



Exclusive Trademarks

Disaronno

Today Disaronno is one of the most appreciated and well known liqueurs in the world for its acknowledged quality. But only a few know where its prestige and class come from.

In 1525, the artist Bernardino Luini, student of Leonardo da Vinci, was asked to adorn the Church of Saronno, dedicated to the Madonna dei Miracoli. (Our Lady of the Miracle).

To portrait Our Lady, he chose a beautiful innkeeper of the place as a model. She thanked him by giving him as a present a precious beaker, full of an amber coloured, fragrant and delicate liqueur...

This is how, from a simple sign of kindness and from the unique combination of secret ingredients, the DISARONNO legend was born.

Since more than 500 years it is a symbol of the Made in Italy and today more than ever, it is always a protagonist and keeps up with times.



Mandarinetto Isolabella

In the history of aromas, 1871 is an important date. At that time in an artisan steam distillery and after an attentive preparation, Mandarinetto Isolabella was born.

Ever since that moment, its unmistakable bouquet, result of a balanced maceration of selected Mediterranean mandarins, delights all those who appreciate true art with taste, too.

Today it is a classic among sweet liqueurs. It hides all the perfume and fragrance of Mediterranean mandarins.

Essential component of a number of cocktails and long drinks, it is appreciated, intense and perfumed, when drunk iced on the rocks.





Zabaione Florio

Cantine Florio (Florio Wine Cellars) were established in 1833 in Marsala (Sicily), in the heart of the “sun belt”, a unique area in the world for the special relationship between microclimate, vineyard and land. Since its foundation, Florio has joined its trademark to highest quality and longest ageing Marsala.

Florio trademark is the token of a product linked to genuineness and Italian tradition.



Famous brands for top art gelato making

* GELOSTELLA DISARONNO AMARETTO

An exclusive flavour for top art gelato making.

Paste with creamy texture and a great content of pralined almonds and chopped hazelnuts, remaining crispy in gelato. It does not contain alcohol.

* DISARONNO COATING

Coating made of white chocolate, with a great content of amaretto chips, meant for gelato on stick, hand-made gelato cookies, cold pralines, bon bons gelato and coated small cones.

* GELOSTELLA 200 MANDARINETTO ISOLABELLA

Multipurpose alcohol-free paste for gelato, sorbetto and to variegate Yoghurt, Fiordilatte and Cream gelato.

* MANDARINETTO ISOLABELLA TOPPING SAUCE

Containing mandarin juice, thanks to its texture, it can be used also to variegate gelato directly in the tub.

* GELOSTELLA ZABAIONE GELATERIA FLORIO

The use Marsala Florio as an ingredient makes it stand out for its unmistakable flavour. The great content of eggs and egg yolks gives it a full-bodied texture and a marked colour.

Excellent not only for gelato, but for artisan pastry, too.

* GELOSTELLA ZABAIONE PASTICCERIA FLORIO

The thick and full-bodied texture suitable for pastry, makes it possible to use it both pure and in combination with various kinds of creams and whipped cream.

* ZABAIONE FLORIO GLAÇAGE

Lucid glaçage, semitransparent with a texture ideal to be used for cold process pastry specialties.

Unique for its special flavour, characterised by the unmistakable Marsala "Florio"® aroma.

* ZABAIONE FLORIO TOPPING SAUCE

Characterised by the unmistakable Marsala "Florio"® aroma and by its content of egg yolks.





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Prodotti Stella TV

