

DRAPÒ ROSÉ VERMOUTH

ESTATE TREBBIANO WINE + RUCHÉ
WINE + 20+ BOTANICALS + FORTIFIED

FLORAL FRUIT BUDS AND RIPE
STRAWBERRY

BAKED APPLES AND NUTMEG

LASTING FLAVORS OF CITRUS
ZEST AND CLOVE



GOLD ISW,
MEININGERS INT'L
SPIRITS AWARD 2018



Serve in a 50/50 Martini or to your preference
Pink Negroni (use a bitter bianco)

FLIP UP FOR COCKTAIL RECIPE!

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ROSITA

INGREDIENTS

- 1 ½ oz Reposado tequila
- ½ oz Drapò Rosé Vermouth
- ¼ oz Dry vermouth
- ½ oz Aperitif
- 1 dash Angostura bitters
- Lemon peel

DIRECTIONS

*Add all ingredients to a mixing glass; stir
Strain into a double old fashion
Garnish with a lemon peel*



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