

L'aperitivo

BELLINI

SERVED ICY COLD, WITH OR WITHOUT ICE, OR AS THE BASE FOR A COCKTAIL, A CLASSIC BELLINI IS ALWAYS A GOOD CHOICE. THERE ARE NO PRESERVATIVES OR ADDED SUGAR AND IT'S GLUTEN FREE AND LOW IN CALORIES.

A TRADITIONAL VENETIAN COCKTAIL

The Bellini's history is fascinating. Initially, it was only made in summer, when white peaches reached peak ripening. But thanks to its many admirers the world over, it became one of the most classic cocktails, even recognized by the IBA (International Bartenders Association).

The secret to our Bellini is the white peaches the Canella family oversees all year, awaiting peak ripeness as they must be mature, sweet and juicy, with soft, compact flesh and intoxicating aromas to be used.

Very few know that it is named for Giovanni Bellini, known as Il Giambellino, a Venetian painter who lived in the late 1400s, early 1500s. It was inspired by the color of a tunic worn by a saint in one of his most celebrated paintings.

The recipe is three parts Spumante Brut, one part white peach puree, and a touch of raspberry juice. That's the secret to its elegant and iconic pink hue.



20 cl

25 cl

75 cl

alluminio

Alc.

5%

Temperature 5°