

TRADITIONAL ITALIAN SPRITZ

Spritz comes from the German word “spritzen” meaning to spray or splash. It originates from when the Austro-Hungarian empire owned Italy’s Veneto region, a region famous for wine making such as Amarone. The German soldiers found Italian wine to be too strong so they would dilute it with a splash of sparkling water!

Serving: 1

Ingredient list:

1/3 Sparkling Italian white wine, usually Prosecco
1/3 bitter (either Aperol or Campari)
1/3 Soda Water
Orange Slice

Process:

1. In an “old fashioned glass” add ice, then add the bitter, then the Prosecco and lastly the soda water
2. Garnish with half a slice of orange
6. Enjoy!



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