

MELETTI

Cioccolato

The Meletti family, through skillful blending, has created a delicious cocoa-based liqueur. Meletti Cioccolato was created by Silvio Meletti as a winter drink, intended to be served warm, however fans of Meletti cordials soon discovered Cioccolato's versatility. It can be used in a variety of drink and food recipes, can be enjoyed hot or cold, and can easily replace dessert.

Tasting Notes Intensely rich, smooth, and chocolately.

Production Specialty milk and Dutch cocoa are combined with sugar and alcohol to create a decadant spirit

ABV 21%

CHERRY CORDIAL CHILL

2 oz Bourbon
1/2 oz Meletti Cioccolato
1/4 oz Luxardo Maraschino Liquer

Shake all ingredients with ice. Strain into rocks glass with fresh ice. Garnish with an orange twist or bourbon soaked cherry.



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