

BEST ENJOYED

Neat: Over ice, with a twist of lime and a good book.

Mixer: High ball packed with ice, quality tonic water and lemon wheel

Cocktail: Makes a delicious Manhattan Rosato

MANHATTAN ROSATO

Ingredients:


- 60ml bourbon whiskey
- 30ml Piano Rock Rosato
- 2 dashes Angostura bitters
- Ice
- Maraschino cherry or orange twist for garnish

Instructions:

1. Fill a mixing glass or cocktail shaker with ice.
2. Pour in the bourbon whiskey, sweet vermouth, and Angostura bitters.
3. Stir the mixture well until chilled.
4. Strain the mixture into a chilled cocktail glass.
5. Garnish with a maraschino cherry or an orange twist.
6. Serve and enjoy your classic Manhattan cocktail!



PIANO ROCK VERMOUTH ROSATO

 Made with Semillon

The Piano Rock Vermouth Rosato enchants with its semi-sweet profile, boasting a symphony of flavours reminiscent of sun-ripened stone fruits. Plum and nectarine dance gracefully on the palate, complemented by a harmonious blend of herbs and spices that lend a well-balanced complexity to each sip. Its alluring blush hue, derived from the Davidson Plum, adds a touch of elegance to this captivating Vermouth, inviting indulgence in every sip.



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WITCHES FALLS
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