

VILLA de VARD

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Villa de Varda Liqueur



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Villa de Varda Blueberry Liqueur

Harvested by hand from the forests of Trentino, giant blueberries have a roundish shape, with a uniform light blue skin and a crisp, juicy, light green pulp. With their well balanced sweet-sour taste, Trentino blueberries are beautiful to look at and taste delicious.



Villa de Varda Blueberry Liqueur Cocktail!

- 1.5 oz. - Villa de Varda Blueberry Liqueur
- 1 oz. - Prosecco / Dry Sparkling
- 0.6 oz.- blueberry syrup
- 0.3 oz.- lemon juice

Garnish: lemon slice, pineapple and mint leaf



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Villa de Varda Blueberry Liqueur

Villa de Varda Italian Wedding

- 1 oz. - Villa de Varda Blueberry Liqueur
- 1 oz. - Vodka
- 1 oz. - Citrus Sour
- Top with New Age Brut
- Garnish: Lemon Peel



Method: Shake with ice and top with Brut. Strain into a martini or coupe glass.

Villa de Varda Blueberry Brojito

- 1 oz. - Villa de Varda Blueberry Liqueur
- 1 oz. - Silver Rum
- ¼ oz. - Lime Juice
- 8-10 - Mint Leaves
- 2 oz. - New Age Brut
- Garnish: Mint sprig (optional)

Method: Lightly muddle mint leaves. Shake top 4 ingredients with ice. Top with Brut Wine and strain over new ice.



Villa de Varda Blueberry Liqueur

Villa de Varda Blueberry Tom Collins

- 1 oz. - Villa de Varda Blueberry Liqueur
- 2 oz. - Gin
- 1 oz. - Fresh Lemon Juice
- ½ oz - Simple Syrup
- 2 oz - Club Soda
- Garnish: Lemon Wheel if desired



Method: Shake with ice and top with soda. Serve in a Collins glass over ice.

Villa de Varda Blueberry Margarita

- 1 oz. - Villa de Varda Blueberry Liqueur
- 2 oz. - Silver Tequila
- 1 oz.- Fresh Lime Juice
- ½ oz.- Agave Nectar
- Garnish: Lime wedge & Salt Rim

Method: Shake with ice and strain over new ice into a margarita glass.



Villa de Varda Lemon Liqueur

Trentino lemons have a thick, light yellow peel with sweet and juicy flesh. The fruit has intense aromas and is rich with vitamin C and essential oils.



Villa de Varda Lemon Liqueur Cocktail!

- 1.5 oz.- Villa de Varda Lemon Liqueur
- 0.6 oz. -Dry Vermouth
- 0.6 oz.- Mint Syrup
- 0.6 oz.- Grapefruit Juice

Garnish: Lemon Slice and Mint Leaf

Method: Shake all ingredients and strain into a martini glass. Garnish as desired.



Villa de Varda Lemon Liqueur

Villa de Varda Lemon Meringue Pie!

- 1 ½ oz.- Villa de Varda Lemon Liqueur
- 1 oz. - Vanilla Vodka
- ½ oz. - White Crème de Cacao
- 1 oz. - Half & Half

Garnish: Chocolate Shavings



Method: Shake all ingredients together with ice and strain into a martini glass.

Villa de Varda Lemon Raspberry Southside!

- 1 oz.- Villa de Varda Lemon Liqueur
- 1 oz. -Dry Gin
- ½ oz.- Simple Syrup
- 1 ½oz. -New Age Brut
- 7 raspberries
- 7 mint leaves

Garnish: Two raspberries



Method: Muddle mint & berries then shake with liqueur, gin, syrup and ice. Top with sparkling wine and double strain into a martini glass.

Villa de Varda Lemon Liqueur

Villa de Varda Lemon Cobblestone Sour!

- 1 oz.- Villa de Varda Lemon Liqueur
- 1 oz.- Bourbon
- 1 oz.- Citrus Sour
- 2 dashes of Peach Bitters
- 2 oz .- Ginger Beer
- Garnish: Lemon Wedge



Method: Shake top 4 ingredients over ice - top with ginger beer and serve over ice.

Villa de Varda Raspberry Sage Vodka Collins!

- ¼ oz. - Villa de Varda Lemon Liqueur
 - ¾ oz. - Raspberry Vodka
 - ¾ oz - Sage Liqueur
 - 3-4 Red Raspberries
 - 3 oz. - Club Soda
- Garnish: Sage Leaf & Raspberries



Method: Shake top 4 ingredients over ice - top with ginger beer and serve over ice.



Villa de Varda Green Apple Liqueur

Trentino Golden Delicious green apples are a favorite with Italian families. They know it is harvest time when the valley fills the unmistakable aromas of blooming apples. Harvest begins in mid-September and runs through the end of October.



Villa de Varda Green Apple Liqueur Cocktail!

