



**Cocktail Recipe:**

**Licorice Fizz**

Crushed ice  
5cl Sambuca Fina  
COLAZINGARI LIQUORI  
10cl Soda Water

Serve in a Collins with a wedge of lemon to garnish.

## COLAZINGARI LIQUORI

Lazio, Italy

[www.colazingariliquori.it](http://www.colazingariliquori.it)

Colazingari's products are textbook examples of the art of liqueur production through the century old tradition of cold infusion, by which liqueurs of much greater refinement and depth of flavour are produced.

Colazingari has more than two centuries of tradition behind it and the company's headquarters are still located in Alatri, one of south-eastern Lazio's most charming towns.

The secret recipes it uses to make its liqueurs, are drawn on centuries of experience and many of these products are considered the best of their respective classes. Sambuca, made from anise and other ingredients such as elderberry, star anise and licorice, is the most famous product made, and is a staple of Italian life, traditionally enjoyed with an espresso bean or added to coffee. However, Colazingari's Samuca are best appreciated all on their own, just like a fine Brandy or Cognac.

The origin of this famous drink's name is debated: for some, the name Sambuca derives from an Arabic word, Zammut, which was the name of an anise-flavoured drink that arrived to the port of Civitavecchia by ships coming from the East. Others believe that the term derives from the Latin word sambucus, meaning "elderberry".

Code	Label name	Vintage	Alcohol	Closure type	Case size
<b>Spirits &amp; Liqueurs</b>					
CZ003	Genziana Superiore	NV	30.0%	Stopper	6X0.70lt
CZ002	Amaro Laziale	NV	32.0%	Stopper	6X0.70lt
CZ001	Sambuca Fina	NV	40.0%	Stopper	6X0.70lt