



TECHNICAL DATA

The production of “maraschino liqueur” began in Zara during Middle Ages. The oldest recipe dates back to the sixteenth century. Lazzaroni Maraschino is made from Marasca Cherries, including the pits that are crushed to give the liqueur a subtle bitter almond flavor. The Marasca cherry is a small dark cherry with a bitter taste and dry pulp. This liqueur is clear and relatively dry.

• FIRST PRODUCED

1860

• INGREDIENTS

- Refined European beet sugar
- Alcohol distilled from molasses
- Distillate of Marasca cherries
- Natural Flavors
- Purified Water

• PRODUCTION

- Sugar is dissolved in water
- Alcohol, Marasca Distillate and flavors are added to the sugar solution
- Mixture is blended for one hour
- Mixture rests for 72 hours before filtration
- Alcohol proof is verified and adjusted before product is bottled

• ORIGINAL USE

- After Dinner Liqueur

• CURRENT USE

- Ingredient in many cocktails
- Topping for fruit salad and ingredient in cakes and baked goods.

• TASTING NOTES

“Copper color. Attractive complex aromas of cherry bubblegum and cordial, circus peanut, floral jasmine tea, and delicate spices with a satiny, bright, moderately sweet medium-to-full body and a warming, involved, medium-length citrus cream, pepper, orange blossom honey, and pistachio brittle finish. A delicious and elegant fruit liqueur.”

• AWARDS

International Review of Spirits—Platinum Medal—97 points—Beverage Testing Institute



Alc. 25% by Vol.

Allergens—N Preservatives—N Additives—N		Genetically Modified—N Acidity Regulators—N Safe for Celiacs—Y		Suitable for Vegetarians/Vegans—Y Suitable for Diabetics—N		
SIZE	UPC	PALLET/TIER	CASE WEIGHT	BOTTLE WEIGHT	CASE DIM.	BOTTLE DIM.
750 ML\6	0-84848-72230-0	120 CS./24 CS.	19 LBS.		9 X 6.5 X 10.5	2.8 X 2.8 X 9.75