

**MOCCIA**

## DISTILLERIE MOCCIA

# Zabov Zabaglione All'uovo

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. Zabaglione is an airy, custard-like dessert traditionally made by whipping eggs with sugar and Marsala wine. 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. The name combines the "ZAB" of zabaglione with the "OV" of uovo ("egg"). This classic Zabov bottling remains both the heart and soul of Moccia and one of the most iconic liqueur brands in Italy.



**COMPANY:** Distillerie Moccia

**CREATOR:** Luigi Moccia

**ESTABLISHED:** 1940s

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

**STYLE:** A cream liqueur incorporating fresh, pasteurized egg yolks; fresh, pasteurized milk; and a fortifying dose of brandy. Milk, eggs, sugar and ethyl alcohol are combined in stainless steel tanks and stirred to combine, as in the traditional Italian dessert known as zabaglione. Brandy is added to the mixture, which is then rested for five days, filtered and bottled. Can be served warm or cold.

**ESSENTIAL INGREDIENTS:** Egg yolk; fresh milk; brandy

**ABV:** 15%

**CLOSURE:** Screw cap

**TASTING IMPRESSIONS:** Bright and deep yellow-gold, with a creamy texture reminiscent of zabaglione. Eggy, creamy, and custardy, with hints of warm spice and ample sweetness. Luxurious without being cloying.

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