

APERITIME

QUALITY ASSURANCE:

Blend of local white grapes.

ABV (%Vol):

16%

SUGAR RESIDUE (%Vol):

25%

VINIFICATION:

Grapes are hand-harvested, pressed in the traditional manner, and fermentation takes place at a controlled temperature. Then, sugar, alcohol, coloring and citrus flavors are added to the wine obtained.

REFINEMENT:

In stainless steel for around three months.

FORMATS:

100 cl bottle.

DURATION:

If stored in a dry environment away from light and heat sources there is no limit of time.

STORAGE METHOD:

Once the bottle has been opened, the wine will keep in the fridge for a few months if sealed with a bottle stopper.

PAIRING:

Aperitif to be enjoyed smooth or over ice, or to be used as a base for cocktails and long drinks.

RECOMMENDED SERVING TEMPERATURE:

5-8 °C.

DESCRIPTION:

Obtained from citrus flavored Sicilian white wine and has a strong alcohol base, following an ancient family recipe. An ideal base for cocktails and long drinks, and to be tried in a frosty version with a slushy or lemon sorbet.



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