



## DISTILLERIA MARZADRO

# Crema Alpina Fior di Latte

Marzadro was the brainchild of Sabina Marzadro and her brother, Attilio. She had an alembic still fabricated by a local coppersmith and installed it in the family home, welcoming local vintners to bring their pomace to be distilled. Attilio filled his Guzzi motorcycle's sidecar with bottles and went out to Rovereto, Trento, and beyond to sell them. Today Marzadro is one of Italy's leading craft spirits producers, operating out of a striking facility completed in 2004. The distillery's centerpiece is a battery of eight copper stills, which are arranged in a circle under a skylit dome. Over in the dramatic, vaulted bottaia (barrel room), rows of barrels hold grappas and other spirits in various stages of evolution.

**COMPANY:** Distilleria Marzadro

**CREATORS:** Sabrina and Attilio Marzadro

**ESTABLISHED:** 1949

**REGION:** ITALY • Trentino • Nogaredo

**STYLE:** A cream liqueur in the purest sense: Fresh cream from Trentino is added to a mixture of water, sugar, milk proteins, neutral spirit (derived from sugar cane molasses), and natural stabilizers. The product undergoes two separate hot homogenizations, then pasteurization at 70°C, and is shelf stable (although refrigeration is recommended after opening).

**ESSENTIAL INGREDIENTS:** Fresh milk cream

**ABV:** 17%

**CLOSURE:** Cork

**TASTING IMPRESSIONS:** Luscious and creamy, reminiscent of melted ice cream, with a warm and slightly spicy finish. A decadent addition to coffee-based drinks, whether warm or cold.



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