



MARASCHINO CHERRY LIQUEUR

Cherry Orchard

The maraschino liqueur is distilled using classic Italian techniques that date back to the 1700s. It was at the end of the 18th century when maraschino gained widespread fame across Italy and spread across Europe to distinguished courts. The exquisite flavor of the liqueur was greatly desired by many and the original flavors live on in spirit today.

The unique element to this maraschino is that it is distilled from both Marasca and Pecetto cherries, resulting in an especially aromatic and fruity cherry distillate. Marasca cherries are a prized agricultural product indigenous off the coast of Croatia, where Pecotto cherries come from Turin in the northern mountainous region of Italy, offering complex notes of each terroir.



AUTHENTIC ITALIAN FLAVORS AND TECHNIQUES

PRODUCT OVERVIEW

TASTING NOTES

- Strong, fruit-forward and sweet cherry aromas
- Rich, intense flavor of Marasca and Pecetto cherries
- Hint of bitter almond with proper astringency and a well-balanced, ripe and flavorful finish

SERVING RECOMMENDATIONS

- Neat
- On the rocks
- In classic cocktails like the Aviation, Last Word, and Martinez
- In baked goods

PRODUCTION PROCESS



30%
ALC/VOL

700mL
BOTTLE

SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



**PIEDMONT
ITALY**

