



ROMANOFF VODKA

The name Romanoff was born from a fortunate encounter in 1956 between Gancia and Prince Dimitri Romanoff, nephew of the last Tsar of Russia. Exiled in Europe following the Russian Revolution, Dimitri came to appreciate the premium wines and heritage of Casa Gancia, granting the Italian company the rights to use his name and the Romanoff family crest. Romanoff is a vodka that elevates its category, both in terms of liquid quality and packaging, offering a superior expression within its price segment.

AVAILABLE FORMATS: 100Cl - 70Cl

TASTING NOTES

Colour: crystal-clear and brilliant.

Nose: hints of fresh bread with delicate mineral notes.

Taste: grain notes and a smooth, velvety palate lead to a long, pleasantly warming finish.

TECHNICAL NOTES

Production area: Canelli

Primary ingredients: alcohol crafted exclusively from winter wheat.

Production process: made with premium distilled alcohol obtained through five distillations.

Alcohol content: 37,5% vol.

SERVICE NOTES

Pairing: Romanoff is the perfect base for classic cocktails such as the Moscow Mule, Espresso Martini, Vodka Martini and Sex on the Beach. Its purity and clean, neutral character allow every ingredient to shine, making it the ideal choice for crafting perfectly balanced signature cocktails.

Serving temperature: 4–8°C when enjoyed neat.





VESPER: *the Vesper Martini is an elegant and sophisticated cocktail, made famous by James Bond in Ian Fleming's novel *Casino Royale*. It stands out for its bold character and distinctive aromatic profile, setting it apart from the classic Martini. Bond names the cocktail after Vesper Lynd, the only woman he ever truly loved, remarking that "once you've tasted it, you won't want to drink anything else."*



Type: pre-dinner cocktail
Cocktail IBA: The Contemporary Classic

GLASS

Cocktail glass

MIXING METHODS

Shake and strain

INGREDIENTS

4 cl Luis Gin Eight

1 cl Romanoff Vodka

1 cl Lillet Blanc

GARNISH

Lemon zest

CAIPIROSKA: *although the Caipiroska is not officially recognized by the IBA as a standalone cocktail, it is universally known by professional bartenders as the most popular twist on the Caipirinha, with vodka replacing the traditional cachaça as the base spirit. The Caipirinha, listed among the IBA Contemporary Classics, remains the original cocktail from which this variation derives. Celebrated for its refreshing character, the Caipiroska is an excellent aperitif thanks to the bright acidity of fresh lime, while its higher alcohol content and touch of sweetness also make it an enjoyable after-dinner cocktail.*



Type: Anytime drink
Cocktail IBA: The Contemporary Classic

GLASS

Old fashion

MIXING METHODS

Muddle

INGREDIENTS

6 cl Romanoff Vodka

1 Fresh lime

4 Teaspoons of sugar

Crushed ice