



IT WAS 1817 WHEN, IN TOCCO CASAURIA, WITHIN THE PARK OF MAJELLA AND ON THE SLOPES OF MOUNT MORRONE, THE PHARMACIST BENIAMINO TORO PRODUCED IN HIS LABORATORY THE FIRST BOTTLE OF “CENTERBA”,

a medicinal elixir that some writings of the time date back many centuries before, linking it to the Benedictine Abbey of San Clemente a Casauria (871 AD).

Uninterruptedly for more than two centuries, not even the Wars have stopped the company and “Toro” products have continued to be sold all over the world, affirming everywhere their uniqueness.



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Today in Tocco Casauria the company is living its third life firmly anchored in the territory, in a new, modernly equipped factory where, after more than two centuries, the activity of “Enrico Toro Distilleria” is resolutely projected into the future through the use of the most modern and advanced technologies applied to typically artisanal production processes.



WITH THE CHANGING TIMES, NEEDS AND SOCIAL BEHAVIOURS, “ENRICO TORO DISTILLERY” HAS GONE ALONG WITH THE NECESSARY GENERATIONAL EVOLUTION THROUGH MORE INTENSE AND PROFOUND RELATIONSHIPS BETWEEN THE COMPANY AND ITS TERRITORY.

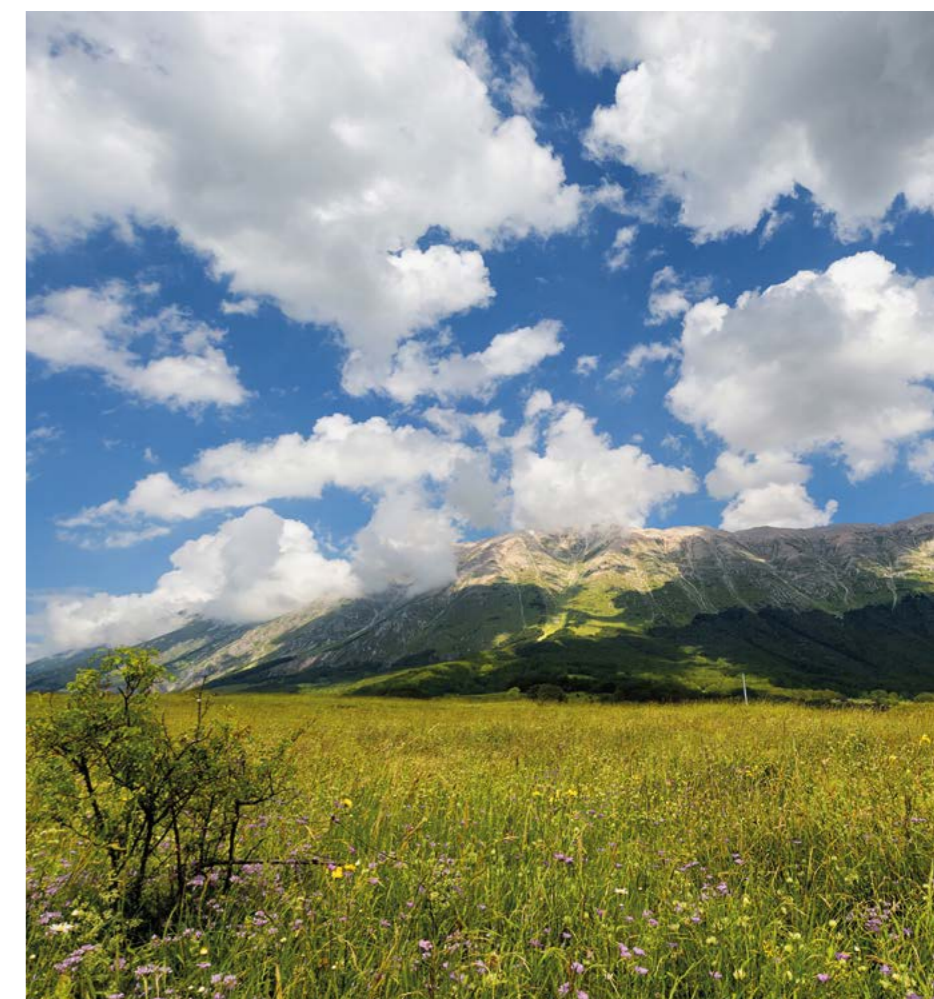
With this in mind, today it collaborates with the Faculty of Pharmacy of the University of Chieti and Pescara, more specifically with the Laboratory of Sciences of Natural Chemicals, and with the Majella Park Authority for the “joint program for the conservation of gentian and other plant species useful for the liqueur production,” in the strategic perspective of establishing a virtuous model of development of the protected territory.

