



PERFECT PEACH BELLINI



Our take on the original cocktail created at Harry's Bar in Venice, Italy, and named for the Venetian painter Giovanni Bellini. You can create your own peach puree using fresh or frozen peaches.

SERVING SIZE: 1

- 2 oz. peach puree or peach nectar
- 4 oz. Woodbridge by Robert Mondavi Extra Dry Sparkling wine
- Fresh raspberry (optional)

PREPARATION:

Pour peach puree or nectar into the bottom of a flute and slowly top with Woodbridge by Robert Mondavi Extra Dry Sparkling wine.

Garnish with a fresh raspberry if desired.

Please enjoy our wines responsibly. © 2011 Woodbridge Winery, Acampo, CA

WOODBRIDGE
by ROBERT MONDAVI