

Sheila Donohue of Vero's Spritz Recipe

Ingredients	Preparation
<p>4 oz of <u>Col del Balt Valdobbiadene Prosecco Superiore Brut (if you only have their Extra Dry Prosecco on hand, that's fine too)</u>, chilled</p> <p>2 oz of Aperol</p> <p>4 oz sparkling water, chilled</p> <p>1-2 ice cubes</p> <p>Thin slice of orange per glass (or thin slice whatever fruit you have on hand, even adding a berry or 2)</p> <p>2 servings</p>	<ol style="list-style-type: none"> 1. Add Col del Balt Valdobbiadene Prosecco to a small pitcher. Then add Aperol and sparkling water, and mix with a ladle. 2. Pour into glass. Add ice and piece of fruit or 1-2 berries 3. Cin cin (aka toast) to the person sitting next to you, and enjoy. <p>Tip: have an appetizer handy. For the real Venice / Veneto experience, make some baccalà mantecato, aka creamed cod. See our recipe on verovinogusto.com/vero-blog from January 14, 2023.</p>