



## RECIPE BOOKLET

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The name “ratafia” dates back to the 1600s where Cistercian friars first crafted this fruit-based liqueur from cherries and wine.

Ratafia was served to seal commercial deals with the Latin phrase *ut rata fiat* – “let the deed be ratified.”

Its deep red colour came to represent trust, honour and a shared word stronger than any written contract.

*Ratafia Rossi's produced in the heart of Italy's historic aperitivo region, Piedmont, revives the old tradition of making Italian Ratafia whilst striving to innovate and elevate this old classic.*

The result is an outstanding aperitif cherry wine that combines Fortified Barbera d'Asti DCG with fruit infused Italian brandy of 3 & 10 years old.

*In mixology, it becomes an unexpected muse:*

versatile, bold yet graceful. Ratafia Rossi adds depth to classic cocktails and unveils new aromatic layers when paired with vermouths, amaros or spirits.



# RATAFIA ROSSI

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## STRAIGHT UP

*The purest expression of Ratafia Rossi: no ice, no garnish.  
Savour it slowly, letting its cherry heart and wine-aged soul reveal  
themselves layer by layer.*



### TIPS & SUGGESTIONS

*Serve cold at approximately  
12 °C for optimal flavour.*

### INGREDIENTS

*75ml Ratafia Rossi La Rossa  
or Ratafia Rossi La Vecchia*

### METHOD

1. Prepare a sweet wine glass
2. Pour the Ratafia into the glass.

### FOOD PAIRINGS

*Dark Chocolate Desserts  
Cherry-based Pastries or Tarts  
Nutty Cheeses  
Dried Fruit & Nut Platters  
Roasted Red Fruits*

# RATAFIA ROSSI

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## ON THE ROCKS

*For those who love contrasts: the warmth of Ratafia Rossi meeting the chill of crystal ice. As the ice melts, the flavours bloom : velvety cherry, spiced wine, a whisper of nostalgia. Simple, sensual, and effortlessly sophisticated.*



### INGREDIENTS

50ml Ratafia Rossi La Rossa or  
Ratafia Rossi La Vecchia

### METHOD

1. Prepare an old-fashioned glass.
2. Pour the Ratafia into the glass.
3. Add a block of ice or some ice cubes.

### GARNISH

*Fresh Sour Cherry or Maraschino Cherry*

### TIPS & SUGGESTIONS

*Serve cold at approximately 12 °C for optimal flavour.*

*Use a large block of ice to slow dilution and maintain the Ratafia's full aromatic profile.*

*Optional: Chill the glass beforehand for an even cooler, more refined serve.*

# RATAFIA ROSSI

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## RATA-TONIC

*The Italian aperitivo reimagined.*

*A bright, effervescent serve where ratafia rossi la rossa meets premium tonic water over clear ice. The cherry and wine notes unfold gently, balanced by tonic's crisp bitterness.*



### INGREDIENTS

60ml Ratafia Rossi La Rossa

120ml Tonic Water

### METHOD

1. Prepare an high ball glass
2. Pour Ratafia Rossi La Rossa into the glass.
3. Top with tonic water.
4. Add a long ice block or some ice cubes.
5. Gently stir to combine.

**GARNISH** *Lime Wedge*

### TIPS & SUGGESTIONS

*For extra freshness, lightly squeeze the lime over the cocktail before dropping in the wedge*

# RATAFIA ROSSI

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## RATA-SONIC

*A sophisticated twist on the classic. The result is a lighter, drier version of the rata-tonic, letting the fruit and wine aromatics shine.*



### INGREDIENTS

60ml Ratafia Rossi La Rossa

60ml Tonic Water

60ml Soda Water

### METHOD

1. Prepare a highball glass.
2. Pour Ratafia Rossi La Rossa into the glass.
3. Add tonic water and soda water.
4. Add a long ice block or some ice cubes.
5. Gently stir to combine.

