

RONER

Masters of Taste

We celebrate
the art of distillation.

Our mission is to
give people the chance to
discover the infinite
variety of *fragrances* and
aromas captured in
every drop of a good
distilled spirit.

We are *the masters*
of taste.





A family and its home: generations of *experience* and an unlimited *love* for what we do. We consider the distillery and its employees as our extended family.



United by passion: having grown up around Grandfather Gottfried's pot stills, *Karin Roner* now works alongside her sister *Gudrun* to run the family distillery.



Master Distillers since 1946



2nd generation: President Andreas Roner



From generation to generation: for over 75 years our family has dedicated itself to the ancient and refined *art of distillation*. We are master craftsmen at heart who have a deep love for our work and its fruits.

4th generation: Carmen, Eva and Elke





We embody South Tyrol: located along the Wine Road among the region's sunny orchards and vineyards, Termeno is *home of Gewürztraminer* and the *gateway to the Dolomites*.



The recipe for quality: for generations, our absolute trust in the *values* inherited from our *family history* and the region has helped us forge a solid relationship with our suppliers who provide us with the *highest quality fruit*.



Commitment of our Farmers







Alpine water: crystal-clear and fresh from our own well, it is an indispensable ingredient in all stages of the distillation process.

Only the best: we use typical South Tyrolean herbs, spices, fruit and grape pomace to create spirits that are completely *natural* and *genuine*.

Pure Nature

Artisanal craftsmanship: the excellent *quality* of our raw materials and the use of the *most modern technologies* are combined with the knowledge and respect of the rules of distillation.



The innovative pot still “Luisa”: unique in the Alps, it is our flagship and a true gem of the art of distillation. (image right side)





Tradition re-interpreted: faithful to the art of distillation, which originates from the magic of alchemists, we do not simply preserve the past but consider *tradition* and *experience* as skills *to be further cultivated* and *nurtured*.



Certified quality guarantee: in 2001, Roner was the first Italian distillery to obtain ISO certification for its quality management system.



Working together as a team, it's our common goal to *fulfill the wishes of our customers* every day.

Our Team



With great *sensitivity*, *passion*, and the *ambition* to always achieve the best, we bring out the *fragrance* and *taste* of the fruit and grape marc with tremendous intensity in every Roner bottle.

Our Team

Ritterhof Weingut-Tenuta: located at N°1 on the South Tyrolean Wine Road, our Ritterhof wine estate embraces *quality* and the *love for our land*. Karin Roners' daughter Eva manages the small excellent winery. Year after year Ritterhof wines are among South Tyrol's absolute best vintages.

The fine South Tyrolean pomace from Ritterhof is used as the basis for many distillery products.





All from one source: the Roner family also grows its own *grapes, apples, and pears* to produce spirits of the highest quality. From the grapes to the grappa, all processes are handled with care, giving special emphasis to a *gentle and sustainable production*.



Preservation: We grow the rare Gravensteiner apple ourselves, ensuring that this valuable, endangered variety does not disappear.

DISTILLATES

The *Williams pear* is synonymous with Roner throughout Europe. The *excellent quality* of our apples and pears is the basis for Roner's current leadership in fruit spirits.



Williams
Original from South Tyrol

GRAPPA

Having grown up with grappa, we've created a selection that includes *young* and *aged grappa*, traditional and innovative styles, single-varietal and *cuvées*, which amaze all those who still do not know the original Italian product.



La Gold
Grappa of the year 2019 and 2020

LIQUEURS

Our traditional and modern selection of liqueurs leaves no wish unfulfilled. The *winter liqueurs* can be served warm, offering delicious moments. The *fruit liqueurs* can be enjoyed year round and are an excellent base for fresh and innovative cocktails.



K32 Amaro
World Spirits Award 2020, a first for a South Tyrolean amaro

MIXOLOGY

Faithful to our *tradition*, we cultivate the art of distillation to create *new products* and meet the tastes of connoisseurs around the world.



Z44 Distilled Dry Gin
Internationally awarded and unique



Come visit us in Termeno: the Roner family looks forward to welcoming you.



Excellence: today, more than 75 years after it was founded, the Roner family is *Italy's most awarded distillery*. Our products stand out in the most internationally renowned tasting competitions. But perhaps more important than these awards is the *satisfaction* and *loyalty* of our guests.





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