



Sprizzerí

Classico Orange with Bitters

After traveling the world in 1934, Edoardo de Martin returned to Cortina d'Ampezzo, Veneto inspired to create the perfect Italian aperitif. Using a secret family recipe, Edoardo bottled a delicious Prosecco, orange and herb wine spritzer reminiscent of an Aperol spritz. Nearly a century later, "Italy's Original Wine Spritzer" has come to America, and boy, is it delicious! A "ready-made cocktail" in a slim, colorful can, Sprizzerí Classico Orange with Bitters is a "frizzante"-style drink with pleasingly dry, tart-orange and a sophisticated blend of herbs. It's a fun, timely, and tasty addition to any progressive bar or shelf program.

 LOCATION	Region: Veneto, Italia.	 SOIL	Morraine.
 ESTATE	De Martin.	 VINE	Vine training: Guyot. Age of vines: 20 years +. Density of plants: 4,500/ha.
 WINEMAHER	Paolo De Martin.	 VINIFICATION	Charmat, frizzante-style fermentation, with natural orange and herbal ingredients added.
 VARIETALS	Prosecco-based wine spritzer.	 BARREL	None.
 RESIDUAL SUGAR	14 grams per liter.	 MATURATION	None.
 ACIDITY	4 grams per liter.	 VINTAGE PRODUCTION	50,000 cases.
 ALCOHOL	5.5% by volume.	 FOOD PAIRING	Salted nuts, olives, and Chinese cuisine.



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