### GARNISH

*Lime Wedge*

### TIPS & SUGGESTIONS

*Adjust the ratio of tonic and soda water to taste for a slightly more bitter or refreshing finish. For extra freshness, lightly squeeze the lime over the cocktail before dropping in the wedge.*

# RATAFIA ROSSI

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## FLUFFY BALDI

*A playful evolution of the garibaldi, kissed by Ratafia Rossi.  
The texture is velvety, the flavour ripe and round.*



### INGREDIENTS

50ml Ratafia Rossi La Rossa  
150ml Orange Juice

### METHOD

1. Prepare a highball glass.
2. Pour Ratafia Rossi La Rossa into the glass.
3. Squeeze fresh oranges and pour the juice on top.
4. Add a long ice block or some ice cubes.
5. Gently stir to combine while maintaining the fluffy texture.

### GARNISH

*Orange Wedge*

### TIPS & SUGGESTIONS

*Ensure the oranges are freshly squeezed for maximum flavor.  
To create a fluffy texture, either use a centrifugal juicer or blend the fresh juice before pouring to aerate the liquid.*

# RATAFIA ROSSI

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## TUTTI FRUTTI

*A vibrant celebration of Italian summer.  
Bold, juicy and unapologetically fun: a festival in a glass.*



### INGREDIENTS

60 ml Ratafia Rossi La Rossa

120 ml Sprite or 7Up

Mixed Fruit: Lime, Lemon, Orange,  
Mint, Cucumber

### METHOD

1. Prepare a highball glass.
2. Add the mixed fruit into the glass.
3. Pour in Ratafia Rossi La Rossa.
4. Top with Sprite or 7Up.
5. Add some ice cubes and gently stir to combine.

### GARNISH

*Mint Sprig & Cucumber Slice*

### TIPS & SUGGESTIONS

*Adjust the fruit quantities to taste; the drink works well as a refreshing, light cocktail.  
For a slightly less sweet version, use soda water instead of Sprite/7Up.*

# RATAFIA ROSSI

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## CHERRY PALOMA

*Juicy cherry richness, lifted by zesty lime and grapefruit, then sharpened by a touch of mezcal. It's fizzy, tangy, and irresistibly fresh.*



### TIPS & SUGGESTIONS

*If Cherry Soda is unavailable, substitute with grapefruit soda or regular soda water.*

*Adjust agave syrup to taste for sweeter or more balanced flavour.*

### INGREDIENTS

*35 ml Ratafia Rossi La Rossa*

*15 ml Mezcal*

*10 ml Fresh Lime Juice*

*15 ml Grapefruit Juice*

*10 ml Agave Syrup*

*Top up with Three Cents Cherry Soda*

### METHOD

1. Prepare a highball glass with a flaked sea salt rim.
2. Pour all ingredients, including the Cherry Soda, into the glass.
3. Add ice cubes.
4. Gently stir to combine.

### GARNISH

*Cherry*

*Flaked sea salt rim*

# RATAFIA ROSSI

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## ROSSI & RYE

*A bold, spirit-forward sipper where Ratafia Rossi La Rossa meets the dry snap of rye whiskey.*



### INGREDIENTS

30 ml Ratafia Rossi La Rossa

30 ml Rye Whiskey

5 ml Maraschino Liqueur

5 ml Bitter Bianco

4 drops Angostura Bitters

### METHOD

1. Fill a mixing glass with ice and add all ingredients.
2. Stir gently to achieve the desired temperature and dilution.
3. Strain into an old-fashioned glass over a block of ice.

### GARNISH

*Lemon Peel*

### TIPS & SUGGESTIONS

*This cocktail can also be served straight up in a coupe or Nick & Nora glass.*

# RATAFIA ROSSI

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## MON CHÉRI

*Dark, seductive and slow. Deep cherry, warm spice, and whispers of oak: the night version of Ratafia Rossi.*



### INGREDIENTS

30 ml Ratafia Rossi La Rossa

30 ml Red Bitter

30 ml Gin

5 ml Chocolate Liqueur

### METHOD

1. Fill a mixing glass with ice and add all ingredients.
2. Stir gently to achieve the desired temperature and dilution.
3. Strain into an old-fashioned glass over a block of ice.

