BEYOND THIS LIFE

COMPAGNIA DEI CARAIBI

2025

USA CATALOGUE

COMPAGNIA DEI CARAIBI, INC.

REGISTERED OFFICE
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SALVIA & LIMONE

When the world used to belong to farmers, in the summer months intense afternoons were spent in the shade with a good chat with neighbors, waiting to go to the fields to work till sunset.

At around 4 in the afternoon, shortly before the rich snack which used to be bread and tomatoes, a refreshing drink was taken – today's aperitif. It was "salviaelimone" (sage and lemon), set in the well water to cool it down.

In winter that "refreshing drink" used to be drunk after dinner heated in a water bath and was a companion till late at night. The "salviaelimone" was a rite of initiation and the final ceremony of long days of living together, determined by the intense simple rhythm of nature.

As its name says, Salvia & Limone is a simple recipe, its name was "refreshing", everybody liked it and it was considered a true remedy on many occasions and still is, to these days, simple, just refreshing as it was once.

"AS ITS NAME SAYS, SALVIA & LIMONE IS A SIMPLE RECIPE, ITS NAME WAS "REFRESHING" AND EVERYBODY LIKES IT"

CGI-SALLIMO-750

CARLO ALBERTO

The Vermouth Riserva Carlo Alberto is a product of excellence, a refined combination of selected ingredients and antique techniques requiring experience, skills, finesse and great patience. The recipe that is still used today is a clear homage to that from 1837. In that year, Tumalin Bartolomé Baracco de Baracho obtained the basis of the aperitif-wine-drink recipe the royal chef was used to preparing for the King, thus bringing to life his personal and exclusive production which continued for two hundred years and continues today.

Riserva Carlo Alberto is a Vermouth di Torino Superiore whose vinous basis consists of two Piemontese excellences: Erbaluce di Caluso DOCG and the partially fermented must from Moscato grapes.

The bottle design was created taking direct inspiration from the architecture of Turin: Palazzo Madama in the central part of the bottle to switch then to the connection with evolutions typical of Art Nouveau to be found in the bottleneck and in the higher Dome part of the bottle to get to the colonnade of Turin's Grand Madre in the lower part.

All botanicals used are selected and harvested with extreme care to create unique harmony in any one of the three versions: Rosso, Bianco and Extra Dry. Each recipe was created to enhance the finest and most elegant characteristics in each bottle.

If Vermouth Rosso is silhouetted against a heart of warm spices, red fruit, orange peel and exotic quassia, Vermouth Bianco is deliciously sweet and preserves extreme finesse and elegance with scents of elder and fruits in syrup. The Extra Dry version, even though it is the driest, preserves its smooth texture and the light tone enhancing the harmony of all botanicals in an extraordinary way.

CARLO ALBERTO

The great magic of Carlo Alberto Vermouth has also been revised to reach to the ideal product for mixology, with a bigger bottle together with clear, well-defined characteristics and a distinctive personality. With the same botanicals of Reserva but making use of different types of Italian wines, it is a Vermouth of Turin, created to interpret all types of cocktails perfectly, giving the unique structure and character of Carlo Alberto. It comes in the two traditional versions Rosso and Bianco.

"THE BOTTLE DESIGN WAS CREATED TAKING INSPIRATION FROM THE ARCHITECTURE OF TURIN"

CGI-RCBIANCO-750

CGI-CABIANCO-1000

VERMOUTH DI TORINO

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MR. THREE & BROS.

CGI-MTBGFLIQ12-750

Falernum was created in Barbados in the nineteenth century from a mixture of rums, fruit and local spices, to drink as a tonic, simply diluted on ice or to soften rums of the past, significantly more violent than those we are used to today. After that, during its Caribbean "exile" (due to the prohibition period in the United States), Ernest Raymond Beaumont Gantt, better known as Don The Beachcomber – who developed the concept for Tiki – began to use it in his drinks, until it became irreplaceable. Once Prohibition was over, Dan came back home, his Tiky mixology was a big success and, together with it, the Falernum. Today, Edoardo Nono and the team of Rita & Cocktails in Milan, together with Memfi Baracco from Compagnia dei Caraibi, after many years of experimenting with an excellent homemade product, have created a Falernum able to reach the market without losing its primary handmade qualities. In addition to Edoardo's expertise and passion, Caribbean white rum, demerara full proof, ginger, spices, bitter almonds, limes, lemons, and sugar contribute to its production.

