



2026 VOLARE GLOBAL COCKTAIL CHALLENGE

Rossi d'Asiago distillers 1868

PROMOTER

Antiche Distillerie Riunite Srl – Rossi d'Asiago Distillers 1868, Via Montegaldelle 72, Barbarano Mossano, Vicenza, Italy, VAT number IT02305090249 (hereinafter referred to as the "Promoter").

COMPETITION NAME AND TYPE

"VOLARE GLOBAL COCKTAIL CHALLENGE" – Merit Prize Competition (hereinafter referred to as the "Competition").

COMPETITION THEME

Participants are invited to craft an original cocktail using one or more of the **Volare Liqueurs**.

PURPOSE OF THE COMPETITION

This competition serves two key purposes:

- To promote awareness of the Promoter and its products, with a focus on their use in mixology.
- To encourage creativity and innovation among participants, who will be tasked with creating a cocktail using the specified Volare Liqueurs.

ELIGIBILITY

The competition is open to all professional bartenders who:

- Are of legal drinking age at the time of entry.
- Are residents or domiciled in one of the selected countries.
- Work in a cocktail bar, pub, or similar establishment.
- Can speak English, as they are required to present their cocktail creation and concept to the judging panel.

Freelancers and consultants are not eligible to participate.

ADVERTISING

The competition will be promoted via:

- The official website www.rossidasiago.com.
- The website www.volarecocktails.com.
- Industry websites and publications.
- Social media platforms.
- On-site promotions.

COMPETITION FORMAT

- **SELECTION STAGE: May – July 2026:**
Local selections will be held in the selected countries to determine the VOLARE Country Winner (Finalist), who will win a trip to Italy in September to participate in the Grand Final.
- **GRAND FINAL: 21–23 September 2026:**
The finalists (Country Winners) will be invited to Asiago, Italy, to compete for the title of "VOLARE Global Winner." The Grand Final will feature 3 days of events, training sessions, and masterclasses.

ELIGIBLE COUNTRIES

The competition is open to participants in the following countries: Italy, Latvia, Lithuania, People's Republic of China, Republic of Ireland, Sweden, United Kingdom, and Ukraine.

INGREDIENTS FOR THE COCKTAIL

Participants must use one or more of the following Volare Liqueurs in their creations:

VOLARE AMARETTO	VOLARE CREME DE CASSIS	VOLARE PEPPERMINT WHITE
VOLARE APRICOT BRANDY	VOLARE ELDERFLOWER	VOLARE PISANG
VOLARE BANANA	VOLARE FOREST FRUIT	VOLARE RASPBERRY
VOLARE BERGAMOT	VOLARE GREEN MELON	VOLARE RED BITTER
VOLARE BLACKBERRY	VOLARE GRENADINE(non-alc.)	VOLARE SIMPLE SYRUP (non-alcoholic)
VOLARE BLUE CURACAO	VOLARE KIWI	VOLARE SOUR APPLE
VOLARE BLUEBERRY	VOLARE LIME (non-alcoholic)	VOLARE SOUR GRAPEFRUIT
VOLARE BUTTERSCOTCH	VOLARE LIMONCELLO	VOLARE SPRIZZER
VOLARE CACAO BROWN	VOLARE LYCHEE	VOLARE STRAWBERRY
VOLARE CACAO WHITE	VOLARE PARFAIT AMOUR	VOLARE TRIPLE SEC
VOLARE CHERRY BRANDY	VOLARE PASSION FRUIT	VOLARE VANILLA
VOLARE CINNAMON RED	VOLARE PEACH	VOLARE WATERMELON
VOLARE COCONUT	VOLARE PEPPERMINT GREEN	

The use of competing brands is prohibited. In addition to the primary Volare Liqueur/s, participants are encouraged to incorporate other products produced by **Rossi d'Asiago distillers**, such as:

- Other Volare Liqueurs
- Kranebet Italian Botanical Gin
- Classico Rossi Bitter
- Antica Sambuca Classic / Antica Flavours Liqueurs
- Rossi Limoncello / Limoncello Rossi d'Asiago
- Amaro Asiago
- Other Rossi d'Asiago products

The use of competing products within the same category as Rossi d'Asiago range is prohibited. Other brands can be used for categories not covered by the Rossi d'Asiago portfolio – in this case, the Participants will be required to not show the brands name/logos/bottles during the Competition.

THE RECIPE

The cocktail recipe must meet the following criteria:

- Minimum of 3.0 cl / 1 oz of a Volare Liqueur.
- A maximum of five (5) ingredients, including syrups, fruit juices, dashes (1 dash = 4-5 drops).
- All ingredients must be clearly listed, with quantities in cl / oz (aromatic bitters may be listed in drops or sprinkles).
- Maximum one (1) "homemade" ingredient (e.g., syrups, jams, infusions) is permitted, provided it is described in detail and easily replicable.
- Garnishes are not considered ingredients. Only edible garnishes will be allowed.
- The preparation technique is free; the recipe must be replicable.

