



Italian Drinks since 1930

PRODUCT OF ITALY

Vincenzi Syrups into the Coffee



Coffee Cocktail



American Coffee



Cappuccino



Espresso Coffee



Vanilla



Sugar Cane



Hazelnut



Caramel



IL GUSTO DI TORINO

Vincenzi Hazelnut, Caramel, Sugar Cane and Vanilla syrup for your morning coffee at home is easy and cool. What's more, they're far more delicious than readymade.

Vincenzi Syrups into the Tea



Vincenzi Vanilla, Strawberry and
Mint syrup
for your cup of tea.
Delicious.



Vanilla



Strawberry



Mint



IL GUSTO DI TORINO

Vincenzi Syrups on the Cake and Ice Cream



Lemon



Blackberry



Strawberry



Blueberry



Vincenzi Vanilla, Strawberry and
Mint syrup
for your cup of tea.
Delicious.



IL GUSTO DI TORINO

Vincenzi Syrup “Lemon Fluo”

NEW!



Lemon Fluo is a new syrup which does not yet exist on the market. This product is natural, we use a vitamin to create the Fluo light. We would like to underline that it is a unique product which only our company is producing at the moment. Lemon Fluo syrup lights up only with UV light. It serves to light soft drinks and cocktails in a new exciting and attractive way.



IL GUSTO DI TORINO

Cocktail Time

ORIGINAL
ITALIAN
SYRUPS

CAIPIROSKA SPECIAL

50 ml Vincenzi Fragola Syrup
4,5 cl vodka
2/3 Strawberry fruit
Brown cane sugar
Crushed ice

Smash the strawberry fruit and the brown sugar in a highball glass. Fill with crushed ice and add the vodka. Garnish with strawberry fruit and two straws.



Vanilla



Lime

MOJITO DELICE

Juice of 1/2 lime
2 teaspoons cane sugar
1 cl Vincenzi Lime Syrup
1 cl Vincenzi Mint Syrup
5 cl White Rum

Ice and sparkling water to fill up the glass to the top.

Vincenzi
DAL 1930

IL GUSTO DI TORINO

Cocktail Time



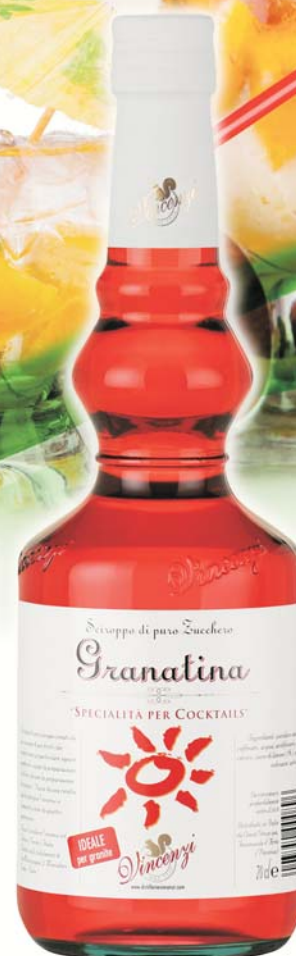
BLUE MOON

3 cl Vincenzi Blue Curaçao
4 cl Vodka
2 cl Lime juice

Shake all the ingredients in a cocktail shaker with ice and strain the liquid out into a cocktail glass.



Blue Curaçao



Grenadine

RED SUN

30 ml Vodka
20 ml Vincenzi Amaretto
20 ml Orange juice
10 ml Vincenzi Granatina Syrup
Ice cubes

Shake up all the ingredients with the ice. Serve in an old-fashioned double glass with a few ice cubes. Decorate with a slice of orange.



IL GUSTO DI TORINO

Cocktail Time



EXOTIC SWEET KISS

20 ml Vincenzi Vaniglia Syrup
10 ml Vincenzi Lime Syrup
Chilled sparkling water
Crushed ice

Pour the Vincenzi Vaniglia and Lime Syrup into a 150 ml glass. Top up with chilled sparkling water. Decorate with a slice of lime.