### GARNISH

*Cherry*

### TIPS & SUGGESTIONS

*This cocktail can also be served straight up in a coupe or Nick & Nora glass. Using your preferred red bitter allows for slight variations in flavor complexity*

# RATAFIA ROSSI

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## SHISO RITA

*A bright, modern twist on a Margarita.*

*Shaken hard, served over a big cube, and finished with a shiso leaf.*



### INGREDIENTS

30 ml Ratafia Rossi La Rossa

20 ml Tequila Blanco

25 ml Fresh Lime Juice

10 ml Agave Syrup

1 Shiso Leaf

### METHOD

1. Pour all ingredients into a shaker.
2. Shake well for about 10 seconds.
3. Double strain into an old-fashioned glass over a block of ice.

### GARNISH

*Shiso Leaf*

### TIPS & SUGGESTIONS

*Muddling a small piece of Shiso in the shaker will enhance the herbal aroma.*

*Adjust sweetness to taste. Agave can be replaced with Cointreau or Grand Marnier to give a more classic Margarita flavour profile.*

# RATAFIA ROSSI

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## TU VUO FÀ L'AMERICANO

*A bold, fizzy Americano-style highball with a mischievous twist.*

*Finished with orange and lemon for a bright, zesty lift.*



### INGREDIENTS

- 40 ml Ratafia Rossi La Rossa
- 20 ml Campari (or any red bitter)
- 20 ml Rinomato Bitter Scuro (or any red bitter)
- 5 ml Peach Liqueur
- 70 ml Soda Water

### METHOD

1. Pour all ingredients into a highball glass.
2. Add a long block of ice or ice cubes.
3. Gently stir to combine.

### GARNISH

- Orange Wedge
- Lemon Peel

### TIPS & SUGGESTIONS

*For siphon or carbonation system: Replace the 70 ml soda water with mineral water, mix all ingredients together, then carbonate the cocktail before serving.*

# RATAFIA ROSSI

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## RATAFIA SOUR

*A silky, cherry-led sour, sharpened with fresh lemon and softened by a touch of sugar syrup. It's bright, balanced, and dangerously drinkable.*

### INGREDIENTS

50 ml Ratafia Rossi La Rossa

25 ml Fresh Lemon Juice

15ml Sugar Syrup

4-Drops of vegan Foamer or 20ml of Egg White



### METHOD

1. Pour all ingredients into a shaker.
2. Dry shake first (without ice) to emulsify the foamer or egg white.
3. Add ice and shake well for about 10 seconds.
4. Double strain into a coupe glass.

### GARNISH

*Cherry*

### TIPS & SUGGESTIONS

*Dry shaking ensures a rich, silky foam.*

*Use vegan foamer or egg white depending on preference.*

*Adjust sugar syrup to taste for a slightly sweeter or tarter version.*

# RATAFIA ROSSI

#ENJOYASYOULIKE

## RATAFIA NEGRONI

*A bold Negroni twist where Ratafia Rossi La Rossa adds a velvety cherry depth to the classic bitter-sweet balance.*

### INGREDIENTS

15 ml Ratafia Rossi La Rossa

15 ml Sweet Vermouth

30 ml Your favorite red bitter

30 ml Gin



### METHOD

1. Fill a mixing glass with ice and add all ingredients.
2. Stir gently to achieve the desired temperature and dilution.
3. Strain into an old-fashioned glass over a block of ice.

### GARNISH

*Orange Zest*

### TIPS & SUGGESTIONS

*Stir gently to avoid over-dilution while achieving the perfect chill.*

*To batch multiple servings, mix all ingredients in a chilled container and pour individually over ice, adding the orange twist to each glass for garnish.*

# RATAFIA ROSSI

#ENJOYASYOULIKE

## NEGRONI SUNRISE

*A bright, bittersweet Negroni riff built for golden-hour vibes.*

*Finished with a float of Ratafia Rossi La Rossa.*



### TIPS & SUGGESTIONS

*Stir gently to avoid over-dilution while achieving the perfect chill. The floating Ratafia layer creates a visual sunrise effect and adds a subtle sweetness.*

*To batch for multiple servings, mix all ingredients except Ratafia, chill, and pour individually, adding Ratafia to each glass for presentation.*

### INGREDIENTS

25 ml Gin

10 ml Rinomato Americano Bianco  
(or any Americano style)

15 ml Dry Vermouth

15 ml Bianco Vermouth

5 ml Suze

5 ml Jasmine Liqueur

25 ml Ratafia Rossi La Rossa  
(to float on the bottom)

### METHOD

1. Fill a mixing glass with ice and add all ingredients except the Ratafia
2. Stir gently to achieve the desired temperature and dilution.
3. Strain into an old-fashioned glass over a block of ice.
4. Carefully pour the Ratafia on top so it floats on the bottom of the glass.

