

BAILONI GOLD-APRICOT FRIZZANTE

100% NATURAL SPARKLING GRÜNER
VELTLINER WINE + RIPE APRICOT

LIGHT CARBONATION WITH
BOUNTIFUL FRUIT

WELL BALANCED WITH
MEDIUM ACIDITY



*Natural Sweetness,
No Additional Sugar Added*

FLIP UP FOR COCKTAIL RECIPE!

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SILVER MOUNTAIN



INGREDIENTS

- 1 ½ oz Bailoni Apricot Frizzante
- 1 oz Curaçao
- ¾ oz Bitter Aperitvo
- ¼ oz Sweet White Vermouth (Recommend Drapò Bianco)
- 1 dash Angostura Bitters
- Mint
- Nutmeg

DIRECTIONS

Stir ingredients with ice in a Collins glass
Garnish with mint and nutmeg

Created by Regan Doughty, San Diego, CA

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