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PROSECCO PLUM & THYME SMASH

INGREDIENTS
1 bottle Torressella Prosecco
2 plums
6 thyme sprigs
1 oz. lemon juice
4 Tbsp. thyme simple syrup

DIRECTIONS
Peel and chop plums. Muddle them with the thyme simple syrup and lemon juice until all of the plum juices have been released. Shake with ice in a cocktail shaker. Pour over crushed ice between two glasses. Top with Prosecco and garnish with plum slices and thyme sprigs.

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junior AD/AD: _____ date: _____
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date: 6/27/18 color: 4/4
 file name: SMUS2018_I0023_TORR_Recipe_Cards_PINOT.ai
 client: Santa Margherita
 trim size: 2" x 3.5"
 bleed: .125"
 safety: .125"
 mech size: 100%

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RASPBERRY SPARKLE & SHINE

INGREDIENTS

1½ oz. of pink lemonade
½ oz. simple syrup
2-4 frozen raspberries
6 oz. Torressella Prosecco
Garnish: Rosemary sprigs
& raspberries

DIRECTIONS

Place pink lemonade, simple syrup and raspberries in a shaker, half full of ice, and shake well. Pour mixture on glass, top with Prosecco, and garnish with rosemary sprig.



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PUMPKIN SPICE CIDER

INGREDIENTS

- 2 bottles Torressella Pinot Grigio, chilled
- 2 honey crisp apples
- 2 pears
- 1 orange
- 1 Tbsp. lemon juice
- ¼ cup honey
- ¼ cup brown sugar
- 1 cup Kentucky straight bourbon
- 3 cups apple cider
- ½ tsp. pumpkin pie spice
- 1 bottle of ginger beer



DIRECTIONS

Thinly slice apples, pears and oranges, then place in a large bowl. Coat fruits with lemon juice to prevent browning. Add honey, brown sugar, bourbon, apple cider, pumpkin pie spice and Torressella Pinot Grigio. Cover and refrigerate for 2-4 hours; overnight if desired. Pour refrigerated mix into glassware and top with a splash of ginger beer.