Its color is a deep cloudy yellow, on the nose citrus fruit and the fragrant note of bitter almond are predominant, diluted on ice the intense hint of cloves is surprising.

On the palate it is clean and strong, sweet, velvety, when consumed, the spicy part is present with maximum intensity and notes of cloves and pimiento emerge. The finish is characterized by bitter almond, lemon and a delicious and spicy ginger persistence. In mixology it is versatile, chameleon-like. Irreplaceable in Tikis, surprising with bitters and in combination with citrus distillations. It conveys freshness and a fragrant hint of ginger to each drink.

BITTER ROUGE

CGI-BRWHITE-1000

CGI-BRRED-1000

my Heart is my Rouge Senses are rebel Rouge!

The bitter "Rouge" used to be produced by the historic wine cellar and liqueur producing factory "Baracco", at the Via Nizza plant in Turin from the beginning of the last century to the early 1960s. After that, wine production was reserved – as it continues today – to Castellinaldo d'Alba, the historical site of the company. The liqueur production then moved to the lush and unspoilt Valchiusella, with a profile dedicated to wellbeing and ecology. Here, for infusion only, treating herbs in a gentle and effective way, the traditional and historic production of bitter "Rouge" and Vermut is continued. Rouge marks its origins, particularly with fragrance of spice from the coast of Africa, Central and South America, harmonized and enhanced by the historic Turin's liquoristic "savoir faire". Great in classical methods of mixology. Special to drink alone. Rouge White is an extraordinary bitter, both for its color and its aromatic profile. It's an exceptionally versatile product, a 25-degree alcoholic bitter that's completely transparent, enabling its use across a wide range of flavor profiles in various drinks.

It boasts fresh mountain notes such as cinchona, dandelion, mint, and a floral component with pronounced hints of chamomile. With a taste ranging from balsamic to citrusy, it's a product with countless uses.

MANDRAGOLA

In the history of Piedmont the word "Setmin" referred to male healers. As it happened to "Masche", their female equivalent, their natural talents are extended and refined through a handover of "powers" from ancient Setmin, these powers relate to both healing and magical knowledge. For "Masche" it occurs through a handover of the "Book" containing formulae and how to use them, for men the tradition consists of oral teachings and through dreams.
We were given the formula of amaro Mandragola, along with its name, by a heir of a Setmin in Valchiusella, an accomplished pharmacist at that time in 1978. The formula contains 15 herbs, of which, according to this type of formulae, only eight can be made available to maintain the vital principles of that product. According to this particular science, the result obtained transcends the principles of the herbs themselves to get to a transformation able to make the product effective.

CGI-AMMANDRA-1000

VECCHIO MAGAZZINO DOGANALE

AMARO IMPORTANTE

Amaro Importante originates in Calabria; this land gives fruits and herbs unique in the world. The old Magazzino Doganale selects and hand picks the main part of botanicals used, including PGI Rocca Imperiale lemons, Bisignano sweet and bitter oranges in the family garden, Pellaro bergamots, Palombara oregano and Bisignano rosemary. This is processed separately in a water-alcohol infusion, preserving the raw material and its seasonality. That's why the assemblage of Amaro Importante takes more than 11 months, never resorting to artificial aromas or colouring agents. A linen cloth is the only means used for filtering.
Amaro Importante was the master of a ship which shipwrecked in Calabria in 1871; he found shelter at Giocondo at Vecchio Magazzino Doganale and made what he called Amaro Importante, which was adapted and transformed to make it excellent to present days.
Best served cold or with ice, surprising in mixology like bitters or supporting Vermouths.

CGI-AIVMDLIQ12-700

TINTURA IMPORTANTE

Tintura Importante is the bitter produced only with mother tintures to create Amaro Importante.
All ingredients of this tinturea are from Calabria – Roccella Ionica's bergamot, bitter orange from Bisignano, Montalto Uffugo's rosemary and Palombara's oregano which, together with further herbs and spices, make this bitter natural and unique. Great as a flavoring in cocktails, especially in great classics, it is packaged in the classic pharmaceutical dropper bottle.
Extraordinarily bittering, it is the natural touch which makes your creations personal and unique.

