



ZABOV ZABAGLIONE ALL'UOVO

Ferrara, Emilia-Romagna

Talk about a name that rings out: If you've ever skied in the Italian Alps (and even if you haven't), 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. At 15% a.b.v., Zabov is not only sipped on its own or in cocktails but has myriad culinary applications as well.

Zabaglione is an airy, custard-like dessert which was 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 saturated egg-yolk-yellow color. The name, of course, combines the "ZAB" of zabaglione with the "OV" of *uovo* ("egg").

Over the years, the Moccias grew the company from a workshop-scale operation to a spirits powerhouse marketing some 70 different brands. In 1980, the company was sold to the Ori family, who still run it today: The "classic" Zabov bottling, still the heart and soul of the operation and one of the most iconic liqueur brands in Italy, is now complemented by a range of line extensions, including a coffee-flavored version, which TISC is also importing.

Style

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.

Key Ingredients

Egg Yolks; Fresh Milk; Sugar; Brandy

ABV

15%

Tasting Notes

Bright and deep yellow-gold appearance, with a creamy texture reminiscent of zabaglione. Eggy, creamy, and custard-y, with subtle hints of warm spice and ample sweetness. Luxurious without being cloying. Can be served warm or cold, depending on the application.

Producer Website

www.distilleriemoccia.it

