinvigorate his "winning spirit" after his exhausting feats and thank him for his devotion to being the guardian of the temple dedicated to the goddess, of the sacred wood and of its secrets.

The handmaids were thus charged with selecting, in the forest sacred to the goddess, the medicinal herbs, citrus fruits and aromas that made up this secret nectar, worthy of a god.

The research and study started from this legend and that sacred forest full of citrus fruits, medicinal plants, roots and secrets, which contributed to creating the perfect recipe that made us become the best amaro in the world in 2022.

Excellent digestive, invigorating, with a strong and decisive flavour. Our search for aromas and herbs for the perfect secret infusion that would bring back to light the flavour of the tradition of a distant time.

EAN: 8055182070534

CUSTOM BOTTLE: Black silkscreen on glass powder and aluminum label

FORMAT

100cl 70 cl 5 cl mignon

INGREDIENTS water, sugar, natural flavours and herbal infusions 35% vol.

SERVING TEMPERATURE

Serve at refrigerator temperature $(0-4^{\circ})$ to appreciate its aromas and flavour or, alternatively, from the freezer.

MAIN BOTANICALS cardamom, gentian, angelica, juniper berries and citrus fruits.

AWARDS AND RECOGNITIONS

- 🕇 1st place 2023 Gold medal at the Concours Mondial de Bruxelles ù
- **i** 1st place 2022 BEST bitter in the world World Liqueur Awards
- 🏅 1st place 2022 BEST Italian bitter World Liqueur Awards
- **3** 3rd place 2022 world category Bottle DESIGN
- **3** 3rd place 2021 world category Bitter
- 🕉 3rd place 2021 world category Bottle DESIGN

CARDBOARD

-70 cl - 6 pieces weight 8.2kg 5 cl - 20 pieces weight 3.5 kg (also mixed)

EPAL PALLETIZATION











A bitter for lovers of intense flavor. The quinine together with other herbs make Milone Nero a liqueur for the most demanding palates looking for a very bitter aftertaste, unique and pleasant to the palate.

EAN: 8052275950070

CUSTOM BOTTLE: embossed aluminum label

FORMAT

100cl 70 cl 5 cl mignon

INGREDIENTS

water, alcohol, natural flavours, colouring: caramelised sugar 40% vol.

SERVING TEMPERATURE

Taste Milone Nero at room temperature or with an ice cube.

MAIN BOTANICALS

cinchona, absinthe, gentian, rhubarb, licorice and bitter orange.

AWARDS AND RECOGNITIONS

- GOLDEN AMPOLLA 2024 Best Amaro for Native Spirit
- 2nd place 2023 Silver medal at the Concours Mondial de Bruxelles
- **7** 1st place 2022 Best Best Label Design World Liqueur Awards
- **i** 1st place Design Gold 2022 World Liqueur Awards
- 🕉 3rd place 2022 world bottle DESIGN cat. World Liqueur Awards

CARDBOARD

70 cl - 6 pieces weight 8.2kg 5 cl - 20 pieces weight 3.5 kg (also mixed)

EPAL PALLETIZATION

100 ct | 600 pieces of 70 cl | weight 830 kg | dimensions 120x80x165h cm | 5 layers of 20 ct. 120 ct | 2400 pieces of 5 cl | weight 420 kg | dimensions 120x80x74h cm | 4 layers of 30 ct

MILONE NERO[®]





MILONE NERO'

KROTON

AMARISSIMI

W@RLD
LIQUEUR
DESIGN
LABEL





MIYA LIQUIRIZIA RADICALE

The radical licorice "MIYA", wife of Milo and daughter of Pythagoras, one of the first women who treasured the values of harmony and moderation of Pythagoreanism, of the cult of mens sana in corpore sano. In Calabria, licorice is a tradition, a product of the land and culture that over the centuries has acquired an ever-increasing importance, along the entire Ionian coast.

EAN: 793541370991

CUSTOM BOTTLE: embossed aluminum label

FORMAT

100cl 70 cl 5 cl mignon

INGREDIENTS water, alcohol, sugar, licorice extract, natural flavours 25% vol.