Vanilla



Blueberry

BERRY BERRY BLUE

5 cl Vodka
2 cl Vincenzi Mirtillo Syrup
2 cl Lemon
2 cl Sugar

Shake all the ingredients together and decorate with a slice of orange.



IL GUSTO DI TORINO

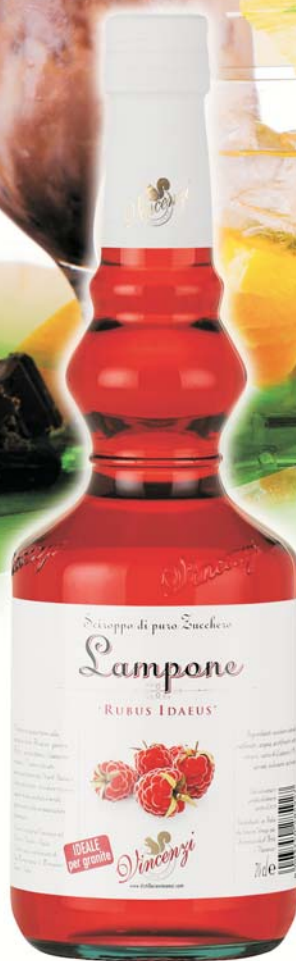
Cocktail Time



RUBIN RED

- 45 ml Tequila
- 30 Triple Sec
- 20 ml Lime juice
- 10 ml Vincenzi Lampone Syrup
- Crushed ice

Blend the ingredients in the blender together with the crushed ice. Pour into an old-fashioned cocktail glass. Serve with a short straw.



Raspberry



Green Apple

VENETIAN WIND

- 20 ml Vincenzi Mela Verde Syrup
- Italian Prosecco Extra Dry

Pour the two ingredients into a champagne flute glass. Pour the spumante on top to complete the cocktail. Stir gently and serve.



IL GUSTO DI TORINO

Cocktail Time



CUCUMBER DREAM

30 ml Vincenzi Cucumber Syrup
40 ml White Rum
1/2 Lime Fruit
Crushed ice

Blend the ingredients in the blender together with the crushed ice. Pour into an old-fashioned cocktail glass. Serve with a short straw.



Cucumber



Basil

ITALIAN SUNNY BASIL

30 ml Vincenzi Basil Syrup
80 ml Vincenzi Pear Juice
40 ml Ginger Ale

Shake up all the ingredients with the ice. Serve in an old-fashioned double glass with a few ice cubes. Decorate with a slice of orange.



