



MIRTILLO LIQUEUR

Fratelli Vergnano 1865

87 Points, Wine Enthusiast 2021

SILVER,
Wine and Spirits Wholesalers of America 2018

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 Mirtillo Liqueur is made purely from premium blueberries. Since it is an all-natural product, the color may slightly vary and is sensitive to light. No artificial coloring or flavoring.



AUTHENTIC RECIPES PASSED DOWN THROUGH GENERATIONS

PRODUCT OVERVIEW

TASTING NOTES

- Bouquet of blossoms and incandescent blueberry
- Tart entry true to the fruit, rounding in a fresh, sweet blueberry umami
- Finish of opulent berry laced with a slight herbaceous note

SERVING RECOMMENDATIONS

- Chilled, neat
- With sparkling lemonade
- In a daiquiri
- Over ice cream
- Pairs well with aged spirits

PRODUCTION PROCESS

TIME AND VARIETAL IS DEPENDENT ON FRUIT SUGAR LEVELS TO MAINTAIN CONSISTENCY; VACCINIUM MYRTILLUS

Blueberries + Wheat Alcohol



Blueberry Juice



Sugar



Fratelli Vergnano Mirtillo Liqueur

MIRTILLO PARADISE

- 1 cube demerara sugar
- 6-8 mint leaves
- 1 1/2 oz Vergnano Mirtillo Liqueur
- 3/4 oz Ron Caribe White Rum
- 3/4 oz fresh lime juice

INSTRUCTIONS

In a shaker, muddle sugar and mint
Fill with ice; shake with remaining ingredients
Pour into a collinsglass with ice & top with soda water
Garnish with a lime wheel

17%
ALC/VOL

750mL
BOTTLE

SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



**PIEDMONT
ITALY**

FULL PRODUCT LINE

