

Ancient roots,
new visions



Authentic flavors
evolving into the art
of mixology.

Guerzoni
biologico e biodinamico

INTRO

The Art of Organic Mixology

For over 40 years, Acetaia Guerzoni has followed the rhythm of nature and Organic principles, cultivating a deep bond with the land. This philosophy of harmony creates a perfect balance between man and the earth.

Today, this ancient wisdom evolves into a new sensory experience. Where time becomes flavor, we present premium alcohol-free drinks that blend tradition and innovation, offering pure Italian excellence for a conscious lifestyle.

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RANGE



RANGE

A Palette of Authentic Flavors

From vibrant citrus to deep amber notes.



Ruby Bitter

A bold and botanical masterpiece.

Characterized by its intense ruby color and a complex infusion of aromatic roots and herbs, it delivers the authentic dry and bitter kick of the classic Italian aperitivo, naturally evolved.



Velvet Almond

Sweet elegance, reimagined.

This base highlights the velvety almond character of traditional amaretto, reimagined for a modern, alcohol-free experience. A perfect companion for sophisticated mocktails or a simple, elegant sip.



Lemon Zest

The vibrant energy of the Mediterranean sun in a glass.

Bursting with the fresh, aromatic fragrance of Italian citrus peels, this lively blend offers a zesty awakening for the palate, pure and invigorating.



Wild Rosé

A Playful Sip of Softly Fruity Delight.

Wild Rosé captivates with its delicate pink color and gently fruity profile. It is a versatile base that adds a fresh twist to every creation.



Orange Sunset

The golden hour, captured in a bottle.

Refreshing and perfectly balanced between sweet and bitter orange notes. An invitation to celebrate the Italian ritual of conviviality, light in spirit and full of flavor.

Recipes & Pairings

A sensory dialogue between glass and plate. Discover our signature serves and their perfect culinary companions, designed to elevate the tasting experience.



Velvet Sour

/01



A sophisticated balance where the enveloping, nutty warmth of our Velvet Almond meets the crisp freshness of apple and the zest of lime. A smooth, non-alcoholic highball that surprises with its sweet-and-sour complexity.

PERFECT PAIRING

Aged Parmigiano Reggiano Chunks.

Why: The savory, umami notes and the granular texture of a 24-month Parmigiano create a stunning contrast with the sweet, nutty roundness of the drink. If you want to stay 100% on brand, suggest adding a drop of Guerzoni Silver or Gold Balsamic Vinegar on the cheese.

INGREDIENTS

3 cl Guerzoni Velvet Almond
15 cl Clear Apple Juice
2 cl Rich Sugar Syrup (2:1)
2 cl Fresh Lime Juice

SERVING

 Collins glass
330 ml

PREPARATION

Build directly in the glass with ice cubes. Stir gently.

GARNISH

Green apple slices and a small Amaretto cookie crumble



Velvet Almond

Mediterranean Fizz

/02



A sparkling explosion of Mediterranean freshness. The vibrant, citrusy notes of our Lemon Zest are perfectly lifted by the dry effervescence of tonic water and the natural sweetness of organic agave. A thirst-quenching, solar drink that captures the essence of an Italian summer.

PERFECT PAIRING

Warm Focaccia with Rosemary and Sea Salt.

Why: The aromatic oils of the rosemary and the salinity of the focaccia perfectly complement the sharp, citrusy acidity of the drink, cleaning the palate and enhancing the “Mediterranean” experience.

INGREDIENTS

4 cl Guerzoni Yellow Zest
2 cl Organic Agave Syrup
2 cl Fresh Lime Juice
15 cl Premium Tonic Water

SERVING

 Collins glass
330 ml

PREPARATION

Build directly in the glass over plenty of ice. Stir gently to combine without losing the carbonation.

GARNISH

Lemon Zest Twist



Lemon Zest

Blush Bloom

/03



A light and refreshing drink with subtly bitter notes from the spritz condiment, balanced by the floral sweetness of elderflower syrup and the crisp effervescence of tonic water. Garnished with a slice of lime, it offers a playful and aromatic sip, perfect for any occasion.

PERFECT PAIRING

Fresh Goat Cheese crostini.

Why: The soft, tangy creaminess of fresh goat cheese contrasts beautifully with the lightly fruity and floral notes of the cocktail. Try adding a small zest of lime or a few fresh berries on the cheese to enhance the playful, aromatic character of the drink.

INGREDIENTS

3 cl Orange Sunset
2 cl Elderflower syrup
15 cl Tonic water

SERVING

 Collins glass
330 ml

PREPARATION

Build directly in the glass with ice cubes. Stir gently.

GARNISH

Lime slice



Orange
Sunset

Pink Bitter Fizz

/04



A refreshing and lightly bitter drink with subtle sweetness from sugar syrup and bright, tangy notes of pink grapefruit soda. Garnished with a grapefruit wedge, it's a lively and easy-to-enjoy choice, perfect for a relaxed aperitivo moment.

PERFECT PAIRING

Marinated Olives or Light Bruschetta.

Why: The crisp citrus and gentle bitterness of the cocktail contrast beautifully with the savory, slightly salty flavors of marinated olives or a light bruschetta. This pairing highlights the drink's refreshing character while keeping the aperitivo spirit.

INGREDIENTS

3 cl Ruby Bitter
2 cl Sugar Syrup
15 cl Pink Grapefruit Soda

SERVING

 Wine glass
330 ml

PREPARATION

Build directly in the glass with ice cubes. Stir gently.

GARNISH

Grapefruit wedge



Ruby
Bitter

Rosy Spice

/05



A warm and fragrant drink with delicate rose notes, a hint of cinnamon sweetness, and a touch of fresh lime. Served in a low tumbler and garnished with a cinnamon stick, it's a cozy, aromatic choice perfect for an elegant aperitivo moment.

PERFECT PAIRING

Candied Almonds

Why: The soft floral and spiced notes of the cocktail are beautifully balanced by the sweet, toasted crunch of candied almonds. This combination highlights the aromatic warmth of the drink while adding a playful texture and a touch of indulgence.




**Wild
Rosé**

INGREDIENTS

4 cl Wild Rosé
3 cl Cinnamon Syrup
2 cl Lime Juice

SERVING

 Low tumbler
330 ml

PREPARATION

Shake vigorously for 10–15 seconds to chill and mix the ingredients.

GARNISH

Cinnamon stick





Visit our website

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