



DISTILLERIA MARZADRO

Crema Alpina Fragoline di Bosco

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 incorporating fresh, locally sourced cream from Trentino. The strawberry flavor is derived from a distillate of wild strawberries (the fruit is macerated in neutral spirit then distilled). This distillate, or "alcoholate," is added to a mixture of water, sugar, milk proteins, cream, neutral spirit, and natural stabilizers. The product undergoes two separate hot homogenizations, then pasteurization, and is shelf stable (although refrigeration is recommended after opening).

ABV: 17%

CLOSURE: Cork

TASTING IMPRESSIONS: Highly aromatic strawberry essence carries through on the rich, creamy, melted-ice-cream palate.



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