## **APERITIV SPRITZZ** ANALCOLICO BELLA



It is the symbolic cocktail of Italian aperitifs, but its origins speak Austrian and are very far from the various Aperol and Campari... Colourful, pleasant and fresh today alcohol free...

The non-alcoholic aperitif Spritzz BELLA is the basis for the SPRIZZ ANALCOLICO mocktail.

Aperitiv spritzz is obtained through the infusion of herbs, roots and fruits such as rhubarb, oranges, gentian, cinchona fruits and a pleasant, cheerful red color. Mixed with Bella Glamour, the innovative Spritzz gives a fresh, red moktail with a pleasant acidity. Balanced by a sweet and citrusy aroma.

## **SOME HISTORY**

It has always been sovereign in Veneto, where it was born at the **beginning of the 19th century**. It is a pity that it was not as we know it today. Prosecco, bitter and seltzer? That is just its most recent evolution.

The Spritz has rather ancient origins. In fact, it was born during the Austrian domination of Lombardy-Veneto at the end of the 18th and beginning of the 19th centuries, when Habsburg soldiers began to get acquainted with the wines of Veneto. A relationship that did not get off to a good start: too strong for their palates. So, to sweeten the flavor, our hosts thought it best to 'dilute' it with sparkling water.

Behind this cocktail, whose name comes from the German verb 'spritzen' meaning 'to splash', lies the most sacrilegious practice for true wine lovers. White wine and sparkling water: this was the first Spritz, an Austro-Hungarian model. And be careful, because in many parts of Friuli Venezia Giulia if you ask for a Spritz they still bring you this.

An early development occurred in the early 1900s when the first seltzer water siphons became popular as an alternative to sparkling water. But the cocktail as we know it today was only born in the 1920s, when it was thought to 'stain' the mixture with a little bitter.

Ingredients: Obtained by infusion of herbs, roots and fruits such as rhubarb, orange, gentian, cinchona and a pleasant, cheerful red color.

Alcool

0.0% vol

Ph 3.05

Acidity 5.04

Sugars 110 gr/lt

750 ml



