



GALLIANO

MEDIA COVERAGE

2024-2025





May 28, 2025

Online Visits: 5,000

[Click to view article](#)

New Reviews for May 28, 2025

Galliano Espresso Coffee Liqueur

Brilliant, dark mahogany color, being nearly opaque. The nose is filled with scents of dark roasted espresso beans with supporting notes of dark chocolate, brown sugar, and vanilla bean. The palate echoes the nose adding a lovely anise note that marries perfectly with the dense espresso and mocha notes, finishing strong with mint and roasted nuts. Full-bodied and generous with espresso and supporting flavors in perfect harmony — ideal for cocktails. \$24.99

– 4.5 Stars



May 15, 2025

Online Visits: 1,227,877

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6 Refreshing Cocktail Recipes to Kick Off Summer

Grab your shaker and raise a glass this Memorial Day, Father's Day, and July 4th.



Galliano Sour

Ingredients:

- 2 oz **Galliano Autentico**
- 1 oz Fresh Lemon juice
- 1/3 oz Egg white
- 1 Dash Angostura bitters

Pallini Spritz

Ingredients:

- 2 oz Pallini Limoncello
- 3 oz Prosecco
- Garnish: Lemon Slice

Instructions:

- Add all the ingredients in a large wine glass filled with ice and garnish with a lemon slice.



Alabama Slammer

Ingredients:

- 0.5 oz Bols Amaretto
- 0.5 oz Sloe gin
- 1.0 oz Southern Comfort
- 2.0 oz Orange juice
- 1.0 oz Fresh lemon juice
- 0.2 oz Sugar syrup



GOLDEN COCKTAILS TO START SUMMER HOLIDAYS WITH SUNSHINE IN A GLASS



PALLINI SPRITZ

INGREDIENTS:

- 2 oz [Pallini Limoncello](#)
- 3 oz Prosecco
- 1 oz Sparkling water
- Garnish: Lemon Slice

GALLIANO SOUR



INGREDIENTS:

- 2 oz [Galliano Autentico](#)
- 1 oz Fresh Lemon juice
- 1/3 oz Egg white
- 1 Dash Angostura bitters

INSTRUCTIONS:

- Combine all ingredients in a cocktail shaker with ice
- Pour into a coupe glass and enjoy!



March 18, 2025

Online Visits: 5,382,704

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15 Cocktails Every Chocolate Lover Should Know About Golden Cadillac



The golden Cadillac is a classic cocktail that has been in rotation on bar menus since its invention at a California bar in the early 1950s. The story goes that a newly engaged couple asked for a special drink to celebrate their union, and the bartender dedicated the drink to the pair's notable car outside.

This drink is also relatively easy to make, provided you have the herbaceous Italian liqueur Galliano L'Autentico on hand. Galliano has a yellow or "golden" color, and its vanilla and anise flavors make it an interesting combination with chocolate.

The golden Cadillac a close cousin of the brandy Alexander, using the Galliano instead of brandy. To make this drink, mix the Galliano with white crème de cacao, cream, and ice, and pour it into a pre-chilled cocktail or coupe glass, with optional chocolate shavings on top.



yahoo!life

March 18, 2025

Online Visits: 407,199,536

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Syndications from Chowhound

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The Social NY

March 14, 2025

Online Visits: 5,000

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LOVE ESPRESSO MARTINIS? FIND BOLD AND CREATIVE VARIATIONS THAT TAKE THIS CLASSIC COCKTAIL TO THE NEXT LEVEL



Galliano Espresso Martini

Ingredients:

- 1.5 oz Vodka
- 1 oz Galliano Espresso
- 1 oz Espresso

Method:

Blend items together in a cocktail shaker with ice. Shake vigorously for 30 seconds, strain into a chilled martini glass and enjoy!



The Low ABV Espresso Martini (6%)

Ingredients:

- 1.5 oz Fluère Spiced Cane
- 1 oz Galliano Espresso
- 1 oz Espresso
- Dash of simple syrup
- Garnish: Three Coffee Beans

Method:

Add all the ingredients into a cocktail shaker with ice. Shake and strain into a chilled martini glass. Garnish with three coffee beans

Drink to National Espresso Martini Day with the best espresso martini recipes



Galliano has an espresso liqueur that works well in espresso martinis. TOTB

Galliano Espresso Martini

- 1.5 oz Vodka
- 1 oz Galliano Espresso
- 1 oz Espresso

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BOLLO

Shake with ice and strain into a martini glass

NATIONAL ESPRESSO MARTINI DAY: COFFEE COCKTAILS

GALLIANO ESPRESSO MARTINI

With the resurgence of the [Espresso Martini](#), it's no surprise this iconic cocktail has earned its own day of celebration. Since its creation in the 1980s, this bittersweet, caffeinated libation has become a global favorite – perfect for kicking off an evening or winding down with a smooth nightcap. This March 15th, aka [National Espresso Martini Day](#), is the time to shake up a classic or explore creative twists on the beloved cocktail!