### GARNISH

Jasmine Flower

# RATAFIA ROSSI

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## SHISO-RICANO

*A sparkling fusion of Italy and Japan. Herbal shiso freshness and red bitters frame ratafia's fruit, delivering a crisp, complex highball.*



### INGREDIENTS

30 ml Ratafia Rossi La Rossa

20 ml Campari (or any red bitter)

10 ml Rinomato Bitter Scuro (or any red bitter)

70 ml Shiso Water\*

### METHOD

1. You can either:  
Batch: Mix all ingredients together, chill, and carbonate in a CO<sub>2</sub> system or siphon.  
Individual: Pour the Ratafia and bitters into a glass, then top with carbonated Shiso Water.
2. Carbonate the mixture using a CO<sub>2</sub> system or siphon.
3. Pour into a highball glass filled with a long block of ice or ice cubes.

### GARNISH *Shiso Leaf*

### TIPS & SUGGESTIONS

*Using two different styles of red bitters adds a funkier, more complex flavor.*

*Ensure the drink is well chilled before serving for a crisp, refreshing experience.*

*To make a larger batch for a carbonated system, multiply each ingredient proportionally to your batch size.*

\* Shiso Water: Steep 10 fresh Shiso leaves in 1 L water sous-vide at 62 °C for 2 hours, then chill and carbonate.

# RATAFIA ROSSI

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## TIKI ROUGE

*An exotic two-layer escape. Tropical coconut and pineapple meet Italian cherry intensity, creating a playful yet structured island-style experience.*



### INGREDIENTS

*(Single Serve)*

*Cherry Layer (150 ml):*

*40 ml Ratafia Rossi La Rossa*

*20 ml Cherry Syrup*

*15 ml Fresh Lime Juice*

*75ml Water*

*Piña Colada Layer (150 ml):*

*40 ml Bacardi Carta Blanca*

*10 ml Coconut Rum*

*30 ml Pineapple Juice*

*45ml Coconut Water*

*25 ml Coconut Cream*

# RATAFIA ROSSI

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## METHOD

1. Prepare the Cherry Layer as a slushy and pour into a hurricane glass to fill the bottom half.
2. Prepare the Piña Colada Layer as a slushy and carefully layer it on top of the Cherry Layer.
3. Serve immediately as a layered slushy cocktail.

## GARNISH

*Tiki umbrella*

*Amarena cherry*

*Optional drizzle of cherry syrup*

## TIPS & SUGGESTIONS

*For smoother layers, chill both slushy layers before assembling.*

*Scaling Tip: To make a larger batch for a slushy machine, multiply each ingredient proportionally to the size of your machine.*

# RATAFIA ROSSI

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## CAFFÈ RUBY

*A refined coffee cocktail with a ruby heart. Silky, aromatic and gently spiced, where ratafia's cherry notes elevate the depth of cold brew.*



### TIPS & SUGGESTIONS

*Works well served slightly chilled but not ice cold to preserve aromatics.*

*If coconut and banana are not available, use plain cream with a pinch of salt.*

*Coffee intensity can be adjusted by dilution of cold brew.*

### INGREDIENTS

*30 ml Coffee-Infused Ratafia Rossi La Rossa*

*20 ml Blended Unpeated Whisky*

*40 ml Cold Brew Coffee*

*Float of Salted Coconut & Banana Cream*

### METHOD

1. Prepare an Irish coffee glass or small coupe.
2. Pour coffee-infused Ratafia Rossi, whisky and cold brew coffee into the glass.
3. Gently float the salted coconut & banana cream on top.

