

# Cannella Cinnamon Cordial

Sicilian Inspired. Made in San Francisco.

**OVERVIEW** “Cannella” is our family name, and the Italian word for cinnamon. Inspired by founder Joe Cannella’s formative travel experiences in Sicily, Cannella Cinnamon Cordial is crafted as an after-dinner digestivo, and for craft cocktails.

At less than 6% sugar by volume, Cannella Cinnamon Cordial stands sippable on its own, and with the cleaner, thinner (not syrupy) profile it plays a balanced role in an array of craft cocktails.

**WHAT’S IN IT** In traditional fashion, the ingredients are clean and straightforward. Made with brandy, neutral spirits and spices, including a blend of four unique cinnamon varieties (Ceylon (“true) cinnamon from Sri Lanka, and cassia cinnamon from Vietnam, China and Indonesia).

**HOW TO ENJOY** On the rocks with an orange twist, or try in one of our signature cocktails!

**THE BOTTLE** Old world meets modern design. The triskele symbol, which is also used in the Sicilian flag, is based on man’s oldest stone carvings. Each bottle is hand-signed by founder and producer Joe Cannella.

## Specs

ABV: 34%

Base: Grape Brandy + Neutral Spirits

Sugar: Less than 6%

Format: 750ml

Cases: 6x 750ml



**About Cannella Spirits:** “Cannella” is the Italian word for cinnamon, and our family name. Inspired by an ancient Sicilian family tradition in the spice trade, we launched our San Francisco based amaro company in 2014 when we launched our Cannella Cinnamon Cordial.

# Cannella Cinnamon Cordial

Sicilian Inspired. Made in San Francisco.

## SIGNATURE COCKTAILS

### *Spring* ITALIAN 75

1 OZ CANNELLA CINNAMON CORDIAL  
1 OZ SIMPLE SYRUP  
¾ OZ FRESH ORANGE JUICE  
3 OZ PROSECCO

- 1) ADD CANNELLA, SIMPLE SYRUP & OJ TO COCKTAIL SHAKER WITH ICE.
- 2) SHAKE WELL, DOUBLE-STRAIN INTO CHAMPAGNE FLUTE.
- 3) TOP GENTLY WITH PROSECCO.

### *Summer* LA MARGHERITA

1½ OZ REPOSADO TEQUILA  
1 OZ CANNELLA CINNAMON CORDIAL  
½ OZ ORANGE LIQUEUR  
½ OZ FRESH LIME JUICE  
¼ OZ SIMPLE SYRUP  
6 drops SEVEN STILL'S PRICKLY PEAR BITTERS

- 1) ADD ALL INGREDIENTS EXCEPT BITTERS TO SHAKER WITH ICE.
- 2) SHAKE, DOUBLE-STRAIN INTO LOWBALL GLASS FILLED WITH ICE.
- 3) ADD BITTERS AND GARNISH WITH AN ORANGE TWIST.

### *Fall* CINN CITY

2 OZ RYE WHISKEY  
1½ OZ CANNELLA CINNAMON CORDIAL  
8 drops SEVEN STILL'S COCKTAIL BITTERS

- 1) ADD ALL INGREDIENTS TO MIXING GLASS.
- 2) STIR 10 SECONDS WITH LOTS OF ICE.
- 3) STRAIN INTO CHILLED COUPE GLASS.
- 4) GARNISH WITH AN ORANGE TWIST.

### *Winter* HOT CANNELLA

1½ OZ CANNELLA CINNAMON CORDIAL  
3 OZ APPLE CIDER  
1 dash ANGOSTURA BITTERS

- 1) WARM CIDER UNTIL IT HAS A LIGHT STEAM.
- 2) POUR INTO SHORT MUG AND ADD CANNELLA.
- 3) GARNISH WITH AN ORANGE TWIST AND CINNAMON STICK.

**About Cannella Spirits:** "Cannella" is the Italian word for cinnamon, and our family name. Inspired by an ancient Sicilian family tradition in the spice trade, we launched our San Francisco based amaro company in 2014 when we launched our Cannella Cinnamon Cordial.