

PUNCH FANTASIA

VARNELLI

For a warm sense of well-being

This fine liqueur has a base of a special Martinica rum selected by the Varnelli family. It is a refined expression of the Italian tradition of liqueurs to be drunk hot in the wintertime and which are named *Punch*.



TO THE EYE

The attractive bright amber color provides a hint of eternal pleasures.

TO THE NOSE

It features scents of caramelized fruit and citrus zest in alcohol, accompanied by vanilla and roasted coffee.

ON THE PALATE

Aromatic flavors of coffee blended with caramel, roast hazelnuts, cocoa, raisins and smokiness persist in the mouth, giving a special richness to the taste. The addition of ice (or iced water) enhances it even further, creating predominantly bitter and smoky notes.

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Alcoholic Content
35% vol

BOTTLE SIZE: 1L.

PACKS: 12 Bottles

SERVING SUGGESTIONS

This original liqueur can be drunk neat and is particularly suitable as a hot beverage, garnished with lemon or orange rind and cinnamon stick. It can be used as an ingredient for cocktails and long-drinks. Also excellent in any season if added to fruit salad, fruit flambé, ice cream and dessert.

SOME RECIPES

Martinica

1 oz Punch Fantasia Varnelli
3/4 oz apricot brandy
2 Tsps cane sugar
3/4 oz cream

Pour the first three ingredients in a small pot or directly into a hot drink glass. Heat and garnish with a layer of partly whipped cream.

Black Flame

1 1/2 oz Punch Fantasia Varnelli
1/3 oz liquid sugar
3/4 oz white cocoa cream
1 cup of espresso
3/4 oz cream

In a shaker, work the first four ingredients with ice, pour into a double cup and top with a layer of partly whipped cream.

Moretta

1 oz hot espresso
1/3 oz Varnelli
1/2 oz Punch Fantasia Varnelli
1/2 oz brandy
2 coffee spoon of sugar

Heat all the ingredients in a small pot or in a hot drink glass.

Star Coffee

1/3 oz Varnelli
3/4 oz Punch Fantasia Varnelli
2 oz regular coffee
1 Tsps cane sugar

Pour the regular coffee in a blender cup, sweeten it with sugar and add the other ingredients. Pour in a cocktail glass, garnish with partly whipped cream and very small pinch of ground coffee.

Distilleria Varnelli S.p.A. - Ancient distillery founded in 1868

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