

HISTORY

A mysterious “father”

The legend says that a young Genoese man, whose name is still unknown, turned his back on the sea to go and live in the mountains. After a long career as an officer of the Italian Alpine troops, he took over the management of a skiers’ refuge in Livigno in the Lombardy region of Italy.

One day, together with four friends sitting at the bar of the refuge, he started thinking about a possible cocktail which would take the chill off the bitter winter weather. Among the many potential combinations, the best proved to be milk, whisky and ZABOV egg liqueur, all heated to almost boiling point.

The origins of a “mythical” name

The new cocktail needed a name that conveyed its energy-boosting properties and would make it become an icon of winter drinks. The name emerged almost by accident when a customer who had sampled the new cocktail exclaimed, "Accidenti! È una bombarda!" (“Wow! It’s a bombard!”). The Genoa-born manager lost no time in naming his new tippale “Bombardino”.

A winning recipe

The recipe for Bombardino was later improved, although ZABOV remained the main ingredient. The milk was replaced by whipped cream and the whisky by brandy or rum. The new version was the making of Bombardino; it became popular in all the local refuges then, in a short time, in all the Italian ski resorts.

The origin of ZABOV BOMBARDINO

In the wake of the cocktail’s extraordinary success, in 2005 DISTILLERIE MOCCIA decided to create ZABOV BOMBARDINO, the recipe of mythic “Bombardino” ready-to-drink version with all the guaranteed quality of the ZABOV trademark.

From then on, all those who enjoy getting together with friends in a refuge after a day’s skiing or perhaps just for a relaxing break, can savour a perfect Bombardino – at home, too!

HOW IS MADE

Stage 1: quality controls

The first stage in the process of making ZABOV BOMBARDINO begins very early in the morning. Fresh milk and egg yolks, prepared by our suppliers during the night, are brought to our production unit in special temperature-controlled tankers. As it arrives, each ingredient is checked in real time in our testing lab. The milk and eggs undergo stringent tests to check their freshness and sensory qualities and to ensure they meet our standards.

Stage 2: mixing

After routine checks, the milk and egg are immediately poured into large mixing tanks to start the second stage: sugar, alcohol and flavours are added to create ZABOV BOMBARDINO's unique flavour.

Stage 3: "maturing"

At the end of the second phase ZABOV BOMBARDINO is ready for "maturing", and rests for seven days in the mixing tanks. After seven days the product is passed through two systems of filters to ensure it meets our quality and consistency standards. More tests are carried out before the ZABOV BOMBARDINO is bottled.

Stage 4: bottling

The last stage, bottling. A fully automated system conveys the product through stainless-steel pipes to the bottling line so it does not come into contact with the outside environment nor with human hand to ensure maximum safety. At the end of the fourth and last phase, quality-controlled ZABOV BOMBARDINO is at last ready to be sent to shops and supermarkets.