



Tales of The Cocktail: September 24, 2020

TOSCHI FRAGOLI'

Toschi Vignola was established in 1945 in Savignano sul Panaro in the Province of Modena. It started by selling the famous Vignola cherries dipped into alcohol to preserve them and be able to enjoy them all year round. Fragoli is a sweet liqueur with whole wild strawberries and an alcohol content of 24% by volume. Its such a unique Italian fruit liqueur made with the best handpicked wild strawberries with each bottle containing a minimum 16 % of real whole wild fruits.

Ingredients:

2 oz. (60ml) Fragoli Toschi
4 oz. (120ml) Prosecco
1 oz. (30ml) Club soda

Method: Pour chilled Prosecco, club soda, and lastly Fragoli, in a wine glass with ice cubes. Garnish with a lemon peel

STRAWBERRY FIZZ





Tales of The Cocktail: September 24, 2020

RAMAZZOTTI APERITIVO ROSATO

Ramazzotti Rosato is an Italian combination of fresh and light flavors with hibiscus and orange blossom giving it its floral, fruity flavor.

It's a refreshing beverage and is perfect for mixing into a bright cocktail.

Hibiscus flowers have sweet, fruity notes. They are native to Asia.

Orange blossom is the orange tree's white flower. It has a fresh, floral aroma.

Ingredients:

2 oz. Ramazzotti Rosato
4 oz. Aromatic Tonic Water
.25 oz. Lemon Juice

Method: Pour all the ingredients directly into a wine glass over ice. Stir gently to mix. Garnish with lime wheels

ROSATO TONIC





Tales of The Cocktail: September 24, 2020

LUXARDO SOUR CHERRY GIN

Luxardo is a prestigious producer founded in 1821 in Zara - Dalmatia which is a stretch of land and islands on the eastern shores of the Adriatic Sea. In 1947 due to the post-war environment the family moved to Italy and rebuilt their distillery.

Luxardo Sour Cherry Gin is made with Luxardo's London Dry Gin which is made using 9 botanicals. The gin is then infused with Luxardo's own Marasca cherry juice.

Ingredients:

- 1 oz. Luxardo Sour Cherry Gin
- .5 Lemon Juice
- .5 Simple syrup
- 4 oz. Chilled Prosecco

Method: Shake the first three ingredients and strain them into a chilled flute. Top with Prosecco and give a quick stir to mix them together.

SOUR CHERRY 75

