

## APERITIME APERITIVO ORANGE

### QUALITY ASSURANCE:

Blend of local white grapes.

### ABV (%Vol):

16%

### SUGAR RESIDUE (%Vol)

25%

### VINIFICATION:

Grapes are hand-harvested, pressed in the traditional manner, and fermentation takes place at a controlled temperature. Then sugar, alcohol, coloring and citrus flavors are added to the wine obtained.

### REFINEMENT:

In stainless steel for around three months.

### FORMAT:

100 cl bottle.

### DURATION:

If stored in a dry environment away from light and heat sources there is no limit of time.

### STORAGE METHOD:

Once the bottle has been opened, the wine will keep in the fridge for a few months if sealed with a bottle stopper.

### PAIRING:

Aperitif to be enjoyed smooth or over ice, or to be used as a base for cocktails and long drinks.

### RECOMMENDED SERVING TEMPERATURE:

5-8 °C.

### DESCRIPTION:

Obtained from citrus flavored Sicilian white wine and has a strong alcohol base, following an ancient family recipe. An ideal base for cocktails and long drinks, and to be tried in a frosty version with a slushy or lemon sorbet.

### NUTRITION FACTS:

E=740KJ/176Kcal x 100 ml

### INGREDIENTS:

Vino (ingredients: grape must, antioxidant SULFUR DIOXIDE), sugar, alcohol, alcoholic aromas, antioxidant SULFUR DIOXIDE, coloring E102 E110 E124 E129.

