



# MARASCHINO LIQUEUR

Fratelli Vergnano 1865

## 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.

Fratelli Vergnano Maraschino Liqueur is made by infusing whole Marasca cherries and their crushed pits in an alcoholic solution to create an extract, which is then distilled to separate the "heart" of the distillate. This marasca distillate is then brought down to proof and blended with sugar, resulting in a clear cherry liqueur with subtle bitter almond notes from the pits.

## AUTHENTIC RECIPES 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

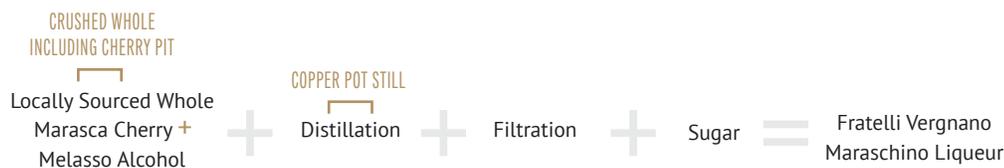
- ½ oz Vergnano Maraschino Liqueur
- 1 ½ oz HVEN Navy Strength Organic Gin
- 1 tsp crème de violette
- ¾ oz freshly pressed lemon juice
- ¼ oz simple syrup

### INSTRUCTIONS

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



### PRODUCTION PROCESS



**30%** 750mL, 1L  
 ALC/VOL BOTTLE

SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

# ORIGIN



**PIEDMONT  
ITALY**

## FULL PRODUCT LINE