CARDBOARD

70 cl - 6 pieces weight 8.2kg 5 cl - 20 pieces weight 3.5 kg (also mixed)

EPAL PALLETIZATION

100 ct | 600 pieces of 70 cl | weight 830 kg | dimensions 120x80x165h cm | 5 layers of 20 ct. 120 ct | 2400 pieces of 5 cl | weight 420 kg | dimensions 120x80x74h cm | 4 layers of 30 ct

AWARDS AND RECOGNITIONS

🝸 2nd place 2024 Digestive category medal World Liqueur Awards



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LIQUIRIZIA RADICALE

LIMONCELLO LUNATICO

The lunatic limoncello LIMONE: anagram of "Milone" and lunatico because according to an old tradition and ancient recipe, lemons were harvested at night, preferably in the new moon phases so as to keep the peel intact, its properties and without alterations from the sun's rays and daytime temperatures. We are also inspired by the Limone Lunario: a variety of lemon that regenerates and blooms again at night, under the moon.

EAN: 793541370984

CUSTOM BOTTLE: embossed aluminum label

FORMAT

100cl 70 cl 5 cl mignon

INGREDIENTS

water, alcohol, sugar, lemon peel infusion, natural flavours **30% vol.**

CARDBOARD

70 cl - 6 pieces weight 8.2kg 5 cl - 20 pieces weight 3.5 kg (also mixed)

EPAL PALLETIZATION

100 ct | 600 pieces of 70 cl | weight 830 kg dimensions 120x80x165h cm | 5 layers of 20 ct. 120 ct | 2400 pieces of 5 cl | weight 420 kg dimensions 120x80x74h cm | 4 layers of 30 ct



LIMCINE

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LIMONCELLO



Our grappa is soft, sincere, just as you see it, transparent, colorless, without transformations, with a delicate scent and a dry, gentle and clean taste. Made for us according to our taste and indications and with a traditional discontinuous method, but by those who really know how to make grappa. A distiller to give this superior quality must work and burn for years, with love and experience. 40% vol.

EAN: 793541370533

CUSTOM BOTTLE: embossed aluminum label

FORMAT

100cl 70 cl 5 cl mignon

CARDBOARD

70 cl - 6 pieces weight 8.2kg 5 cl - 20 pieces weight 3.5 kg (also mixed)

EPAL PALLETIZATION







Our barrique grappa is soft, made for us according to our taste and indications, with a traditional discontinuous method, with fresh pomace of selected vines and aged for a minimum of 12 months in oak barrels, where it acquires an amber color and a superior aroma and quality. 40% vol.

EAN: 793541370540

CUSTOM BOTTLE: embossed aluminum label

FORMAT

100cl 70 cl 5 cl mignon

CARDBOARD

70 cl - 6 pieces weight 8.2kg 5 cl - 20 pieces weight 3.5 kg (also mixed)

EPAL PALLETIZATION





ALCOHOL-FREE DIGESTIVE BITTER

is the alcohol-free bitter that revolutionizes after-meals and mixology, offering everyone the chance to enjoy an authentic digestive experience without sacrificing taste. With its balanced blend of Genziana, citrus fruits and natural aromas, it is designed for those looking for a light and pleasant choice, maintaining the traditional essence of a classic bitter, but without alcohol. Perfect for any occasion! ZERO alcohol, ZERO compromises. 0% vol.

EAN: 793541370557

CUSTOM BOTTLE: embossed aluminum label

FORMAT

100cl 70 cl 5 cl mignon

CARDBOARD

70 cl - 6 pieces weight 8.2kg 5 cl - 20 pieces weight 3.5 kg (also mixed)

EPAL PALLETIZATION



Drops of Milo

Dark Chocolate Pralines Filled with Amaro Milone

Milk Chocolate Pralines Filled with Lemon Limoncello Lunatico

> Doypack con zip 160gr







Exhibitor

Measures: 40 X 40 X 180h | No. 4 floors Bt per floor: 20



LACINIO

Gift Box

GIFT BOX CONTENTS: 1 bottle 70 cl 2 official Milone spirits glasses 1 elegant box with prestigious UV glossy finishing on matt black lamination