THE “CENTERBA”

Inextricably linked to the brand “Toro” is the “Centerba,” a liqueur as strong (70%vol.) and gentle as the land of its origin. Alongside the “Strong Centerba” there has always been a sweet “Centerba,” with a lower alcohol content (40%vol.), bearing the name of “Centerba Esprit.” Just as over two centuries ago, the herbs used to be macerated to make liqueurs are collected in the mountains surrounding the company.

THE PRODUCTION AND THE “SELECTION” LINE

In more than two centuries of activity, the company has developed many recipes and registered, in Europe and around the World, various products and labels. Over time, the recipes have been perfected and improved, including in their packaging design, with more stylish labels and handier bottles. Today “Enrico Toro Distilleria” can count on a wide range of traditional liqueurs as well as, of course, typical products. Its high-end product portfolio makes the company competitive in the market, guaranteeing assortment, quality and service. A new entry is the premium line called “Selezione Enrico Toro” that encompasses an extraordinary quality of spirits and liqueurs, certified by strict panel tests. Graphics and packaging of the “Selezione Enrico Toro” have been designed by the prestigious “Spazio Di Paolo,” earning coveted awards and being admitted to the “Vinitaly Design International Packaging Competition 2022” and to the “Pentawards Festival Design”.



THE “ENRICO TORO SELECTION” IS THE NEW STARTING POINT OF THIS THIRD LIFE, A PROJECT THAT LOOKS TO THE FUTURE THROUGH THE VIRTUOUS DEVELOPMENT OF PROCESSES BASED ON TECHNOLOGY, ON THE QUALITY AND TRACEABILITY OF RAW MATERIALS, ON THE IDENTITY BOND WITH TERRITORY AND ORIGINS.



CENTERBA 55 ALLE ERBE

The liqueur comes from the infusion of dried herbs collected on Mount Maiella and Mount Morrone, then macerated in pure alcohol, according to the secret formula created by the apothecary Beniamino Toro in 1817. It is aged in French oak barrels.



LAVORAZIONE <i>distillazione</i>	COLORE <i>trasparente</i>
NOTE OLFATTIVE <i>dominanza del ginspro con leggere sfumature erbacee</i>	

GIN BRADO

This London gin is characterized by a classic but recognizable timbre; for its nature it is suitable for any cocktail and also for being drunk absolute.

Processing: distillation.

Color: trasparente.

Smell note: Mainly juniper with light herbaceous nuances.



LAVORAZIONE <i>macerazione</i>	AFFINAMENTO <i>acciaia</i>	COLORE <i>ambro chiaro</i>
NOTE OLFATTIVE <i>tipiche della genziana</i>		

GENZIANA

A liqueur with a sweet and then bitter taste, typical of the infusion of gentian roots in alcohol, makes the end of the meal particularly original and pleasant.

Processing: maceration.

Ageing: stainless steel.

Color: light amber.

Smell note: typical of gentiana.



LAVORAZIONE <i>macerazione</i>	AFFINAMENTO <i>botte</i>	COLORE <i>marrone scuro</i>
NOTE OLFATTIVE <i>erbacee con una nota fresca di menta</i>		

AMARO RISERVATO

Amaro with marked characteristics of the category without ever becoming aggressive; complex and fragrant, it is enhanced by aging in French oak barrels. It expresses its flavour characteristics when drunk at room temperature or chilled.

Processing: maceration.

Ageing: barrel.

Color: dark brown.

Smell note: herbaceous with a light fresh mint note.



LIQUORE FLARES

A liqueur with an orange flavor and candied orange scent, reinforced by brandy and aged in French oak barrels. The taste is completed with a very light final bitter note.

LIQUORE LICUZE

Lemon and spice flavored liqueur with a characteristic bitter taste; excellent for cocktails and ice cream, pleasant thirst quencher if drunk cold.