CGI-TIMPVMD12-100

ROGER

AMARO EXTRA STRONG

CGI-ROGER12-700

Mr. Roger's Extra Strong bitter; the man also shipwrecked with captain Jefferson and doctor Gil, it draws its inspiration from the character of its creator, austere and pungent towards those who didn't respect nature.
No filtering nor adding artificial colourings, only the result of a careful selection of all botanicals of the Vecchio Magazzino Doganale, handcrafted to create a unique unconventional product, to the point that it provides the label "Tenere Sotto Banco" (keep under the counter). Roger is produced by infusion of botanicals selected in Calabria, including Bisignano bitter orange, Pellaro bergamot, PGI ROCCA Imperiale lemon, rhubarb and gentian.

MADAME MILU'

BALSAMIC HERBAL LIQUEUR

The new creation of Vecchio Magazzino Doganale bears the name of Jefferson's great love, Madame Milù, a dancer he met in Paris. This "to-be-drunk-when-needed liqueur" is balsamic and herbaceous; its production foresees the application of different techniques of extraction of aromas. It has Sila green cons, wild fennel, tanacetum, melissa and chamomile, all hand-picked herbs, with a secret mix of medicinal herbs to complete this extraordinary recipe. Its strong balsamic taste and its high alcohol content make it extraordinary in mixology, good served cold whenever you wish, or to put it better, "when needed".

CGI-MMBHERBL12-700

BERGAMOTTO FANTASTICO

EREDITÀ DI FAMIGLIA

Bergamotto Fantastico is a liqueur created through citrus fruits, symbol of Calabria. It is produced with fresh fruits only, peeled by hand in Pellaro's garden. After a two-month infusion, filtering – making use of linen cloths - and bottling take place, the scent and the taste of real Bergamotto Calabrese, the king of citrus fruits.

CGI-BERFEDF12-700

The history, the evolution, the creation of the botanical garden and the passion for our land has led us to a fascinating new project.
Two bitters are born that revolve around the daily life of our Rural Agricultural Society, the botanicals come from the particles of the earth 343/300 Martorano and 674 Bisignano.
For the first time we proudly present the label, the identity signature of the Trombino Sons.
Washington - the Amaro of Oranges and Bitter herbs - and Meraviglioso Spirito Amaro are addressed to an increasingly demanding public that has passionately approached our way of drinking.

WASHINGTON & MERAVIGLIOSO

CGI-WADAEEAL12-700

CGI-MERSPIAM12-700

CGI-GILAUGIN12-700

GIL

THE AUTHENTIC RURAL GIN

The Authentic Rural Gin – a precious distillate- was created by chance with the discovery of Ginepro spontaneo of Rocca Imperiale. This unusual berry is red in color and it is of significant size; the aroma is Mediterranean and resinous, giving this distillate a naturally round flavor. Gil used to be the doctor on the ship that– together with Roger and Jefferson – was wrecked in Calabria in 1871; this product is dedicated to the personality of this alchemical doctor.
There are four distilled botanicals – still done separately in alembic pots – to which some natural infusions from Calabrian botanicals are added, among them IGP Rocca Imperiale lemons, Bisignano bitter and sweet oranges from the family garden, bergamot of Pellaro, oregano of Palombara and Cozzo Carbonaro lavender. Without resorting to industrial filters, this gin shows a light yellow color. Very rural.

CGI-GINGILITALIA-700

THE ITALIAN PEATED GIN

Gil Peated Torbato Italiano is the world's first and only peated gin. Its smoky and mineral flavor profile makes it an ideal choice for savoring on its own; however, it becomes incredibly extraordinary when used in mixology. The artisanal production involves the blending of four distilled botanicals, complemented by natural infusions including PGI Rocca Imperiale lemons, Bisignano bitter and sweet oranges from our family garden, bergamot from Pellaro, oregano from Palombara, and Cozzo Carbonaro lavender.

GIOCONDO

CAFFÈ CABARET

Our story always leads us to the historic Vecchio Magazzino Doganale, when Giocondo, with a unique and magical ritual, used to prepare a drink that was the ancestor of coffee, for his many friends who came to visit him.
He always managed, with simplicity and wisdom, to combine small portions of Ethiopian coffee with his toasted acorns.
We have recreated a unique and timeless coffee Amaro.

