



BELLINI

medium drink
aperitif

prepared in:

Flute

served in:

Flute

alcohol content:

8,4%

INGREDIENTS

5cl white peach nectar
10cl sparkling wine

METHOD

Mash the peach pulp to get the nectar.

Pour the nectar and sparkling wine into a flute.

Decorate with a slice of orange.

Behind the cocktail

Cocktail name: Bellini.

Creator: Giuseppe Cipriani.

Venue: Harry's Bar.

Story: born in 1948 in Harry's Bar, its name derives from the color of the toga of a saint from the cathedral of Bellini which was pinkish as the color of the cocktail.

Alcoholic base: sparkling wine.

Type of preparation: stirred.