WHY NOT ?

Cocktail Hugo



TYPE OF WINE

Aromatized wine products based cocktail

DESCRIPTION

A cocktail born in north Italy, South Tirol, region, and now increasingly widespread and popular. An aperitif that combine together aromatic elderflower blossom and fresh mint. E perfect blend of basic **wine** with water, **sugar** and **natural aromas.**

COLOUR

Light yellow with light greenish hints

BOUQUET

Pleasant perfume of elderberry flowers and fresh mint, combined to the fresh fruity notes of the semi-sparkling wine.

TASTE

A balanced mix, giving a pleasant sensation of freshness in the mouth and a nice bitter after taste of elderberries and mint.

FOOD PAIRING

A pleasant aperitif obtained from the combination of the aromas and perfumes of elderberry flowers and the fresh fruity notes of our semi-sparkling wine.

SERVING SUGGESTION

With some ice cubes, mint leafs and a slice of lemon, you can serve a unique cocktail. Best served at cool temperature of 5-6°C.

QUALITY

Sweet 80/85gr/l

ALCOHOL CONTENT

7%

[Emiliana (75 cl)], [7% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
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CONTRI
SPUMANTI S.P.A.

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