

# WHY NOT ?

## Cocktail Hugo



Frizzante ( 75 cl )

### TYPE OF WINE

Aromatized wine products based cocktail

### DESCRIPTION

A cocktail born in north Italy, South Tiro, region, and now increasingly widespread and popular. An aperitif that combine together aromatic elderflower blossom and fresh mint. E perfect blend of basic **wine** with water, **sugar** and **natural aromas**.

### COLOUR

Light yellow with light greenish hints

### BOUQUET

Pleasant perfume of elderberry flowers and fresh mint, combined to the fresh fruity notes of the semi-sparkling wine.

### TASTE

A balanced mix, giving a pleasant sensation of freshness in the mouth and a nice bitter after taste of elderberries and mint.

### FOOD PAIRING

A pleasant aperitif obtained from the combination of the aromas and perfumes of elderberry flowers and the fresh fruity notes of our semi-sparkling wine.

### SERVING SUGGESTION

With some ice cubes, mint leafs and a slice of lemon, you can serve a unique cocktail. Best served at cool temperature of 5-6°C.

### QUALITY

Sweet 80/85gr/l

**ALCOHOL CONTENT** 7,0%

Stabilimento di Cazzano  
Via L. Corradini 30/A  
37030 Cazzano di Tramigna (VR)



Stabilimento di Campogalliano  
Via S.Ferrari 44  
41011 Campogalliano (MO)