### GARNISH

*Cardamom Powder*

# RATAFIA ROSSI

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## COFFEE INFUSED RATAFIA ROSSI PREPARATION

### *Ingredients*

20 g Coffee Grinds

1 Bottle Ratafia Rossi la rossa

### *Method*

Scale coffee using a micro scale.

Combine coffee grinds and Ratafia Rossi in a container.

Mix well and cover.

Store at room temperature for 12 hours.

Strain through a coffee filter.

### *Coffee Style*

Use classic Italian coffee roast profile.

## COLD BREW PREPARATION

### *Ingredients*

80 g Coffee Grinds

1 L Water

### *Method*

Combine coffee and water.

Rest for 12 hours.

Strain.

## SALTED COCONUT & BANANA CREAM

*Cream*

*Banana Essence*

*Coconut Essence*

*Pinch of Salt*

*Make your own quantities based on the intensity of flavour you want to achieve.*

# RATAFIA ROSSI

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## LUNA ROSSA

*A nocturnal blend of cherry and coffee. Smooth whisky and cold brew wrap around ratafia's richness, finished with a soft, creamy whisper on top.*



### INGREDIENTS

*40 ml Coffee-Infused Ratafia Rossi La Rossa*

*10 ml Sweet Vermouth*

*25 ml Fresh Lemon Juice*

*10ml Sugar Syrup*

*5ml Cacao Liqueur*

*5 ml Campari*

*3 Fresh Raspberries*

*2 Drops Vegan Foamer*

### METHOD

1. Add raspberries into a shaker and lightly muddle.
2. Add all remaining ingredients.
3. Shake well for about 10 seconds.
4. Double strain into a rocks glass [with ice block or ice cubes].

# RATAFIA ROSSI

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## GARNISH

*Raspberry*

*Coffee Powder*

## TIPS & SUGGESTIONS

*Shake hard enough to fully integrate the foamer and create a soft texture.  
If vegan foamer is not available, egg white can be used.*

## COFFEE INFUSED RATAFIA ROSSI PREPARATION

### *Ingredients*

*20 g Coffee Grinds*

*1 Bottle Ratafia Rossi la rossa*

### *Method*

*Scale coffee using a micro scale.*

*Combine coffee grinds and Ratafia Rossi in a container.*

*Mix well and cover.*

*Store at room temperature for 12 hours.*

*Strain through a coffee filter.*

# RATAFIA ROSSI

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## CHERRY SPRITZ

*A vibrant sparkling serve with a cherry soul. Fresh, juicy and gently bitter, it balances prosecco brightness with the smooth wine character of Ratafia Rossi.*



### INGREDIENTS

*60 ml Ratafia Rossi la rossa*

*100 ml Prosecco*

### METHOD

1. Prepare a wine glass with ice cubes.
2. Pour Ratafia Rossi la rossa into the glass.
3. Top with Prosecco.
4. Give a gentle stir to combine.

### GARNISH

*Orange Wedge*

### TIPS & SUGGESTIONS

*Use well chilled Prosecco to keep the drink fresh and crisp.*

*For a lighter style, add a small splash of soda water.*

# RATAFIA ROSSI

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## FIG LEAF NEGRONI

*A bold reinterpretation of the Italian classic. Cherry depth meets fig leaf elegance, creating a darker, more aromatic negroni with a silky finish.*

### INGREDIENTS

20 ml *Ratafia Rossi La Rossa*

25 ml *Fig Leaf Infused Grappa Bianca\**

15 ml *Rinomato Bitter Scuro*

15 ml *Campari*

10 ml *Sweet Vermouth*

### METHOD

1. Prepare a rocks glass with a large ice block.
2. Pour all ingredients into a mixing glass filled with ice.
3. Stir gently to obtain the desired temperature and dilution.
4. Strain into the prepared rocks glass with an ice block or ice cubes.

