

RIONDO
Prosecco

COCKTAIL RECIPES

SUMMER-THYME PLUM SMASH

1 plum
3 Thyme sprigs
Juice from half of lemon
2 Tbsp. Thyme simple syrup*
Riondo Prosecco

Peel and chop 2 plums. Muddle the plums with the thyme simple syrup and lemon juice until all of the plum juices have been released. Shake with ice in cocktail shaker. Pour over crushed ice and top with Riondo Prosecco. Garnish with plum slices and Thyme sprig.

ITALIAN FIZZ

1 oz. Langley's® Gin
1/2 oz. fresh lemon juice
2 dashes simple syrup
3 oz. Riondo Prosecco

In a mixing glass, add the gin, lemon juice, simple syrup, and ice; shake. Strain into a coupe glass, and top with Riondo Prosecco. Garnish with lemon twist.



THE GONDOLA

1/3 cup lemon sorbet
3 oz. Riondo Prosecco
1 oz. vodka

In a shaker, whisk together sorbet and a few drops of Riondo Prosecco until fully blended. While continuing to whisk, pour in vodka slowly. Pour into a coupe glass and top with remaining Prosecco.

ITALIAN MIMOSA

1 oz. orange vodka
2 oz. blood orange juice
3 oz. Riondo Prosecco

Mix first 2 ingredients. Strain into flute glass and top with Riondo Prosecco. Garnish with blood orange wheel.



SPARKLING GRAPEFRUIT SMASH

1 1/2 oz. Riazul® Plata tequila
1/2 oz. fresh lime juice
2 oz. pink grapefruit juice
Riondo Prosecco

Shake first 3 ingredients with ice. Strain into an ice-filled, salt-rimmed old fashioned glass. Top with Riondo Prosecco. Garnish with lime wheel.

VENETIAN MULE

1 1/2 oz. vodka
1/2 oz. ginger liqueur
1/2 oz. fresh lime juice
Riondo Prosecco

Build in an ice-filled old fashioned glass, layering the vodka, ginger liqueur, lime juice. Then top with Riondo Prosecco. Garnish with lime wedge.



* Thyme simple syrup: take 1/2 cup sugar, 1/2 cup water and bring to a boil. Remove from heat, add thyme sprigs, stir, and let cool. Chill until ready to use.