

Long live Italy



RAMAZZOTTI ROSATO MIO



WINE GLASS, ICE



ITALY



260

INGREDIENTS

- 50 ML OF RAMAZZOTTI ROSATO
- 100 ML PROSECCO
- BASIL

METHOD

MIO IS PREPARED DIRECTLY IN THE GLASS. POUR RAMAZZOTTI ROSATO INTO A LONG STEMMED GLASS, ADD A FEW ICE CUBES AND TOP WITH PROSECCO. FINALLY ADD A FEW BASIL LEAVES.



TASTY, FRESH AND SPARKLING – THIS IS HOW YOU CAN DESCRIBE THE SPARKLING COCKTAIL ROSATO MIO. MAYBE A COMPETITOR TO APEROL?