- 1.5 oz.- Villa de Varda Green Apple Liqueur
- 1 oz. -Extra Dry Vermouth
- 0.6 oz.- fresh lemon juice
- 0.3 oz.- fresh apple juice

Garnish: apple and lemon slices



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Villa de Varda Chamomile Liqueur

Chamomile grows wild in the Trentino mountains and is hand picked for this liqueur. The flowers are harvested between May and September.



Villa de Varda Chamomile Liqueur Cocktail!

- 1.5 oz.- Villa de Varda Chamomile Liqueur
- 0.6 oz. -White Rum
- 0.6 oz.- lemon juice
- 0.6 oz.- strawberry syrup

Garnish: lemon slice and raspberries





Villa de Varda Chamomile Liqueur

Villa de Varda Chamomile Roman Sangria

- ½ oz. - Villa de Varda Chamomile Liqueur
- 1 oz. - Silver Tequila
- 1 oz. - Grapefruit Juice
- ½ oz. - Simple syrup
- 3 oz - New Age Rose

Garnish: Grapefruit peel



Method: Roll with ice and serve in a wine glass.

Villa de Varda Chamomile Sweet Tea Toddy

- ¾ oz. - Villa de Varda Chamomile Liqueur
- 1 ½ oz. - Sweet Tea Vodka
- ¾ oz. - Lemon Juice
- ½ oz. - Honey syrup

Garnish: Lemon Peel



Method: Shake with ice. Serve on the rocks in a lowball glass.



Villa de Varda Chamomile Liqueur

Villa de Varda Chamomile “With Spurs On”

- ¾ oz. - Villa de Varda Chamomile Liqueur
- ¾ oz. - Rye Whiskey
- ¾ oz. - Rum
- ¾ oz. - Vermouth

Garnish: Brandied cherry



Method: Stir over ice until well-chilled. Strain and serve neat in a rocks glass.

Villa de Varda Chamomile Liqueur Cocktail!

- 1.5 oz.- Villa de Varda Chamomile Liqueur
- 0.6 oz. -White Rum
- 0.6 oz.- lemon juice
- 0.6 oz.- strawberry syrup

Garnish: lemon slice and raspberries



Method: Shake all ingredients together. Strain and serve in a martini glass.

Villa de Varda Chamomile Liqueur



Villa de Varda Chamomile “Sailors Punch”

- ½ oz. - Villa de Varda Chamomile Liqueur
- 1 ½ oz. - Spiced Rum
- ½ oz. - Lime Juice
- ½ oz. - Pomegranate syrup
- 2 oz - Ginger beer

Garnish: Lime Wheel

Method: Shake top 4 ingredients with ice. Top with ginger beer. Serve in a Collins glass.



Villa de Varda Elderflower Liqueur

Elderflower can be found growing all across Europe, from the plains to the mountainous areas. The plant has the appearance of a shrub. The flowers are white and very fragrant and the fruits are small, black berries. The elder flowers are harvested in spring and the fruits are ripe from August - September.



Villa de Varda Elderflower “The Countryman”

- 1 oz. - Villa de Varda Elderflower Liqueur
- 1 ½ oz. - Tequila
- ½ oz. - Scotch
- ½ oz. - Lime Juice
- ¾ oz. - Grapefruit Juice

Garnish: Lime Wedge



Method: Shake with ice.
Serve on the rocks.



Villa de Varda Elderflower Liqueur

Villa de Varda Elderflower Millennial Fashioned

- $\frac{3}{4}$ oz. - Villa de Varda Elderflower Liqueur
- 2 oz. - Bourbon
- 2-3 dashes Grapefruit Bitters
- 1 oz - New Age Rose'

Garnish: orange peel



Method: Stir with ice.
Strain into a rocks glass
and top with rose'.

Villa de Varda Elderflower Liqueur Cocktail!

- 1.7 oz.- Villa de Varda Elderflower Liqueur
- 1.7 oz. -Prosecco / Dry Sparkling
- 0.6 oz.- Seltzer water

Garnish: lemon slice and mint leaf



Method: Mix all
ingredients together
then pour into a
martini glass.



Villa de Varda Elderflower Liqueur

Villa de Varda Elderflower “The Expat”

- ¾ oz. - Villa de Varda Elderflower Liqueur
- 1 ½ oz. - Vermouth
- 2 oz. - New Age Brut
- 2 basil leaves

Garnish: Lemon Twist



Method: Pinch & tear basil then roll ingredients with ice until mixed. Strain into a martini glass.

Villa de Varda Elderflower Ruby Elder Spritz

- ¾ oz. - Villa de Varda Elderflower Liqueur
- 1 ½ oz. - Ruby Red Grapefruit Vodka
- 4 oz. - Club Soda

Garnish: lemon twist



Method: Build over ice and stir. Serve in a highball glass.



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