

SPRITZ



FIGATA

VINTAGE: N/V

REGION: Friuli Venezia Giulia, Italy

GRAPES: Glera

ALCOHOL: 8% vol.

WINE CHARACTERISTICS: is a wine-based cocktail commonly served as an aperitif in Northeast Italy. The drink is prepared with prosecco wine, a dash of some bitter liqueur such as Aperol, Campari, Cynar, or, especially in Venice, with Select. The glass is then topped off with sparkling mineral water. It is usually served over ice in a lowball glass (or sometimes a martini glass or wine glass) and garnished a slice of orange, or sometimes an olive, depending on the liqueur. Another variation of the drink uses champagne with the liqueur rather than prosecco.

PAIRS WITH: Carpaccio, prosciutto and melon, cheese, and caprese

SERVING TEMPERATURE: Best served chilled on ice.

PACKAGING: 12 bottles ML750