

L'aperitivo

MIMOSA

IT SHOULD BE SERVED COLD, WITH OR WITHOUT ICE. IT'S EXCELLENT ON ITS OWN,
BUT ALSO A GOOD BASE FOR EXCELLENT COCKTAILS.

BLOOD ORANGES, SICILIAN GOLD

These luscious Sicilia IGP Blood Oranges are protected by a consortium. Over 600 registered producers and processors benefit from about 6,500 cultivated hectares in the plains of Catania, the foothills of Mount Etna, and the provinces of Siracusa and Enna. That is the sunny corner of Italy where the most beloved and well-known varieties are grown.

The secret of Canella Mimosa is the perfect blend of three different Sicilia IGP Blood Oranges. Specifically, the Moro, Tarocco and Sanguinello varieties, which

Moro, the first to ripen, is already delicious and juicy in early December, with its lightly tart flavor. Tarocco, the queen of the Sicilian varieties, is known for its "collar" or "snout" and for being seedless. And finally, the last to ripen, Sanguinello, which mature in February, even though the majority is harvested in March/April.

give the drink its crisp, refreshing flavor. The recipe calls for three parts Canella spumante brut and one part orange juice.



75 cl

Alc.

5%

Temperature 5°