REQUIREMENTS

- Each participant must prepare at least 4 cocktails.
- The preparation time is 10 minutes total, including 3 minutes for station setup and 7 minutes for cocktail execution and presentation.
- Finalists are responsible for bringing all the ingredients, glasses and bar tools they need for the realization of the cocktails, ensuring they comply with sanitary regulations and do not display any competing brands (except Volare or Rossi d'Asiago logos).
- The company provides only regular ice cubes, Volare Liqueurs, Volare non-alcoholics, and Rossi d'Asiago products.
- All cocktails must be presented by the Participants in **English**.
- No heating / cooking facility available. No flames allowed.
- Participants must avoid offensive or discriminatory content and/or behaviour.

COMPETITION STAGES:

1) SELECTION STAGE IN SELECTED COUNTRIES

Participants must attend the Selection Stage in one of the selected Countries. The winner of each Selection Stage will be awarded the title of Country Winner and will win a trip to Asiago, Italy for the Grand Final. A reserve finalist will be selected, in order of merit, in case the Country Winner cannot attend.

2) GRAND FINAL (Global Final)

The Grand Final will determine the Global Winner of the competition. It will be held on **21–23 September 2026 in Asiago, Italy** (dates and location may be subject to change, with prior notification to finalists).

To participate, finalists must confirm their attendance by the deadline specified in the Invite to the Grand Final. Failure to do so will result in exclusion from the event, and the next in line reserve finalist will be contacted. Participation is non-transferable; finalists cannot delegate their participation to another person.

JUDGING CRITERIA

A panel of expert judges will evaluate the Finalists based on the following criteria:

1. **Taste and Balance** (overall flavour and balance of the cocktail) – **0 to 30 points**
2. **Enhancement of Volare Products** (how well the Volare products are featured) – **0 to 20 points**
3. **Creativity** (innovation and originality of the drink) – **0 to 20 points**
4. **Technique** (preparation style and execution) – **0 to 10 points**
5. **Visual Appearance** (aesthetics presentation of the cocktail) – **0 to 10 points**
6. **Storytelling** (concept and narrative behind the cocktail) – **0 to 10 points**

Maximum possible score: 100 points

Penalties:

- **Overtime:** A penalty of -3 points will be deducted for each extra minute beyond the 7-minutes execution time (up to 5 minutes).

PRIZE AND AWARDS

Prize at the Selection Stage

The winner of the Selection Stage will receive the title of Country Winner and will be awarded a 3-day (2-night) trip to Asiago, Italy, from 21st to 23rd September 2026 for the Grand Final. The prize includes:

- Round-trip travel to Asiago (train or economy class flight; additional travel expenses at the winner's expense).
- 2 overnight stays for 1 person in a single room in Asiago.
- Any extra travel or accommodation expenses beyond the package will be the responsibility of the finalist.

Prizes at the Grand Final

- **1st Place:** €1,000 voucher – Awarded to the Finalist with the highest overall score.
- **2nd Place:** €500 voucher – Awarded to the Finalist with the second-highest overall score.
- **“Best Performer” Award:** €300 voucher – Awarded to the Finalist who demonstrates the best “Technique + Storytelling” skills, as determined at the sole discretion of the jury.

COMPLIANCE AND GUARANTEES

By entering the competition, participants accept all terms outlined in these regulations.

The Promoter reserves the right to substitute any prize (or part thereof) with an alternative of equal or higher value.

The Promoter may exclude any participant for the following reasons:

- Failure to meet participation criteria.
- Submission of false or misleading information.
- Violation of competition regulations.

By participating in the competition, participants implicitly agree with the following terms:

1. Originality of content: Participants confirm that their cocktail recipe, its name, and any submitted photographs are original works. Participants are the sole and rightful owners of all associated intellectual property rights, including economic rights.
2. Responsibility for submitted content: Participants are fully responsible for the content they submit (including recipes, names, and photos) and indemnify the Promoter against any third-party claims or legal actions related to the submitted content. Participants also guarantee that their submission does not infringe on any intellectual property rights or moral rights of others.
3. Right to remove inappropriate content: The Promoter reserves the right to remove any content that is deemed inappropriate, offensive, or contrary to public morality at any time.
4. Transfer of rights: By entering the competition, participants grant the Promoter an exclusive, worldwide, license to use, modify, reproduce, distribute, and disseminate their content (recipe, name, and photos) in any manner and for any purpose, including but not limited to promotional and advertising purposes. Participants waive any claim for financial compensation for such uses.
5. Event photos and videos: By attending the Competition, Participants give their consent for any videos or photographs taken during the competition to be used by Antiche Distillerie Riunite Srl in promotional materials. This includes the right to modify, reproduce, disseminate, and display these images and videos in any format, for any purpose, across any media platform, worldwide, without compensation.

ACQUISITION AND PROCESSING OF PERSONAL DATA

In compliance with Article 13 of the General Data Protection Regulation (GDPR No. 679/2016), the Promoter will collect and process personal data for the sole purpose of managing the competition and related activities. This includes, but is not limited to, communications such as meeting minutes, emails, phone calls, and other necessary correspondence. The servers storing participant data are located in Italy.

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