CGI-GIOCCA12-700

SABATINI

Sabatini Gin is a premium London Dry Gin produced through a handcrafted method, both in the distillation process and in its quest to fulfill very particular and refined product specificatio ns, such as the presence of wild fennel and lemon verbena in the aromatic blend.
There are nine homegrown Tuscan botanicals in Sabatini Gin.
Most of these are wild plants harvested mainly on the family's own land and in the surrounding area, whereas Juniper, renowned for its excellent quality, is harvested in various other parts of the region.

BOSQUE

Bosque Craft Gin is an artisanal Argentinian gin, produced and distilled in Patagonia by the renowned Temple brewery. In selecting the botanicals used, the company seeks the highest quality and the closest possible adherence to the tastes and aromas that best express the identity of this extraordinary land, primarily sourcing from local producers.
In the maceration process, along with the wild Patagonian juniper, the true cornerstone of this product, they also use cardamom, coriander, orange blossoms, lemon verbena, grapefruit zest, lemon zest, and cloves.
Some of the botanicals create an aromatic profile that, like this land, transcends the boundaries of the known, while others evoke subtle sensory contradictions, alternating between a barely perceptible tingling and a very rounded sweetness.

	CODE	PRODUCT / REFERENCE	CATEGORY	NOTES	ORIGIN	ABV	VOL. ML	PACK	BOX
- SALVIA & LIMONE -									
1	CGI-SALLIMO-750	SALVIA & LIMONE	LIQUEUR	*Ancient digestive recipe from Piedmont. It leaves a real fresh mouth and a long-lasting satisfaction.*	ITALY	25,00	700	-	12
- CARLO ALBERTO -									
2	CGI-RCARED-750	RISERVA CARLO ALBERTO RED	VERMOUTH DI TORINO	*Elegant. Fresh fruit, cherry, tonka fave, cinnamon.*	ITALY	18,00	750	-	12
3	CGI-RCBIANCO-750	RISERVA CARLO ALBERTO WHITE	VERMOUTH DI TORINO	*Elegant. Compote, elderflower.*	ITALY	18,00	750	-	12
4	CGI-RCEXTRA-750	RISERVA CARLO ALBERTO EXTRA DRY	VERMOUTH DI TORINO	*Delicate but dry. Almonds and vegetal notes.*	ITALY	18,00	750	-	12
5	CGI-CABIANCO-1000	CARLO ALBERTO WHITE	VERMOUTH DI TORINO	*Perfect for Mixology. Elegant. Compote, elderflower.*	ITALY	17,00	1000	-	12
6	CGI-CAROSSO-1000	CARLO ALBERTO RED	VERMOUTH DI TORINO	*Perfect for Mixology. Elegant. Fresh fruit, cherry, tonka fave, cinnamon.*	ITALY	17,00	1000	-	12
- BITTER ROUGE -									
7	CGI-BRRED-1000	ROUGE RED	LIQUEUR	*Ideal for mixing, well-rounded and slightly bitter taste, 17 herbs and fruity bouquet.*	ITALY	25,00	1000	-	12
8	CGI-BRWHITE-1000	ROUGE WHITE	LIQUEUR	*The botanicals are "cuddled" in separate slow infusions and give life to a product with surprising transparency, both versatile in mixing and great to drink neat.*	ITALY	25,00	1000	-	12
- MR. THREE & BROS -									
9	CGI-MTBGFLIQ12-750	MR. THREE & BROS FALERNUM	LIQUEUR	*Intense, net, velvety, clove, lemon, almond, ginger, pimento.*	ITALY	17,00	750	-	12
- AMARO MANDRAGOLA -									
10	CGI-AMMANDRA-1000	MANDRAGOLA	LIQUEUR	*True "Amaro", fresh, balmy, complex, tenacious. Fruits, leaves and roots notes.*	ITALY	45,00	1000	-	12
- AMARO IMPORTANTE -									
11	CGI-AIVMDLIQ12-700	AMARO IMPORTANTE	LIQUEUR	*Balanced, citrus fruity notes, the grassy finish and bittering.*	ITALY	30,00	700	-	12