### GARNISH *Fig Leaf Coin*



### \*FIG LEAF GRAPPA PREPARATION

#### *Ingredients*

25 g *Fig Leaves*

500 g *Grappa Bianca or Extra Fina*

#### *Method*

*Combine ingredients in a vacuum bag.*

*Sous Vide at 62°C for 2 hours.*

*Strain and store refrigerated.*

### TIPS & SUGGESTIONS

*If Rinomato Bitter Scuro is not available, replace with 30 ml Campari total.*

# RATAFIA ROSSI

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## CHERRY COLLINS

*A fresh and sparkling highball. Citrus and gin meet ratafia's fruitiness, topped with cherry soda for a bright, lively and refreshing drink.*



### INGREDIENTS

*30 ml Ratafia Rossi la rossa*

*20 ml Gin*

*25 ml Fresh Lemon Juice*

*10 ml Sugar Syrup*

*Top up with Three Cents Cherry Soda*

### METHOD

1. Prepare a highball glass with a long ice block or ice cubes.
2. Pour Ratafia Rossi La Rossa, gin, lemon juice and sugar syrup into the glass.
3. Add ice if needed.
4. Top up with Three Cents Cherry Soda.
5. Give a gentle stir to combine.

### GARNISH

*Lemon Wedge & Cherry.*

### TIPS & SUGGESTIONS

*If cherry soda is not available, substitute with soda water.  
Adjust sugar syrup for a drier or sweeter profile.*

# RATAFIA ROSSI

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## BARBERA MANHATTAN

*A bold, wine-driven interpretation. Ratafia brings cherry richness to whisky and bitters, creating a deep, elegant manhattan with a velvety finish.*



### INGREDIENTS

*50 ml Rye Whiskey or Bourbon*

*25 ml Ratafia Rossi La Rossa*

*2 Dashes Angostura Bitters*

### METHOD

1. Pour all ingredients into a mixing glass filled with ice.
2. Stir gently until properly chilled and diluted.
3. Strain into a chilled coupe or into a rocks glass over a large ice block

### GARNISH

*Cherry*

*Lemon Peel (optional expression)*

### TIPS & SUGGESTIONS

*Can be served straight up in a coupe for a classic style.*

*Can also be served on the rocks with a large ice block for slower dilution.*

*Use rye for a spicier profile or bourbon for a rounder, richer style.*

# RATAFIA ROSSI

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## BOULEVARDIER D'ASTI

*A rich and bitter classic with a cherry backbone. Ratafia softens the edges of whisky and campari, delivering a smoother, more rounded boulevardier.*

### INGREDIENTS

40 ml Bourbon or Rye Whiskey

15 ml Ratafia Rossi La Rossa

15 ml Sweet Vermouth

30 ml Campari



### METHOD

1. Pour all ingredients into a mixing glass filled with ice.
2. Stir gently until properly chilled and diluted.
3. Strain into a rocks glass over a large ice block.

### GARNISH

*Orange Peel*

### TIPS & SUGGESTIONS

*Use rye for a spicier, drier structure or bourbon for a richer, rounder profile. Can also be served straight up in a chilled coupe for a more elegant presentation. Express the orange peel over the drink to enhance aromatics.*

# RATAFIA ROSSI

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## NEW YORK ROSSA

*A layered sour with a bold cherry finish. Whiskey and citrus create structure, while ratafia floats on top, adding depth and a striking visual contrast.*



### INGREDIENTS

50 ml Bourbon or Rye Whiskey

25 ml Fresh Lemon Juice

15 ml Sugar Syrup

15 ml Ratafia Rossi La Rossa (float)

2 Drops Vegan Foamer (optional)

### METHOD

1. Add whiskey, lemon juice, sugar syrup and vegan foamer into a shaker.
2. Dry shake if using foamer, then shake again with ice.
3. Strain into a rocks glass over a large ice block.
4. Gently float Ratafia Rossi La Rossa on top using the back of a spoon.

### GARNISH

*Lemon Peel*

### TIPS & SUGGESTIONS

*Use rye for a sharper, spicier profile or bourbon for a smoother, rounder structure.*

*Pour the Ratafia slowly to achieve a clean layered effect.*

*Can also be served straight up in a chilled coupe for a more elegant presentation.*

# RATAFIA ROSSI

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## LA ROSSA MARTINEZ

*A historic classic with a modern twist. Ratafia replaces sweetness with depth, creating a silky, aromatic cocktail with refined cherry and botanical notes.*

### INGREDIENTS

*50 ml Gin*

*15 ml Ratafia Rossi La Rossa*

*10 ml Sweet Vermouth*

*5 ml Maraschino Liqueur*

*2 Dashes Orange Bitters*



### METHOD

1. Pour all ingredients into a mixing glass filled with ice.
2. Stir gently until properly chilled and diluted.
3. Strain into a chilled coupe or Nick & Nora glass.

