

L'aperitivo

PUCCINI

IT IS EXCELLENT ON ITS OWN, BUT IT'S ALSO A BRILLIANT ADDITION TO SIGNATURE COCKTAILS.

TARDIVO DI CIACULLI MANDARINS

The Ciaculli park is a tiny agricultural oasis just outside Palermo. Aside from being close to the walls of the city, the area borders the sea and the Monte Grifone mountains. In 1999, a small group of 90 farmers started the Consorzio del Mandarino Tardivo di Ciaculli to protect and promote this precious Slow Food item.

Three parts sparkling wine and one part Sicilian Tardivo di Ciaculli mandarins, a Slow Food protected item. The ingredients are simple, but the results are astounding.

It is named after the tiny Palermo town where the variety dominates cultivation by 80%. "Tardivo" means late ripening, which sometimes lasts through March. All natural, highly aromatic, excellent sugar content and a very thin skin draw consumers. It is accurately defined as a unique and incomparable mandarin.

A cool, light and aromatic aperitif, Puccini Canella should be served cold, even icy!



20 cl

75 cl

Alc.

5%

Temperature 5°