

# MOCCIA

## DISTILLERIE MOCCIA

### Ventidue Liquore al Fiore di Sambuco

*If you've ever skied in the Italian Alps, chances are you've heard of Zabov. This iconic egg liqueur, effectively a zabaglione in a bottle, is best known as the base ingredient of the legendary Alpine cocktail known as the "Bombardino"—a sweet and creamy pick-me-up favored by skiers and mountaineers across northern Italy. In the late 1940s, Luigi Moccia developed the recipe for Zabov using brandy instead of Marsala and packaged the resulting liqueur in a clear bottle to showcase the beverage's saturated egg-yolk color. Today Moccia creates some of the most iconic liqueur brands in Italy, including a wide range of unique flavors that highlight the company's Alpine origins.*

**COMPANY:** Distillerie Moccia

**CREATOR:** Luigi Moccia

**ESTABLISHED:** 1940s

**REGION:** ITALY • Emilia-Romagna • Ferrara

**STYLE:** An aromatic liqueur derived from the maceration of flowers of the black elderberry plant (*Sambucus nigra*). Harvested in high-altitude sites in the Austrian Alps, flowers are macerated in ethyl alcohol, creating an infusion that is then diluted with a sugar syrup for a bottling strength of 20% ABV.

**ESSENTIAL INGREDIENTS:** Elderflower

**ABV:** 20%

**CLOSURE:** Screw cap

**TASTING IMPRESSIONS:** Powerful aromas of wildflower, white rose, lychee, peach juice. Silky and textured, tropical notes

**NOTES:** "Ventidue" means 22 in Italian (Roman numerals, XXII); the team at Moccia chose this formulation, their 22nd, out of 50 trials to create this perfectly balanced and aromatically intense elderberry flower liqueur



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