PACKAGES PER CARTON: 6 pieces

Pencil case

CONTENTS OF THE CASE: 1 bottle 70 cl (from the Milone Spirits line) 1 elegant box with prestigious UV glossy finishing on ma lamination

PACKAGES PER CARTON: 6 pieces

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LACINIO Sperito vininte





www.fingergin.com

social: @fingergin

Enger lime caviar

Our FingerGIN is a finger lime flavoured dry gin with a distinctive and refined personality. Crafted with artisanal care, this gin offers a balanced and sophisticated flavour profile.

The base of FingerGIN features a selection of classic botanicals including juniper, sage and rosemary. This traditional combination gives the gin a lively freshness and a subtle herbal note.

FingerGIN stands out for its delicacy and versatility, offering an elegant taste experience that can be enjoyed alone, on the rocks or as a base for a variety of classic and contemporary cocktails.

FORMAT

70 cl

INGREDIENTS

juniper berries, finger lime infusion, alcohol, water **40% vol.**

SERVING TEMPERATURE

13° C.

MAIN BOTANICALS juniper, sage, rosemary and finger lime

CARDBOARD 70 cl - 6 pieces weight 8.2kg

EPAL PALLETIZATION

80 ct | 480 pieces of 70 cl | Weight 660kg 120x80x132h cm 5 layers of 16ct

CLOSURE Cork stopper with gold aluminum head

EAN CODE 793541370915

www.fingergin.com





Our FingerGIN pink (pink pearl) is an explosion of aromatic flavours that will surprise you. This gin is delicately flavoured with pink pearl finger lime, an exotic citrus fruit with an intense bitter aroma and enhanced by sage and rosemary botanicals.

The unique aroma of finger lime gives the gin a vibrant and fresh citrus note, while sage and rosemary add a herbal and aromatic touch, creating an enveloping taste profile. This combination of botanicals gives FingerGIN pink a distinctive personality and a richness of flavors that blend harmoniously.

FORMAT

70 cl

INGREDIENTS

juniper berries, finger lime pink pearl, alcohol, water **40% vol.**

SERVING TEMPERATURE

13° C.

MAIN BOTANICALS juniper, sage, rosemary and finger pink pearl

CARDBOARD 70 cl - 6 pieces weight 8.2kg

EPAL PALLETIZATION 80 ct | 480 pieces of 70 cl | Weight 660kg 120x80x132h cm 5 layers of 16ct

CLOSURE Cork stopper with gold aluminum head

EAN CODE 793541370939

Enger GIN® green

Our FingerGIN green (faustrime) is the most intense and bold version of our gin, enriched with the vibrant green finger lime. This gin offers a unique and unforgettable taste experience, with an explosion of fresh and intense flavours.

Green finger lime gives the gin a vibrant and juicy citrus note, which pairs perfectly with the selected botanicals. This variant is enriched with a unique mix of herbs and spices, which include sage, rosemary and other secret botanicals that make FingerGIN Green an extraordinary tasting experience.

FORMAT

_70 cl

INGREDIENTS

juniper berries, faustrime finger lime, alcohol, water **40% vol.**

SERVING TEMPERATURE

13° C.

nger lime caviar

MAIN BOTANICALS

juniper, sage, rosemary and finger lime faustrime

CARDBOARD

70 cl - 6 pieces weight 8.2kg

EPAL PALLETIZATION

80 ct | 480 pieces of 70 cl | Weight 660kg 120x80x132h cm 5 layers of 16ct

CLÓSURE Cork stopper with gold aluminum head

EAN CODE 793541370922

Lacinio SRL

Legal and production headquarters Via G. Mercalli, 16 Z.I. 88900 Crotone (KR) Italy VAT number 03714460791 Share capital €625,000 fully paid up

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Company profile

Website:

www.lacinio.com www.amaromilone.it www.firgergin.com

Shop on-line: www.lacinio.store





fassa

Fresci





Tunes

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chiar

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Panteler

LACINIO Spirito vincinte





permo

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