

LAMBRUSCO GRASPAROSSA COOCKTAIL



Chef: Leonardo Pellacani

Method

Use an immersion blender to completely puree the blueberries garniture. Add the Lambrusco Grasperossa, Martini and a splash of soda water. Mix everything together and serve. Garnish with strawberries, berries and mint.

Menù Ingredients

- 1 parte Garniture di mirtilli - A81X
- 2 parts Lambrusco Grasperossa DOC dry wine - D1C

Ingredients

- 1 part Red Martini
- Splash of Soda Water
- Few Fresh Blueberries
- Few Fresh Strawberry
- Few leafs fresh mint