Whether you're a purist or love an unexpected riff, there are endless ways to elevate your cocktail game. [Galliano Espresso](#) and [Tia Maria Cold Brew Coffee Liqueur](#) are must-haves for crafting a bold and flavorful Espresso Martini at home; For a unique spin, swap vodka for [Kōloa Kaua'i Coffee Rum](#) to add a tropical touch of Hawaii to your caffeine fix. Partnering with Kaua'i Coffee Company, this coffee-flavored rum bottles the Hawaiian Island ease and the spirit of Aloha. If you're looking for a lighter take, [Fluère Spiced Cane](#) offers a low-ABV twist while preserving the cocktail's signature depth.

Here are four Espresso Martini recipes to enjoy all year long!

Ingredients:

- 1.5 oz Vodka
- 1 oz [Galliano Espresso](#)
- 1 oz Espresso

Blend together and enjoy!





February 27, 2025

Online Visits: 1,308,616

[Click to view article](#)

4 Cocktails to Energize Your National Espresso Martini Day

National Espresso Martini Day is coming up on March 15.

Ingredients:

1.5 oz Vodka
1 oz Galliano Espresso
1 oz Espresso

Instructions:

Blend together and enjoy!



The Low ABV Espresso Martini (6%)

Ingredients:

1.5 oz Fluère Spiced Cane
1 oz Galliano Espresso
1 oz Espresso
Dash of simple syrup
Garnish: Three Coffee Beans

Instructions:

Add all the ingredients into a cocktail shaker with ice. Shake and strain into a chilled martini glass. Garnish with three coffee beans

COMMENTS

To post a comment, you must [register](#) and [login](#).





January 22, 2025

Online Visits: 1,567,783

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8 Low-ABV Cocktail Recipes for January and Beyond

These cocktails are easy to make in under five minutes.

The holidays have come and gone, and a new year means a new opportunity to consciously dial things back. These low-ABV cocktails are ideal for anyone looking to enjoy flavorful drinks with a lighter touch. Whether it's for brunch, happy hour, or an after-dinner sip, these cocktails are refreshingly delicious and incredibly easy to make in under five minutes.

Delivering just the right amount of buzz, these low-proof libations are perfect for those embracing the "everything in moderation" mindset while still savoring their favorite flavors in January and beyond.

The Low ABV Galliano Espresso Martini (6%)

Ingredients:

- 1 ½ oz Fluère Spiced Cane
- 1 oz Galliano Espresso
- 1 oz Espresso
- 1 dash of simple syrup

Instructions:

Blend together and enjoy!



Pallini Spritz

Ingredients:

- 2 oz Pallini Limoncello
- 3 oz Prosecco
- 1 oz Sparkling water
- Garnish: Lemon Slice

Instructions:



LUCAS BOLS ingredients in a large wine glass filled with ice and garnish with a lemon slice.

Classic NUVO Cocktail

Ingredients:

- 1/4 oz French Cognac
- 1 sugar cube
- Top with NUVO Sparkling Liqueur

Instructions:

Add french cognac and soak 1 sugar cube in a chilled cocktail glass. Top with NUVO Sparkling Liqueur.



Fluère Paloma

Ingredients:

- 1 ¾ oz Fluère Smoked Agave
- ½ oz Lime Juice
- Topped with Grapefruit Soda
- Garnish: Grapefruit zest

Instructions:

Add ingredients into a chilled highball glass. Top with grapefruit soda and stir.

Garnish with grapefruit zest.



Fluère Daiquiri

Ingredients:

- 2 oz Fluère Spiced Cane
- 2/3 oz Lime Juice
- 1/3 oz sugar syrup
- Garnish: Dehydrated Lime Wheel

Instructions:

Add ingredients to a cocktail shaker with ice. Shake and strain into a chilled Nick and Nora glass. Garnish with a dehydrated lime wheel.





Try out these low-ABV cocktails for a gentle transition into the new year

Slip into the new year with these less-boozy cocktail options

The Low ABV Galliano Espresso Martini (6%)

Ingredients:

- 1 ½ oz Fluère Spiced Cane
- 1 oz Galliano Espresso
- 1 oz Espresso
- 1 dash of simple syrup

Method:

Blend together and enjoy!



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Pallini Spritz



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Ingredients:

- 2 oz Pallini Limoncello
- 3 oz Prosecco
- 1 oz Sparkling water
- Garnish: Lemon Slice

Method:

Add all the ingredients in a large wine glass filled with ice and garnish with a lemon slice.

