## L'apperitivo Control of the second of the s

TO TRULY ENJOY IT, IT'S BEST SERVED COLD, WITH OR WITHOUT ICE. THERE ARE NO PRESERVATIVES OR ADDED SUGAR IN THIS GLUTEN FREE, LOW-CALORIE COCKTAIL.

## CANDONGA STRAWBERRIES

An excellence from the Italian region of Basilicata, the celebrated Candonga strawberries deserve special mention. Cultivated in the sunny plains of Metaponto, these bright red gems are incredibly unique. Red inside and out, when they reach perfect ripening, they are crisp and naturally sweet.

Cultivators of this special berry want to point out that they are 100% organic and sustainable. And that they're good for your mood is scientifically proven! Candonga strawberries stimulate the production of serotonin and melatonin. What more could you ask for?

Cocktail lovers will adore the perfect balance of the zesty sweet nature of Rossini Candonga®. It's an absolute must! Its secret is the unique berry variety: Candonga strawberries ripen under the Basilicata sun, giving life to



Canella

rich aromas, sugars and color. It's made by combining three parts Spumante Brut and one part strawberry puree. A wonderful aperitif or addition to many inviting cocktails.



(**75** cl )

Alc.

**5**%

Temperature 5°