

Barbara del Forte di
mi Sive quali com

Agrósan®

S I C I L I A

20. aprile
di



A Story with a Sicilian spirit

Agrosan was set up in 1995 with the aim of delivering genuine handcrafted “Sicilian rosoli” to homes worldwide. The company has grown from small-scale to large-scale distribution but still adheres to its core ideal of traditions and values achieved by selecting and using 100% natural organic products, and adopting simple and refined packaging.

Today Agrosan reflects the quality and features of Sicilian soil and pays great attention to all the productive processes, including the timeless process of peeling by hand.

Agrosan is a real and proper, successful, sentimental journey to revive flavors reminiscent of the past. A journey that set out to accomplish a dream and is driven by Agrosan’s passion for on-going research and development.





HEADQUARTERS

Agrosan Oasis

The instinctive decision to build our headquarters in parkland was a natural choice. Our dream was to carry out production in a healthy environment and it came true when we chose the new site that underlines our environmental ethics, our dedication to our products and the passion of the people working there.

The headquarters are in an orange plantation covering about four hectares. They are enveloped in the heady scent of orange blossom, caressed by sea breezes, and immersed in sunshine. We built our headquarters in this natural

setting as we are convinced that there is a two-way dialogue with nature. The 1,100 square meter building faces the sea and houses the various production processes. The offices look onto the beautiful lake surrounded by parkland and the view in the distance frames Mount Etna volcano looming over the entire area.





Fabio Parziano

Alfio Caramagno

THE FOUNDERS

Sharing a dream

In 1992 Alfio And Fabio, the founders of Agrosan, were young university students who shared the dream of creating something together in their territory. A wonderful land bathed in sunshine, steeped in odors and history, a land that needed commitment and energy to drive progress and revival. Today Agrosan is still committed to its ideals and authentic traditional values and methods. It never forgets traditional production processes but has a far-sighted vision concentrating on research and innovation.

Agrosan is a real and proper sentimental journey where emotions are transformed into progress.



PHILOSOPHY

The Culture of Quality

Agrosan is committed to creating natural products that bring back recollections of the past, mouth-watering memories of traditional Sicilian rosoli. We select only organic raw materials and use the best parts after carefully peeling them by hand.

Our production is periodically subjected to controls that guarantee absolute qualitative excellence.



TIMELINE

1995

Start Up with the first production of Citrus liqueurs



1997

"Amaro dell'Etna®" joins the spirits family



First production of "Cannellino®"



2000

2003

First production of the line of syrups "Sciroppi del Chiosco"®



2003

Participation in various national and international fairs



2006

Inauguration of the new headquarters



2007

First production of the new almond drink



2009

Openness to foreign markets



2012

Achievement of IFS and BRC certifications of quality. First production of the new drink "Chioschetto"®



chioschetto

WE ARE UNIQUE BECAUSE WE



Use traditional
Sicilian
recipes



Use 100%
organic and
natural products



Carefully select
premium raw
materials



Wash and peel
the citrus fruit
by hand



Carry out quality
controls



Flexibility in
production
processes



Use traditional and
modern production
processes



Obtained IFS and
BRC certifications



Rosoli

Traditional Sicilian liqueurs

Our rosolio derives from the warmth of the fertile Sicilian soil and Sicilian hospitality. It was traditionally made by grandmothers who prepared an infusion of alcohol and citrus zest and patiently left it to steep. It was then filtered and a sugar-water based syrup added. The rosolio was stored in the dark in locked chests and this authentic treasure was served on special occasions as a digestif or was offered to important guests.

Today AGROSAN brings to your table the genuine traditional flavors of a delicious selection of rosoli prepared using time-honored methods. Handmade rosoli use natural organic products and pure spring water to recreate the age-old, authentic taste of bygone days.



LEMON ROSOLIO



PERSONALITY:

Its strong personality and its delicate taste have made this lemon flavored rosolio a favorite traditional Sicilian liqueur. Its secret lies in the old recipe that uses the zest of wonderful Sicilian lemons. It can be paired with fish and seafood dishes.

COLOR:

Lemon yellow.

ALCOHOL CONTENT:

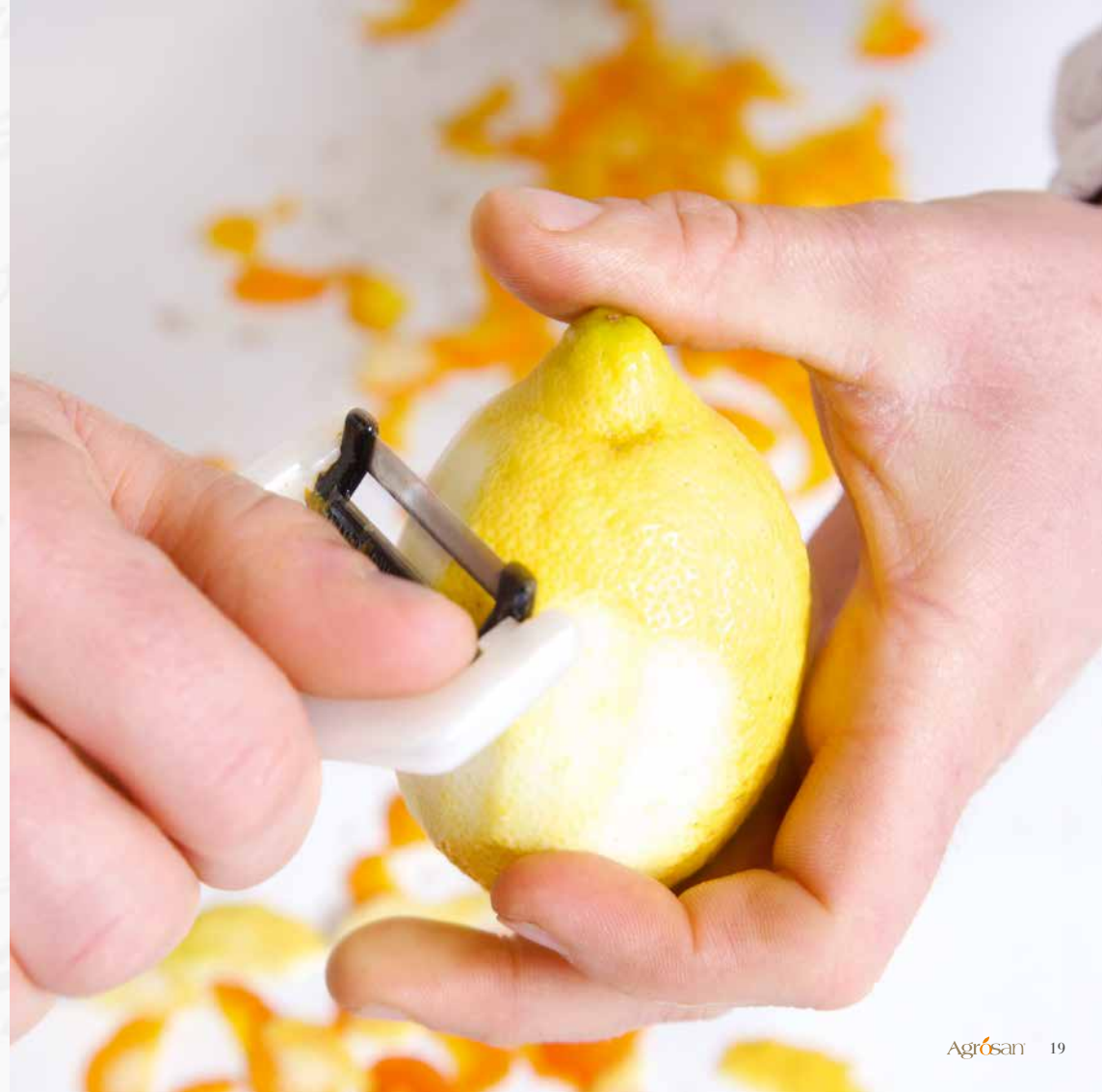
28% vol.

INGREDIENTS:

Pure hydrated alcohol, sugar, infusion of lemon zest.

PREPARATION:

Premium quality Sicilian organic lemons are washed and peeled by hand to achieve the most accurate selection of zest possible. The selected raw material is then placed in an infusion of pure alcohol for about ten days. The mixture is filtered and mixed with water-sugar based syrup before being filtered again. The product is then left to mature for thirty days before bottling.





MANDARIN ROSOLIO



PERSONALITY:

It conveys the typical sweet taste and delicate aroma of Sicilian mandarins and is an ideal after-dinner drink, especially when paired with typical regional confectionary.

COLOR:

Mandarin orange.

ALCOHOL CONTENT:

28% vol.

INGREDIENTS:

Pure hydrated alcohol, sugar, infusion of mandarin zest.

PREPARATION:

The mandarins are washed and peeled by hand to achieve the most accurate selection of zest possible. The selected raw material is then placed in an infusion of pure alcohol for over a week. The mixture is filtered and mixed with water-sugar based syrup. The product is filtered again and left to mature for thirty days.





ORANGE ROSOLIO



PERSONALITY:

A single sip conveys the warmth of the rich, fertile Sicilian soil. The aroma of citrus fruits and the intense bouquet of oranges captivate the palate immediately and make it the undisputed winner for encounters and leisure.

COLOR:

Warm orange reminiscent of the colors of southern Italy.

ALCOHOL CONTENT:

28% vol.

INGREDIENTS:

Pure hydrated alcohol, sugar, infusion of organic orange zest.