The Low ABV 6%

Ingredients:

- 1.5 oz Fluère Spiced Cane
- 1 oz Galliano Espresso
- 1 oz Espresso
- Dash of simple syrup
- Garnish: Three Coffee Beans

Method:

Add all the ingredients into a cocktail shaker with ice. Shake and strain into a chilled martini glass. Garnish with three coffee beans



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Classic NUVO Cocktail

Ingredients:

- 1/4 oz French Cognac
- 1 sugar cube
- Top with NUVO Sparkling Liqueur

Method:

Add french cognac and soak 1 sugar cube in a chilled cocktail glass. Top with NUVO Sparkling Liqueur.



Classic NUVO Cocktail



yahoo!life

January 15, 2025

Online Visits: 413,750,923

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Syndications from The Manual



January/February 2025 Issue

Print Circulation: 5,000

CIGAR & SPIRITS

A Lifestyle Magazine



GALLIANO ESPRESSO

MSRP: \$24.99 | 30.0%

A rich coffee-flavored liqueur that blends the deep, robust taste of espresso with the signature smoothness of Galliano's herbal base. It offers a harmonious balance of dark coffee, vanilla, and subtle spice notes, creating a complex and velvety flavor profile. Galliano Espresso delivers a satisfying, slightly sweet finish with an invigorating coffee kick.



LUCAS
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CULTIVATE YOUR MESSAGE



December 24, 2024

Online Views: 1,094,038

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The 40 Best Liqueurs for Your Bar Cart

Pallini Limoncello



While a cello can technically be produced with any type of citrus, the category is best associated with the original lemon-based after-dinner digestif: limoncello. This expression is based on a recipe developed over 100 years ago by the Pallini family in Italy. It uses Sfusato lemons from the Amalfi Coast, resulting in a dense concentration of sweet and tangy citrus notes from nose to finish. Enjoy it on its own or take it for a spin in a highball for sessionable, summertime refreshment.

Average price: \$30

Galliano L'Autentico



Like Chartreuse, Licor 43, and Cynar, Galliano L'Autentico's recipe is a guarded company secret. But we do know that it contains juniper, caraway, cloves, vanilla, anise, and a handful of herbs and botanicals. Tastewise, Galliano L'Autentico bears a minty, herbaceous profile peppered with vanilla and licorice that sips well below its 42.3 percent ABV. Try it out in a Pornstar Martini or kitschy, disco-era delights like the Harvey Wallbanger.

Average price: \$25

Shake Up Thanksgiving with the Galliano Espresso Martini



Thanksgiving is all about food, family, and finding creative ways to stay awake after that third helping of turkey. Enter the *Galliano Espresso Martini*, your new favorite holiday cocktail that's here to rescue you from the inevitable post-dinner slump. With its rich coffee flavor and a dash of vodka-powered energy, this drink is equal parts pick-me-up and indulgence.

The Recipe

Crafting the *Galliano Espresso Martini* couldn't be simpler—because let's face it, no one wants to stress over cocktail-making on Thanksgiving. Here's what you'll need:

The 10 Best Espresso Cocktails

There's so much more to coffee cocktails than the good old espresso martini.

Mariah's Mocha

I recently visited Mariah Carey's Black Irish Holiday Bar pop-up at Virgin Hotels New York City, where the Queen of Christmas's Irish cream brand is featured in several seasonal cocktails. With its velvety smooth texture and taste, I thought, this would be perfect for a boozy iced mocha drink. I then got my hands on some Galliano Espresso, and with strong notes of chocolate and almost a syrupy viscosity, I knew I was onto something. It made sense to mix it with Diplomatico Reserva Exclusiva Rum, yet another spirit with notes of cocoa. Beware of this one; this recipe is pure booze, and dangerously smooth!

Ingredients:

1.5 oz Diplomatico Reserva Exclusiva Rum
2 oz Black Irish Original Irish Cream Liqueur
1 oz Galliano Espresso

Garnish:

Chocolate syrup
Whipped cream
Chocolate sprinkles

Pour all ingredients into a shaker and shake. Line the inside of a mason jar with chocolate syrup and fill with ice. Strain drink into mason jar over ice. Top with whipped cream, chocolate syrup, and chocolate sprinkles.



November 12, 2024

Online Visits: 1,276,678

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11 Fall-Inspired Cocktails for Thanksgiving

Bring flavors of apple, cranberry, pomegranate & more to your Thanksgiving table.

Galliano Espresso Martini

Ingredients:

1.5 oz Vodka

1 oz Galliano Espresso

1 oz Espresso

Instructions:

Blend together and enjoy!



8 Thanksgiving Cocktails To Warm Your Holiday

Galliano Espresso Martini

Ingredients:

- 1.5 oz Vodka
- 1 oz Galliano Espresso
- 1 oz Espresso

Directions:

Blend together and enjoy!



