

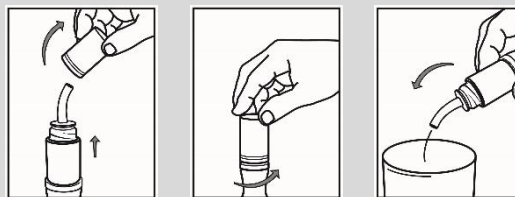
Volare Forest fruit liqueur

Volare Forest Fruit is a liqueur obtained from the juice of blackberries, blueberries, raspberries and strawberries, in a magically balanced blend. Completely natural, it is a typical liqueur that calls to mind authentic mountain flavours.

It's excellent for preparing cocktails and when mixed in other drinks.

Colour:	Intense red
Aroma:	unmistakable forest fruits' aroma
Taste:	Caressing, intense, captivating, typical of forest fruits.
Cocktails:	Berries Martini and long drinks
ABV:	20%
Capacity:	70cl

Each bottle comes with the integrated revolutionary **Pro-Pour system** - a retractable, speed pourer, providing efficiency, hygiene and versatility on every pour.



BRAND VIDEO: <https://www.youtube.com/watch?v=BljLT0ZuoM>
BRAND WEBSITE: www.volarecocktails.com

The Producer: Rossi d'Asiago distillers since 1868

The Volare story began in 1868 in Asiago, an enchanting town in the Italian pre-Alps. Surrounded by stills, herbs and spices, the young pharmacist Rossi prepared fine products with intense flavours and fragrances.

These characteristics still distinguish the **Volare Liqueurs** today: products that are genuine and traditional in quality, innovative and surprising in flavour.

Cocktail recipe: Forest Mojito

Ingredients:

- 1 oz Volare Forest fruit
- 1 oz Rhum
- 3/4 oz lime juice
- 2 spoons white sugar
- 8/9 fresh mint leaves
- soda



Squeeze the lime in a glass, add sugar. Make a smash with mint and add it into the glass. Add rhum and the Volare Forest Fruit, and top with soda. Stir well, garnish and serve.

Produced in Italy by Rossi d'Asiago distillers since 1868.
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