12	CGI-TIMPVMD12-100	TINTURA IMPORTANTE	BITTER		ITALY	60,00	100	-	12
- ROGER -									
13	CGI-ROGER12-700	ROGER AMARO TENERE SOTTO BANCO	LIQUEUR	*Strong taste with citrus fruity hints, gentian and cinchona. Cheeky.*	ITALY	25,00	700	-	12
- MADAME MILÙ -									
14	CGI-MMBHERBL12-700	MADAME MILÙ DA BERE AL BISOGNO	LIQUEUR	*Balsamic liquor with strong grassy notes and almost spicy tones.*	ITALY	45,00	700	-	12
- BERGAMOTTO FANTASTICO -									
15	CGI-BERFEDF12-700	BERGAMOTTO FANTASTICO	LIQUEUR	*Perfumed and balanced citrus fruity notes, silky and fresh.*	ITALY	32,00	700	-	12
- WASHINGTON -									
16	CGI-WADAEEAL12-700	AMARO DI ARANCE ED ERBE	LIQUEUR	*Original in mixology and in the great aperitif classics this amaro is surprising for the bitter part of oranges.*	ITALY	28,00	700	-	12
- MERAVIGLIOSO -									
17	CGI-MERSPIAM12-700	SPIRITO AMARO	LIQUEUR	*The wonderful Spirito Amaro of our land, born to represent our botanical garden in its essence.*	ITALY	25,00	700	-	12
- GIOCONDO -									
18	CGI-GIOCCA12-700	CAFFÈ CABARET	LIQUEUR	*A combination of small parts of Ethiopian coffee with his toasted acorns for a unique Amaro.*	ITALY	23,00	700		12
- GIL -									
19	CGI-GILAUGIN12-700	GIL AUTHENTIC RURAL GIN	GIN	*Naturally round, Mediterranean scrub aromas and citrus fruits.*	ITALY	43,00	700	-	12
20	CGI-GINGILITALIA-700	GIL ITALIAN PEATED GIN	GIN		ITALY	43,00	700	-	12
- SABATINI -									
21		LONDON DRY GIN	GIN LONDON DRY	*Lovely f resh herb and lemony notes with hints of Tuscan countryside. Full body but not heavy with the juniper beautifully balance by the balsamic wild fennel, the fresh lemon verbena and thyme. Long and smooth with all the botanicals combining to give a sophisticated lingering finish.*	ITALY	41,30	700	-	6
- BOSQUE -									
22		BOSQUE CRAFT NATIVO	GIN	*Beautiful bouquet with citrus notes. Light to medium mouthfeel. Well balanced, with subtle salinity and a medium-long finish. Smooth, very pleasant on the palate. Refreshing. Ideal for cocktails. Winner of Spirit of the Year at the 2025 Bartender Spirits Awards in the USA. 99 points. Gin of the Year in New Orleans at Tales of the Cocktails 2025.*	ARGENTINA	42,00	750	-	6
23		BOSQUE CRAFT ALTA MONTAÑA	GIN	*A contemporary gin with intense floral and spicy notes and a balanced sweetness. On the nose, spices and juniper give way to a palate with nuances of caramel, toffee, and sweet citrus, culminating in a spicy juniper finish. The palate offers a unique creaminess resulting from the concentration of its oils. Winner of the 2022 World's Best Gin at the WGA.*	ARGENTINA	53,00	750	-	6
24		BOSQUE CRAFT REFUGIOS	GIN	*The fragrant combination of spices and vanilla unfolds elegantly. Wine notes intertwine with cherry fruit, while a subtle touch of warmth adds intrigue. The barrel influence is highlighted, culminating in a long and satisfying finish. This is the result of Bosque Nativo, aged for six months in second-use French oak barrels from Mendoza Malbec.*	ARGENTINA	42,00	750	-	6

Legend **GB**: Standard Gift Box **WGB**: Wooden Gift Box **MGB**: Metal Gift Box **DGB**: Deluxe Gift Box **GGP**: Glass Gift Pack **OGP**: Other Gift Pack **DB**: Display box **C**: Canister ● Biological/Organic ● Gluten free ● Limited edition