### GARNISH

*Lemon Twist*

### TIPS & SUGGESTIONS

*Use a Old Tom gin for structure or a softer botanical gin for a rounder profile. Express the lemon peel over the drink to enhance the aromatics. If a richer profile is desired, increase Ratafia slightly and reduce vermouth. Best served very cold with precise dilution.*

# RATAFIA ROSSI

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## ROSSI FASHIONED

*A deeper take on the old fashioned. Ratafia adds a rich cherry layer to whisky, creating a rounder, smoother cocktail with enhanced warmth and complexity.*

### INGREDIENTS

*50 ml Bourbon or Rye Whiskey*

*15 ml Ratafia Rossi La Rossa*

*2 Dashes Angostura Bitters*

### METHOD

1. Pour all ingredients into a mixing glass filled with ice.
2. Stir gently until properly chilled and properly diluted.
3. Strain into a rocks glass over a large ice block.



### GARNISH

*Orange Peel & Cherry*

### TIPS & SUGGESTIONS

*Use rye for a drier, spicier profile or bourbon for a richer, rounder structure.*

*Express the orange peel over the drink to enhance aromatics.*

*If a slightly sweeter profile is desired, add 5 ml sugar syrup.*

# RATAFIA ROSSI

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## RATAFIA 75

*A sparkling classic with a cherry soul. Bright citrus and gin are softened by ratafia, topped with bubbles for a fresh, elegant and celebratory serve.*



### INGREDIENTS

30 ml Gin

20 ml Ratafia Rossi La Rossa

25 ml Lemon Juice

15 ml Sugar Syrup

60–80 ml Champagne (top up)

### METHOD

1. Add gin, Ratafia Rossi La Rossa and lemon juice into a shaker with ice.
2. Shake briefly until chilled.
3. Strain into a chilled flute or wine glass.
4. Top up with Prosecco or Champagne.
5. Give a gentle stir to combine.

### GARNISH

*Cherry*

### TIPS & SUGGESTIONS

*Do not over-shake to maintain brightness.*

*Serve very cold for best balance and effervescence.*

# RATAFIA ROSSI

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## PRESIDENTE RISERVA

*A refined, spirit-forward cocktail with a cherry accent. Rum and vermouth meet ratafia for a smooth, balanced serve with citrus brightness and depth.*

### INGREDIENTS

45 ml White Rum

15 ml Ratafia Rossi La Rossa

10 ml Dry Vermouth

5 ml Orange Curaçao

1 Dash Orange Bitters



### METHOD

1. Add all ingredients into a mixing glass with ice.
2. Stir until properly chilled and properly diluted.
3. Strain into a chilled coupe glass.

### GARNISH

Orange Peel

### TIPS & SUGGESTIONS

*For a richer, more “riserva” style, increase Ratafia to 25 ml and reduce dry vermouth slightly.*

*For a drier profile, increase dry vermouth to 15 ml.*

# RATAFIA ROSSI

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## → GRAN CARRÉ ←

*A powerful and structured classic. Rye, cognac and ratafia combine for a rich, layered cocktail with spice, depth and a long, warming finish.*

### INGREDIENTS

*30 ml Rye Whiskey*

*30 ml Cognac*

*20 ml Ratafia Rossi la rossa*

*10 ml Sweet Vermouth*

*5 ml Bénédictine*

*2 Dashes Peychaud's Bitters*

*2 Dash Angostura Bitters*



### METHOD

1. Add all ingredients into a mixing glass with ice.
2. Stir until properly chilled and diluted.
3. Strain into a rocks glass over a large ice block.

