



## Liqueurs in Sicilian history

Once upon a time our grandmothers used to prepare homemade liqueurs based on fruit and spices, following the seasons, together with the treats always ready in the pantry, to offer them even to unexpected guests. This custom has very ancient roots. For Sicilians, in fact, offering a small glass containing a precious “nectar” at the end of a meal is a ritual that has been handed down for generations and which originates - to the surprise of many - in the Arab tradition.

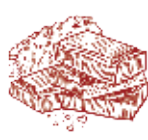
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The liqueur, or a bitter in Sicily, in fact, in addition to facilitating digestion or making a cocktail more aromatic, distil the most harmonious taste of tradition while maintaining constant contact with the past and with the history of the territory.

# History

It seems that the first alcoholic herbal infusions date back to the 1700s and had a medicinal function. However, the palatal pleasantness of these infusions was due to the discovery of America and the consequent arrival of spices in Europe.

These were successful at the court of Caterina de Medici and then, from the mid-19th century, in the aristocratic salons. At the end of the century elixirs and pharmaceutical preparations, thanks to the addition of sugar, fruit, aromas and spices, became popular digestives and excellent drinks to finish every meal. At the same time, inside the convents of Italy, in particular in Piedmont, Campania and Sicily, the hardworking nuns gave life to a liqueur whose origins date back to 1500. Over time, the liqueur has been expressed in many varieties. Cinnamon, sage, lemon, bay leaf, prickly pears, just to name a few. There is no limit to the types of elixirs produced by using different aromatic herbs or fruits. Elixirs that are the perfect closure to every occasion that revolves around food. Even if in the past they only were a way to end a meal in bars and country inns, over recent years these "Alcohol elixirs" were given a respectable role entering the world of mixology and being used as gourmet ingredients of starred kitchens. Thus, ancient formulas re-emerged from the past, in an attempt to revive the "Magic formulas" able to enchant the palate. More specifically, the Gourmet line of Ficodì Sicilian Spirits encloses these "magic formulas" in each of its bottles. High quality raw ingredients, natural infusions and colouring reflecting the colours of the earth, gave birth to a series of refined liqueur creams and liqueurs intended for high catering.



*linea gourmet*



CREMA DI  
LIQUORE

di LIMONE  
DELL'ETNA IGP® E  
FIORI DI GELSOMINO

# Unmistakable scent

Lemon of Etna PGI and jasmine flowers. It expresses the whole spirit of a blooming Sicilian garden. The Lemon of Etna PGI, in harmony with milk, cream, vanilla beans, cocoa butter and jasmine flowers, conveys the indescribable in our delicious creams.

**ALC 17% - 50CL**







CREMA DI  
LIQUORE

VERDE DI  
PISTACCHIO  
BRONTE DOP

## Authentic colour

A true delight for the palate. A balanced and harmonious blend of cream, milk and infusion of "Green Pistachio di Bronte PDO" that makes it pleasantly greasy in the mouth. You can perceive the taste of an exclusive product.

**ALC 17% - 50CL**



**FICODI**  
*linea gourmet*



CREMA DI  
LIQUORE

ARANCIA BIONDA  
DI SICILIA  
E CANNELLA



# Releases sweetness

Sicilian Blond Orange and Cinnamon. Soft and spicy, a mix of the authentic Sicilianity. Smooth and round; the perception of the ingredients used makes it the ideal combination with bitter chocolate.

**ALC 17% - 50CL**





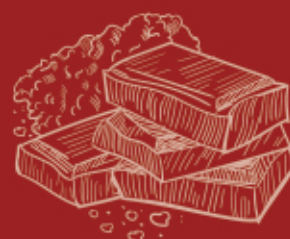
CREMA DI  
LIQUORE

DI CIOCCOLATO  
DI MODICA IGP

# Shades of flavour

The skilful processing of cane sugar and caribbean rum mixed with spices made our cream a true delicacy for our palate. Intense and strong, characters that fully express the history of "Chocolate of Modica PGI".

**ALC 17% - 50CL**



LIQUORE DI  
ARANCIA ROSSA  
DI SICILIA IGP®  
E FICODINDIA



## The true Sicilianit

“Sicilian red Orange PGI and Prickly Pear”. The innovative component of a caribbean rum - based liqueur/digestive, with infusions of prickly pear, cladodes, Sicilian botanicals and Cascarilla, will delight your palate at the end of every meal. With a moderate alcohol content.

**ALC 25% - 50CL**







CREMA DI  
LIQUORE

MANDARINO  
DI SICILIA  
E VANIGLIA

## Delicate and sweet

Sicilian mandarin and vanilla pods. A true explosion of Sicilian perfumes. Intense on the nose, a witty note of mandarin is perceived, and it creates a moment of extreme pleasure

**ALC 17% - 50CL**



LIQUORE DI  
«PISTACCHIO  
VERDE DI  
BRONTE DOP»



# Enchanted infusion

The revealed secret of ancient recipe books of the Capuchin fathers of Bronte. Used at the end of wedding banquets, this infusion of Green Pistachio of Bronte will enchant you combined with pistachio desserts.

**ALC 28% - 50CL**



LIQUORE DI

«LIMONE  
DELL'ETNA IGP»



## An intense casket

Not a simple lemon liqueur, but a casket of perfumes. It encloses the magic of Etna's paths: the orange blossom, the wild broom and the unmistakable intense perfume of the "Lemon of Etna PGI". Drink it with your eyes closed and you will be on the Etna.

**ALC 28% - 50CL**



  
FICODI  
linea gourmet



# Counter Display

for 10 CL bottles



**Carmelo Grippaldi Master Distiller of Ficodì srl Sicilian Spirits & Co. At first it was just a liqueur, then it became the brand of a company: Ficodì!**

Our history begins in 1998, in a pretty town of the sicilian hinterland, Gagliano Castelferrato, when the intuition, determination and passion of a young entrepreneur was essential and decisive in order to create the **Ficodì** company, with the first and authentic prickly pear liqueur, characterized by an exclusive formulation and the nobility of its aftertaste. Shortly thereafter the tradition of Sicilian liqueurs would be revolutionized.

The world of Spirits seen by those who produce high quality products. The spirits: GIN, vodka, grappa, brandy. The liqueurs, obtained by cold self-distillation, to blends with hydroalcoholic infusions. Bitters, from hydroalcoholic blends to alchemical infusions. Each product has a fundamental feature that sets it apart, but there is one key element that brings them together...the

naturalness of their raw ingredients. Ficodì Sicilian Spirits & Co was born to educate to a quality and responsible consumption of all the spirits. Through simple but rigid production protocols, it sets an objective:

**"Drink responsibly and tastefully".**





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## **FICODÌ SRL – SICILIAN SPIRITS**

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