

Lacinio Liquori was born as an innovative start-up in December 2019 from the passion of Michele and Davide. We are two young entrepreneurs from Crotona and friends since we were children, when we played in the same neighborhood. Children of a nurse and a worker, growing up we took different paths - work, university, etc. - but every time we returned to Calabria and met, the desire to do something together resurfaced in us, something that could tell about our land and our Magna Graecia origins. Talking about those characters who made this part of the country great, where the term Italy was born: **a land that Pythagoras chose, Faillò defended and that Milo made glorious.** That ancient Calabria, overlooking the coasts of the Ionian Sea, famous for the fertility of its vegetation, the beauty of its women and the healthiness of the entire territory. **We have never given up.** Fascinated and proud of the ancient history of our territory, we have tried to recover the historical memory, the flavors, the glorious past and the culture through the authenticity of a product inspired by **Milo of Kroton, the greatest athlete and warrior of Magna Graecia,** still recognized today as the father of modern bodybuilding and continuous training. He won the Olympics 28 times, from 540 to 512 BC, in all the specialties of the time and in all four cities where they were held. His indomitable strength, his feats and superhuman proportions have come down to us through stories and legends that praise his **winning spirit.** A legend tells that: *Milo, upon returning from his exploits, ended the banquets with a nectar prepared by the temple maids and inspired by the goddess Hera, to thank him for his devotion as guardian of the temple and its sacred wood. With every sip, his indomitable spirit drew benefit, strength and refreshment.* Probably a wine-based drink flavored with essences also useful for preservation. **The search for the ancient recipe started right from that sacred forest.** For over two years, with the passion for history and nature that we inherited from our grandparents, we studied the herbs, roots, berries and fruits that were used at the time and that were found in that forest, refining what was already done by tradition in the family. **We discovered** that in Calabria they harvested myrtle and made infusions from citrus fruits with sweet fruit and bitter peel; they exploited the properties of the typical Calabrian licorice, honey, juniper, cinchona, absinthe, gentian, a medicinal and digestive herb also used to disinfect wounds in battle, rhubarb, a powerful anti-inflammatory, and Angelica, used in ancient times as a digestive but also as an invigorating tonic and for the treatment of depressive states. We understood that that sacred wood was truly a unique place, rich in citrus fruits, medicinal plants, roots and secrets that allowed us to create **the perfect recipe, of which Milone is the guardian.** That research and constant commitment led us to win the world spirits championship in **London in 2022,** obtaining the awards for **Best Amaro in the World and Best Italian Amaro, in 2023 the Gold medal** at the world competition in **Brussels** and in **2024 the Golden Ampoule in Milan.** Today our production and our commitment have been awarded 18 times at an Italian and international level, and this gives us courage. We believe that this is due to the quality of Calabrian botanicals and to the fact that, in our recipes, we try to revive, after three millennia, the genuineness, strength and atmosphere of the time of Milone whose feats, superhuman proportions and his winning spirit have made it an immortal memory.



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Company profile



DISCOVER OUR
MIXOLOGY

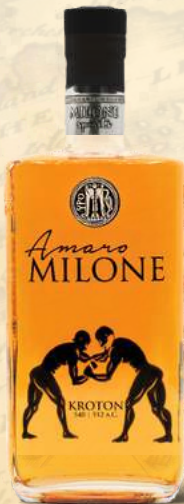


MILONE®
Spirito vincente

MILONE
spirits



www.milonespirits.com



Amaro MILONE®

Spirito vincente

Excellent digestive, invigorating, with a strong and decisive taste. Our search for aromas and herbs for the perfect infusion that brings back to light the flavor of the tradition of a lost time is made of 21 elements including herbs, roots, berries and citrus fruits. **35% vol.**

MAIN BOTANICALS

Gentian, rhubarb, angelica, juniper berries, star anise and citrus.

SERVING TEMPERATURE

Serve at refrigerator temperature (0-4°) to appreciate its aromas and flavour or, alternatively, from the freezer.