### GARNISH

*Lemon Peel*

# RATAFIA ROSSI

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## BAMBOO ROSSO

*A light and elegant aperitivo. Sherry and vermouth are lifted by ratafia, delivering a dry, aromatic profile with a subtle cherry softness.*



### INGREDIENTS

30 ml Fino Sherry

15 ml Ratafia Rossi La Rossa

15 ml Dry Vermouth

1 Dash Orange Bitters

1 Dash Angostura Bitters

### METHOD

1. Add all ingredients into a mixing glass with ice.
2. Stir gently until well chilled and lightly diluted.
3. Strain into a chilled coupe glass.

### GARNISH

*Orange Peel*

### TIPS & SUGGESTIONS

*For a richer, rounder profile, increase Ratafia to 25 ml.*

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## — IMPERIAL BIJOU —

*A bold and herbal classic reimagined. Gin and chartreuse meet ratafia's cherry depth, creating a complex, aromatic cocktail with a refined bittersweet edge.*



### INGREDIENTS

30 ml Gin

15 ml Ratafia Rossi la rossa

15 ml Sweet Vermouth

30 ml Green Chartreuse

1 Dash Orange Bitters

### METHOD

1. Add all ingredients into a mixing glass with ice.
2. Stir until properly chilled and diluted.
3. Strain into a chilled Nick & Nora or coupe glass.

### GARNISH

Cherry

### TIPS & SUGGESTIONS

*Use a London Dry Gin for structure, or a softer botanical gin for a rounder profile.*

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## NOTARY'S FLIP

*A rich and velvety indulgence. Cognac and ratafia blend with egg for a creamy texture, creating a smooth, dessert-style cocktail with elegant spice notes.*



### INGREDIENTS

40 ml Cognac or Brandy

25 ml Ratafia Rossi La Rossa

1 Whole Egg

5 ml Sugar Syrup (optional, adjust to taste)

### METHOD

1. Add all ingredients into a shaker without ice.
2. Dry shake vigorously to emulsify.
3. Add ice and shake again until well chilled.
4. Double strain into a chilled coupe glass.

### GARNISH

*Freshly Grated Nutmeg*

### TIPS & SUGGESTIONS

*Use fresh eggs only and dry shake properly for a velvety texture.*

*If you prefer a richer dessert style, increase Ratafia slightly.*

*For a lighter version, use only egg yolk instead of whole egg.*

*Serve very cold to keep structure and balance.*

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## ROSSA AND SANDS

*A smooth and fruity classic with a cherry twist. Scotch meets citrus and ratafia, delivering a balanced, silky cocktail with soft warmth and bright freshness.*



### INGREDIENTS

25 ml Blended Scotch Whisky

20 ml Ratafia Rossi La Rossa

15 ml Sweet Vermouth

25 ml Fresh Orange Juice

5 ml Cherry Heering (optional, for depth)

### METHOD

1. Add all ingredients into a shaker with ice.
2. Shake well until chilled.
3. Strain into a chilled coupe glass.

### GARNISH

*Orange Peel*

### TIPS & SUGGESTIONS

*Use a soft, lightly peated Scotch to avoid overpowering the fruit.*

*If omitting Cherry Heering, increase Ratafia slightly for depth.*

*Fresh orange juice is essential for brightness and balance.*

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## MULLED WINE

*A warm, spiced winter ritual. Ratafia Rossi enriches classic mulled wine with deep cherry notes, creating a velvety, aromatic serve made for slow sipping.*

### INGREDIENTS *(for 1,5 liters)*

*2 Bottles of Ratafia Rossi La Rossa*

*2 Fresh Oranges, sliced*

*5 Cinnamon Sticks*

*8 Star Anise*

*6 Cloves*



### METHOD

1. Add all ingredients to a saucepan and stir briefly.
2. Heat gently until just below simmer, then reduce heat, Cover, and let infuse (15 min to 3 hrs).
3. Strain out spices and fruit, adjust sweetness if needed.
4. Serve warm in heatproof mugs, garnish as desired.

### GARNISH

Orange peel, star anise and cinnamon stick.

### TIPS & SUGGESTIONS

*If you fancy a sweeter touch, add some honey to your desired level of sweetness.*

# RECIPE BOOKLET

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