

# VERGNANO MARASCHINO LIQUEUR

Fratelli Vergnano 1865

90 POINTS Ultimate Spirits Challenge 2016 **SILVER** WSWA 2016

## **BRAND OVERVIEW** -

In 1865, Bartolomeo Vergnano took a keen interest in alchemy and knowledge of Italian botanicals to formulate artisan liqueurs following the Piedmont liqueur-making tradition.

Today, after three generations, Valter Vergnano has the same enthusiasm and alchemist inclination. The core focus has been professionalism, transparency, raw materials quality, and first rate finished products.

Developed by the first generation of Fratelli Vergnano 1865, this authentic recipe was passed down through generations.

### PRODUCT OVERVIEW



#### TASTING NOTES

- · Rich flavor of Marasca cherries
- Hint of almond
- Well-balanced, sweet, and flavorful finish



### SERVING RECOMMENDATIONS

- Neat
- On the rocks
- In baked goods

#### AVIATION

1 ½ oz

½ oz Vergnano Maraschino Liqueur

HVEN Navy Strength Organic Gin Crème de Violette 1 tsp

¾ oz Freshly pressed lemon juice

1/4 OZ Simple syrup

Add ingredients to a shaker Fill with ice and shake vigorously Fine strain into a chilled cocktail glass

Garnish with a cherry





INCLUDING CHERRY PIT

Locally Sourced Whole Marasca Cherry + Melasso Alcohol

COPPER POT STILL

Distillation

Filtration

Sugar

Distinctively Cherry, Italian Maraschino

30% ALC/VOL BOTTLE



ORIGIN





