

# CAFFÈ MOKA

# VARNELLI

When espresso becomes liqueur

*Caffè Moka* derives its distinctive character from the real Italian espresso. According to the traditional recipe passed down through Varnelli family's generations, a long period of aging is needed to acquire the unique intensity and the richness in flavor and bouquet.



## **TO THE EYE**

Dark brown color typical of coffee.

## **TO THE NOSE**

The distinctive aroma of espresso blends with notes of cocoa, vanilla, spices, tobacco, honey and caramel.

## **ON THE PALATE**

Full-bodied and intense. The rich taste is pleasantly sweet and well balanced. Long-length finish of espresso flavor.

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## CAFFÈ MOKA

**ALCOHOLIC STRENGTH:** 30% alc./vol.

**BOTTLE SIZE:** 500ml, 700ml, 1L

**CASE:** 6 or 12 bottles

### SERVING SUGGESTIONS

Versatile in flavor and moderate in alcohol, *Caffè Moka* can be enjoyed neat or on the rocks. It is excellent if mixed with *Varnelli Anice Secco* for a “spirited caffè corretto”, perfect ingredient in a distinctive Espresso Martini and in signature cocktails. *Caffè Moka* is also the tasty touch to desserts, even unique over the gelato for a real Italian “affogato”.

#### Ronzio

by *Ted Carducci*  
New York

**1 oz Varnelli Anice Secco**  
**1 oz Caffè Moka**  
**½ oz Armagnac**  
*Castarede Selection*  
**½ oz fresh lemon**

Stir all the ingredients together and strain into a cocktail glass  
Garnish with orange peel and fennel cream

#### Shaken Coffee

**½ oz Caffè Moka**  
**½ oz vanilla sugar**  
**1 espresso**  
Shake ingredients and then serve in a cocktail cup. Garnish with vanilla bean.

#### Black Russian

**½ oz Caffè Moka**  
**1¼ oz vodka**  
Pour the ingredients into a low tumbler full of ice and stir.

#### Shoemaker

**1½ oz Caffè Moka**  
**⅓ oz Varnelli Anice Secco**  
Pour ingredients into a low tumbler and stir. Serve neat or on the rocks, with a layer of cream on top.

#### Tiramisù

**1 espresso**  
**1½ oz Zabov Classico**  
**½ oz Caffè Moka**  
**½ oz Varnelli Anice Secco**  
Shake all the ingredients and serve in a margarita glass. Add whipped cream on top.

### Distilleria Varnelli S.p.A.

Founded in 1868 - U.T. I. F. License No.1 (MC)

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