IL GUSTO DI TORINO

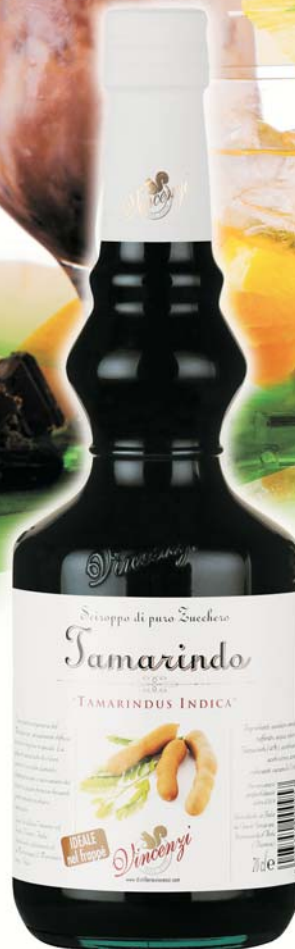
Cocktail Time



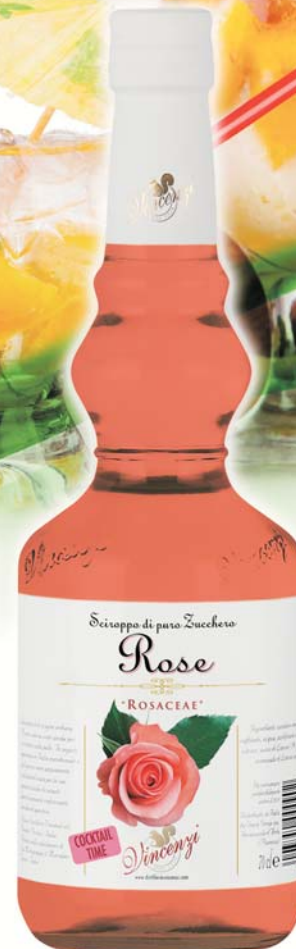
TAMARIND WITH LOVE

20 ml Vioncenzi Tamarind Syrup
50 ml Vodka
30 ml Lime Fruit Juice
Crushed ice

Shake all the ingredients in a cocktail shaker with ice and strain the liquid out into a cocktail glass.



Tamarind



Rose

FUNNY VALENTINE

20 ml Vincenzi Rose Syrup
60 ml Prosecco Sparkling Wine
40 ml Grapefruit juice

Pour the ingredients into a champagne flute glass. Pour the Prosecco on top to complete the cocktail. Stir gently and serve.



IL GUSTO DI TORINO

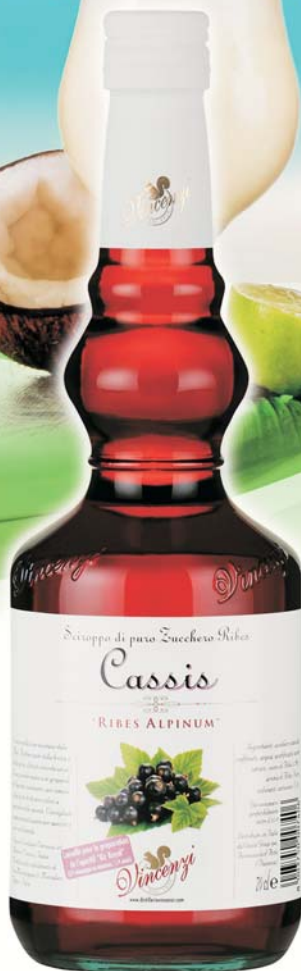
Cocktail Time

ORIGINAL
ITALIAN
SYRUPS

FRENCH KIR ROYALE

20 ml Vincenzi Cassis Syrup
100 ml Champagne

Pour the two ingredients into a champagne flute glass and serve.



Black Currant



Hibiscus Flower

RED FANTASY KARKADÈ

20 ml Vincenzi Bissap Syrup
50 ml Pineapple juice
30 ml Orange juice
20 ml Lime juice
Crushed ice

Blend the ingredients in the blender together with the crushed ice. Pour into an old-fashioned cocktail glass. Serve with a short straw.

Vincenzi
DAL 1930
IL GUSTO DI TORINO

Vincenzi Syrups and Sweet Granita



Mint



Raspberry



Hazelnut

Vincenzi Mint, Raspberry
and Lemon syrup
for your fresh granita.
Delicious.



