



GALLIANO VANILLA

Italian Herbal Liqueur

Galliano uses Bourbon vanilla layered over the foundational Italian herbal blend. 30% volume. **BOTANICALS:** the recipe is built on a beet-alcohol neutral base, weaving Mediterranean anise, cardamom, lavender, peppermint and cinnamon through a slow infusion that integrates the herbal sweetness with the vanilla. Each botanical contributes a distinct band — the peppermint's cooling lift, the anise's central note, the lavender's floral perfume, the cinnamon's warmth — and the Bourbon vanilla pulls them all into a single creamy register. **SERVING:** chilled neat, or as the signature Harvey Wallbanger (vodka, fresh orange juice, a float of Galliano on top) — the cocktail that put Galliano onto the international bar map in the 1970s. Equally a Galliano Hot Shot (espresso, Galliano, whipped cream, layered) for after dinner. At the table it pairs with vanilla cream desserts, panna cotta, or a black-coffee finish.

Tasting notes

Color

Vivid yellow — the house's signature.

Aroma

Creamy vanilla over caramel-toffee, peppermint lift, anise, cinnamon, hint of liquorice.

Taste

Slightly syrupy attack — peppermint and creamy vanilla lead.

Finish

Fresh — black pepper, vanilla, spiced peppermint, hint of anise.

GALLIANO The Italian herbal liqueur invented in 1896 by Tuscan distiller Arturo Vaccari in Livorno as a tribute to Major Giuseppe Galliano, hero of the First Italo-Ethiopian War. The original recipe — over thirty herbs and spices including star anise, Mediterranean anise, juniper, lavender, peppermint, cinnamon and yarrow — has remained the structural backbone of the house. The unmistakable tall yellow bottle is the visual signature, designed to evoke a Roman column and the Mediterranean light.