Galliano Espresso Martini GALLIANO



November 6, 2024

Online Visits: 5,000

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New Reviews for November 6, 2024

Spirits Reviews

Galliano Espresso Coffee Liqueur

Brilliant, dark mahogany color, being nearly opaque. The nose is filled with scents of dark roasted espresso beans with supporting notes of dark chocolate, brown sugar, and vanilla bean. The palate echoes the nose adding a lovely anise note that marries perfectly with the dense espresso and mocha notes, finishing strong with mint and roasted nuts. Full-bodied and generous with espresso and supporting flavors in perfect harmony — ideal for cocktails. \$24.99

– 4.5 Stars

Pallini Limoncello

Cloudy, looking akin to freshly squeezed lemon juice. The nose is filled with the scents of candied lemon zest with accents of cane sugar, much like a homemade lemonade, albeit more intense. The palate echoes the nose, delivering a bright, sweet lemon-driven core with a refreshing dose of lemon zest oils and just enough sugar to give it body and soften the tart flavors. Medium-bodied with vibrant lemon flavors broadened by a mildly viscous sugar syrup. \$29.99

– 4 Stars

5 Coffee Liqueurs To Upgrade Your Espresso Martini

The espresso martini has made a remarkable comeback in recent years, becoming one of the most sought-after cocktails on the bar scene.

Galliano Espresso

Galliano Espresso offers a concentrated espresso flavor. Made with a blend of two types of dark roasted coffee beans—55% Arabica from Colombia and Brazil, and 45% Robusta from India and Kenya—it is well-suited for creating rich, intense coffee cocktails with a balanced aroma. The Arabica beans provide a creamy, delicate top note with hints of chocolate, while the Robusta adds depth and a bitter coffee undertone.

Spirit.Ed: Check Out These Crafty Cocktails For International Coffee Day 2024

11. Espresso Tonic (Boozy)



Source: Galliano Espresso

Directions:

1 oz [Galliano Espresso](#)

1 oz Espresso

2 oz Tonic

Just 3 ingredients. Build ingredients into an ice-filled glass; start with a premium tonic. Garnish with lemon zest or wheel.

	<p>October 1, 2024</p> <p>Online Visits: 49,125</p> <p>Click to view article</p>
	<p>October 1, 2024</p> <p>Online Visits: 50,539</p> <p>Click to view article</p>
	<p>October 1, 2024</p> <p>Online Visits: 160,550</p> <p>Click to view article</p>
	<p>October 1, 2024</p> <p>Online Visits: 71,803</p> <p>Click to view article</p>
	<p>October 1, 2024</p> <p>Online Visits: 5,000</p> <p>Click to view article</p>
	<p>October 1, 2024</p> <p>Online Visits: 5,000</p> <p>Click to view article</p>
	<p>October 1, 2024</p> <p>Online Visits: 49,352</p> <p>Click to view article</p>
	<p>October 1, 2024</p> <p>Online Visits: 61,284</p> <p>Click to view article</p>

Syndications from Cassius

The Tastiest Italian Cocktails to Make at Home

Espresso Martini

One of the great disappointments of my college years was when Massachusetts outlawed FourLokos, neon-colored malt liquor infused with caffeine, during my freshman year. Fortunately, plenty of great cocktails exist that provide a similar delightful jolt of alcohol and caffeine—most of which taste far better than FourLokos.

The Espresso Martini has been hyper-trendy for a while now, and in cocktail bars across the world, you'll find extravagant variations with flourishes like mocha ice cream and chili syrup. I like to keep it simple: just vodka, coffee liqueur, and fresh espresso. For espresso liqueur, my preference lies with Galliano Espresso, an Italian coffee liqueur balanced with vanilla, anise, and cinnamon. It somehow tastes even more like coffee than coffee itself—like the very soul of coffee captured in glass.

Ingredients:

1.5 oz Vodka
1 oz Galliano Espresso
1 oz Espresso
Three Espresso Beans
Ice

Directions:



Add ingredients and ice to a cocktail shaker. Shake and strain into a martini glass. Garnish with three espresso beans.

11 Irresistible Coffee Cocktails To Sip On National Coffee Day

Galliano Espresso Martini



An Italian-inspired Espresso Martini with smooth Galliano Espresso and vodka for a perfectly ... [+] GALLIANO ESPRESSO

An Italian spin on the popular Espresso Martini, this version highlights the bold flavors of Galliano Espresso with a smooth vodka finish.

Ingredients:

- 1.5 oz vodka
- 1 oz Galliano Espresso
- 1 oz freshly brewed espresso

Instructions:

Shake vodka, Galliano, and espresso with ice in a shaker. Strain into a martini glass and enjoy!