

It's time for LAMBRUSCO

Because Lambrusco is:

1. Credible

Otello Lambrusco comes from a legitimate winegrowing Region – Emilia-Romagna

3. Shareworthy

The garnet / purple color with bubbles is interesting, unique and ready for sharing

2. Versatile

Otello Lambrusco pairs with or without food, on any occasion, with anyone

4. Approachable

Appeals to the masters and the masses

Drink it however you want! That's the beauty.

We recommend chilling Otello Lambrusco to 4-6 °C, but if you like room temperature or on the rocks, do it.

Enjoy in any vessel from a cocktail glass to a regular wine glass or a flute.

COCKTAILS & OTELLO LAMBRUSCO

OTELLO HIGHBALL

Ingredients

12 cl. Otello Lambrusco
6 cl. Soda Water

Instructions

Add ingredients into an ice-filled highball glass, and stir together to combine/chill.
Garnish with paired fruit.



OTELLO LAMBRUSCO SOUR

Ingredients

6 cl. Otello Lambrusco
4,5 cl. Bourbon
2,5 cl. Fresh Lemon Juice
2,5 cl. Simple Syrup

Instruction

Add ingredients except Otello into an ice-filled shaker and shake together to combine/chill. Pour into an ice-filled glass, and float with Otello Lambrusco. Garnish with orange rind.



OTELLO SPRITZ

Ingredients

9 cl. Otello Lambrusco
6 cl. Soda Water or Tonic Water
3 cl. Aperol or Campari

Instruction

Add ingredients into a large wine glass filled with ice, and stir together to combine/chill. Garnish with an orange ½ wheel and if you like with some mint leaf.