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1. CGI-SALLIMO-750

2. CGI-RCARED-750

3. CGI-RCBIANCO-750S

4. CGI-RCEXTRA-750

5. CGI-CAROSSO-1000

6. CGI-CAROSSO-1000

7. CGI-BRRED-1000

8. CGI-BRWHITE-1000

9. CGI-MTBGFLIQ12-750

10. CGI-AMMANDRA-1000

11. CGI-AIVMDLIQ12-700

12. CGI-TIMPVMD12-100

13. CGI-ROGER12-700

14. CGI-MMBHERBL12-700

15. CGI-BERFEDF12-700

16. CGI-WADAEEAL12-700

17. CGI-MERSPIAM12-700

18. CGI-GIOCCA12-700

19. CGI-GILAUGIN12-700

20. CGI-GINGILITALIA-700

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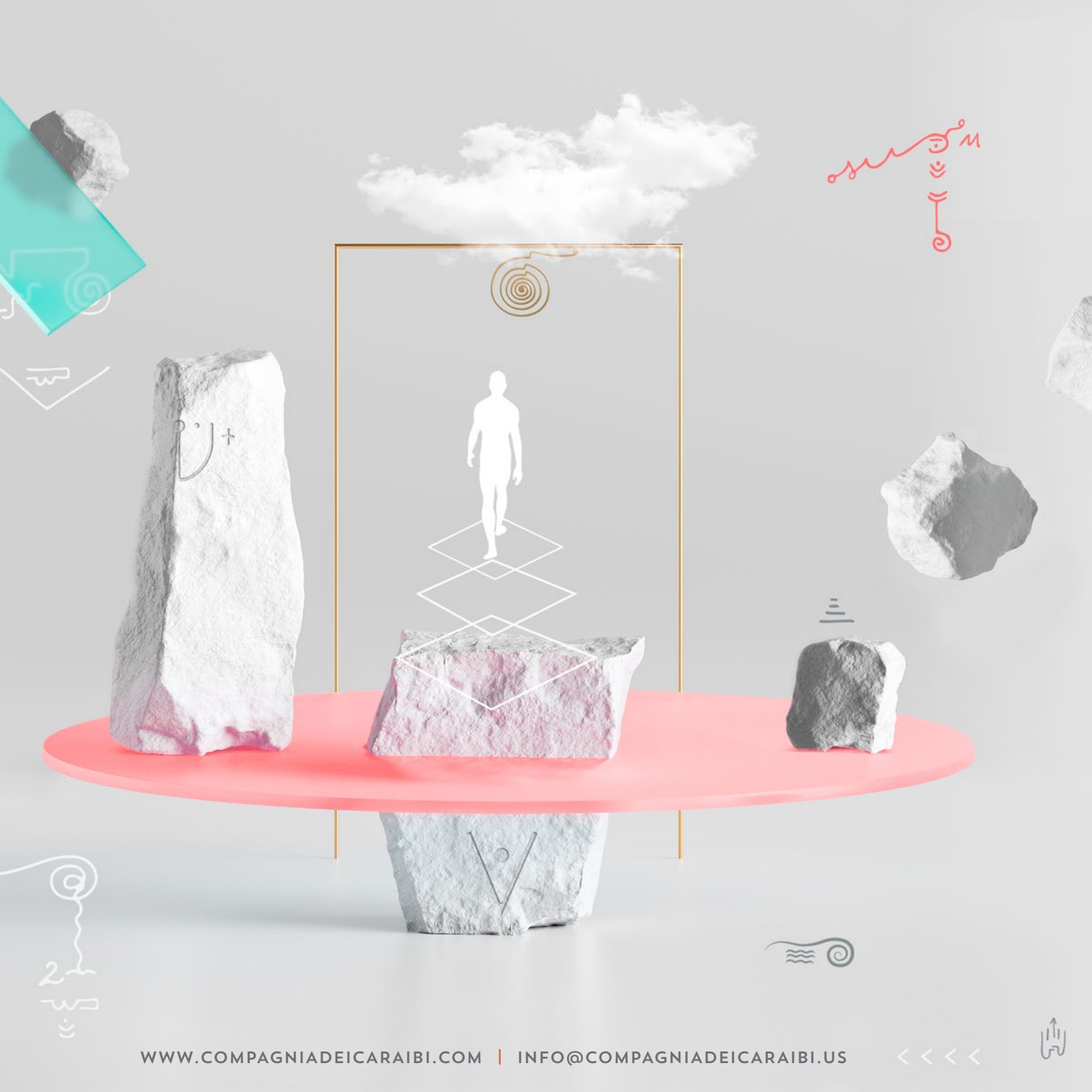
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