

Distillerie Moccia

Zabov Zabaglione All'Uovo Liqueur



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.

Tasting Notes :

Bright and deep yellow-gold appearance, with a creamy texture reminiscent of zabaglione. Egg, 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.

Area of Origin :

Emilia Romagna

Country of Origin :

Italy

Ingredients :

Egg Yolks, Fresh Milk, Sugar, Brandy

Alcohol : 33%