PREPARATION:

Premium quality Sicilian organic oranges are washed and peeled by hand to achieve the most accurate selection of zest possible. The selected raw material is then placed in an infusion of pure alcohol at 96° C for between seven and ten days. The mixture is filtered and mixed with water-sugar based syrup. The product is filtered again and left to mature for thirty days before bottling.





CINNAMON ROSOLIO



PERSONALITY:

The traditional recipe and unchanging preparation of this rosolio delivers flavors reminiscent of the past to the palate. The particular essence of cinnamon rosolio makes it a perfect digestif, or it can be served as an original aperitif.

COLOR:

Dark amber conveying the smooth taste of premium cinnamon sticks.

ALCOHOL CONTENT:

28% vol.

INGREDIENTS:

Pure hydrated alcohol, sugar, infusion of cinnamon.

PREPARATION:

Premium quality cinnamon sticks are selected and ground twenty-four hours before being placed in an infusion where they are left to steep naturally for over a month. The infusion is then filtered and mixed with water-sugar based syrup. This product is filtered again and left some months to mature before bottling.





CANNELLINO® RESERVE



PERSONALITY:

Reserve Cinnamon Liqueur is our premium rosolio made from selected top quality cinnamon sticks steeped in pure alcohol for a long time. The infusion is then filtered, mixed with refined cane sugar and filtered again. The liqueur is left to mature slowly in oak casks for at least 12 months and the final result is a unique prized Liqueur that comes in specially designed bottles.

COLOR:

Dark brown.

ALCOHOL CONTENT:

28% vol.

INGREDIENTS:

Pure hydrated alcohol, sugar, infusion of cinnamon.





BAY LEAF ROSOLIO



PERSONALITY:

The intense aroma of bay leaves and its distinctive taste make this rosolio a perfect after-dinner liqueur.

COLOR:

Unmistakable bay leaf green.

ALCOHOL CONTENT:

28% vol.

INGREDIENTS:

Ingredients:

Pure hydrated alcohol, sugar, infusion of bay leaves.

PREPARATION:

Our bay leaf rosolio is obtained from bay leaves steeped in an infusion of pure alcohol for over forty-five days. The product is then filtered and mixed with water-sugar based syrup. It is filtered again and left to mature for some months before bottling.





CACTUS PEAR ROSOLIO



PERSONALITY:

This cactus pear rosolio delivers a lingering, delicately intense flavor and is at its best when enjoyed as an after-dinner liqueur or as a flavorful aperitif. Its smooth taste and its aromatic floral and fruity bouquet envelop the palate .

COLOR:

Ranges from bright yellow to typical cactus pear red.

ALCOHOL CONTENT:

26% vol.

INGREDIENTS:

Pure hydrated alcohol, sugar, infusion of cactus pears.

PREPARATION:

The tasty centers of cactus pears are selected and placed in an infusion for seven to ten days. The mixture is filtered and the pulp removed, and the alcohol left to mellow for at least ninety days until it reaches optimal maturation. The product is filtered again and undergoes a further maturing process before bottling.





[®]
AMARO DELL' *ETNA*

100 years of history and genuine flavor



HISTORY

A Digestif with personality

Our Amaro dell'Etna has its roots on the slopes of Mount Etna in Sicily where more than fifteen herbs and aromatic plants grow. Its special recipe embodies the volcanic nature of Sicilian soil and even after over one hundred years still conveys an authentic and traditional taste.

From its origins in 1901 to the present day our digestif has been enjoyed by lovers of good liqueurs and has been appreciated for its delicious spiced taste. Its authentic character is the result of the careful selection of unique ingredients based on a particular mixture of herbs and aromatic plants.

It excels as an after-dinner digestif or can be served as an aperitif with ice, soda and a slice of orange.



PROCESSING

From the slopes of Mount Etna to your table

The process follows the hundred-year-old traditional recipe and utilizes the best raw materials obtained from a selection of over fifteen herbs and aromatic plants. The raw material is carefully washed and the aromas skillfully extracted before the aromas are mixed with water-sugar based syrup. The solution is left to mature for over two months to express the full potential and intense spiced flavor of our Amaro dell'Etna.



AMARO DELL'ETNA

A natural flavor



PERSONALITY:

Our Amaro dell'Etna contains no preservatives or artificial coloring agents. It has a genuinely intense flavor thanks to the infusion of herbs and natural aromas and the addition of only sugar.

ALCOHOL CONTENT:

32%

INGREDIENTS:

Alcole idrato puro, zucchero, infuso d'erbe, aromi naturali.



Agrosan Sicilia s.a.s.

**S.S. 114 CT-SR - Km 120+500
96011 Augusta (SR) Italia**

Tel./Fax: +39 095 996121

Mobile: +39 3495721414

info@agrosan.it - www.agrosan.it