

Marostica Known for its chessboard and...



Cherries

Marostica cherries are the “red gold” of the Veneto region. They are perfect for lovers - heart-shaped, sweet and firm. meant to be eaten right off the tree- still warm from the sun. Those are the cherries that make the best liqueur. Fresh.

If you can't find Marostica cherries, choose the best fresh ones you can — dark, sour, sweet, it doesn't matter. Nonna would just tap the fruit and say, “*Così va bene.*”

Try the recipe that follows. Wander the essentials on the blog





Homemade Cherry Liqueur/ *Liquore di Ciliegie*



Ingredients

- 2 cups fresh cherries (sweet or sour), washed and pitted
- 1 cup sugar
- 2 cups vodka or grappa
- 1 cinnamon stick (optional)
- 2–3 lemon zest strips (optional)





Homemade Cherry Liqueur/ *Liquore di Ciliegie*



1. Prep the cherries

Place the cherries in a clean glass jar. Lightly crush a few with the back of a spoon to release flavor

2. Add sugar + aromatics

Pour the sugar over the cherries. Add the cinnamon stick and lemon zest if you want a warmer, more Venetian profile.





Homemade Cherry Liqueur/ *Liquore di Ciliegie*



3. Add the alcohol

Pour in the vodka or grappa until the cherries are fully submerged.

4. Seal + shake

Close the jar tightly and shake it gently to dissolve the sugar.

5. Infuse

Store the jar in a cool, dark place for 4–6 weeks, shaking it every few days.





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6. Strain + bottle

Strain the liquid through a fine sieve or cheesecloth. Bottle it in clean glass bottles.

7. Rest

Let it rest for another 1–2 weeks to mellow.

Serving ideas

- Over ice
- Drizzled on gelato
- Mixed into prosecco
- As a drizzle over chocolate cake





Liquore di Ciliegie



Want the recipe?

There's a free download
waiting for you on the blog —
yours to take home.