AWARDS

- 🏆 2023 - GOLD Medal at the World Spirits Competition in Brussels
- 🥈 2022 - 1st place BEST Amaro in the World WDA bitters category - London
- 🥉 2022 - 1st place BEST Italian Amaro WDA bitters category - London
- 🥉 2022 - 3rd place world cat. WDA bottle DESIGN - London



MILONE NERO®

AMARISSIMO DI CALABRIA

A bitter for lovers of intense flavor. Cinchona together with other herbs make Milone Nero a liqueur for the most demanding palates looking for a very bitter, unique, palatable and persistent aftertaste. **40% vol.**

MAIN BOTANICALS

China, absinthe, gentian, rhubarb, licorice and bitter orange.

SERVING TEMPERATURE

Serve at refrigerator temperature (0-4°) to appreciate its aromas and taste or, alternatively, with an ice cube. Not recommended for freezer.

AWARDS

- 🏆 2024 - Ampolla d'ORO Best Amaro Autochthonous Spirit Guide - Milan
- 🥈 2023 - SILVER Medal at the World Spirits Competition in Brussels
- 🥈 2022 - 1st place Best Best Label Design World Liqueur Awards - Londra
- 🥈 2022 - 1st place Design Gold World Liqueur Awards - Londra
- 🥉 2022 - 3rd place world cat. WDA bottle DESIGN - London



LIMONE®

LIMONCELLO LUNATICO

Lunatic limoncello LIMONE: an anagram of "Milone" and lunatic because according to an old tradition and ancient recipe, lemons were picked at night, preferably during the new moon phases so as to keep the peel intact, its properties and without alterations from the sun's rays and daytime temperatures.

We are also inspired by the Limone Lunario: a variety of lemon that regenerates and blooms again at night, under the change of the new moon. Gluten-free. **30% vol.**

SERVING TEMPERATURE

Serve at refrigerator temperature (0-4°) to appreciate its aromas and flavour or, alternatively, from the freezer.



MIYA®

LIQUIRIZIA RADICALE

Radical licorice is dedicated to "MYIA", wife of Milo and daughter of Pythagoras, one of the first "RADICAL" women because she was a philosopher and moderator who treasured the values of harmony of Pythagoreanism, of the cult of mens sana in corpore sano. In Calabria, licorice is a tradition, a product of the land and culture that over the centuries has acquired ever greater importance, along the entire Ionian coast. Gluten free. **25% vol.**

SERVING TEMPERATURE

Serve at refrigerator temperature (0-4°) to appreciate its aromas and flavour or, alternatively, from the freezer.

AWARDS

- 🥈 2022 - 2nd place Digestive Category - World Liqueur Awards - London



MILONE®

WHITE GRAPPA

Our grappa is soft, sincere, just as you see it, transparent, colorless, without transformations, with a delicate scent and a dry, gentle and clean taste. Made for us according to our taste and indications and with a traditional discontinuous method, but by those who really know how to make grappa. A distiller to give this superior quality must work and burn for years, with love and experience. **40% vol.**



MILONE®

BARRICADE GRAPPA

Our barrique grappa is soft, made for us according to our taste and indications, with a traditional discontinuous method, with fresh pomace of selected vines and aged for a minimum of 12 months in oak barrels, where it acquires an amber color and a superior aroma and quality. **40% vol.**

MILONE®

ZERO®

AMARO SENZA ALCOL



ALCOHOL-FREE DIGESTIVE BITTER

is the alcohol-free bitter that revolutionizes after-meals and mixology, offering everyone the chance to enjoy an authentic digestive experience without sacrificing taste. With its balanced blend of Genziana, citrus fruits and natural aromas, it is designed for those looking for a light and pleasant choice, maintaining the traditional essence of a classic bitter, but without alcohol. Perfect for any occasion! **ZERO** alcohol, **ZERO** compromises. **0% vol.**