Preparation for garnish



Hazelnut



Caramel



Chocolate

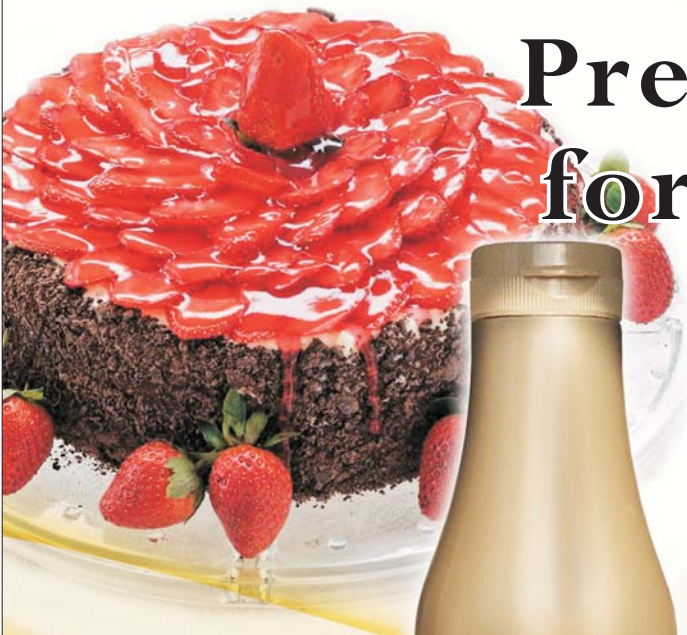


Coffee



IL GUSTO DI TORINO

Preparation for garnish



Strawberry



Vanilla



Berries



IL GUSTO DI TORINO

Vincenzi Fruit Juice "BIO"



Banana & Apple
Juice



Watermelon
Juice



Litchi Juice



Mango Juice



IL GUSTO DI TORINO

Vincenzi Vegetable Juice "BIO"



Lemongrass Juice



Basil Juice



Tomato Juice



Cucumber Juice



IL GUSTO DI TORINO

Vincenzi Soft Drink



Tonic Sparkling

Gazzosa Sparkling

Lemon Sparkling

Orange Sparkling

Chinotto Sparkling

Cedar Sparkling

Delicious
Sparkling Soft Drink
from Italy



IL GUSTO DI TORINO

Vincenzi Concentrated Juice



They are the typical concentrated juices for breakfast usually for Hotel channel. You have to dilute 1 part of the fruit concentrate with 7 parts of water.



Pineapple



ACE
• (Orange, Lemon, Carrot)



Orange



IL GUSTO DI TORINO

VINCENZI
SYRUP 700 ml

Piperita Mint Green
Piperita mint White
Granatina-Grenadine
Orzata-Orgeat
Sugar Cane
Milk of Almond
Vanilla
Caramel
Tamarind

Lemon
Lemon Fluo
lime
Red Orange
Strawberry
Blueberry
Cassis-Black currant
Green Apple
Cherry

Hazelnut
Blue Curaçao
Rose
Cucumber
Carrot and Apple
Cedar
Gomme-Gum
Amaretto
Bissap-Hibiscus flower

Gingembre-Ginger
Mango
Coconut
Pineapple
Banana
Pomegranate
Cinnamom
Lemongrass

VINCENZI
TOPPING
1 kg

Chocolate-Cocoa
Caramel
Hazelnut
Coffee
Berries
Vanilla
Kiwi
Raspberry
Blueberry
Peach
Zabaione
Mango
Coconut
Banana
Cherry
Tiramisù
Tropical
Mou
Mint

VINCENZI
FRUIT JUICE
"BIO" 200 ml

Orange
Apricot
Peach
Pear
Watermelon
Passion Fruit
Mango
Apple and Banana
Kiwi
Litchi
Wild Fruits
Bleuberry
Penapple
Apple

VINCENZI
VEGETABLE JUICE
"BIO" 200 ml

Tomato
Carrot
Pumpkin
Cucumber
Celery
Basil
Avocado
Lemongrass
Pepper
Cabbage

VINCENZI
CONCENTRATED
JUICE 1,3 kg

ACE
(Orange, Lemon, Carrot)
Pineapple
Apple
Orange
Red Orange
Grapefruit

*They are the typical concentrated
juices for breakfast usually for
Hotel channel. You have to diluite
1 part of the fruit concentrate
with 7 parts of water.*

VINCENZI
SPARKLING
SOFT DRINK 200 ml

Limonata-Lemon
Tonica-Tonic
Gazzosa
Aranciata-Orange
Cedrata-Cedar
Chinotto



IL GUSTO DI TORINO

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