

BEST ENJOYED

Neat: At room temperature, sipping with friends over good conversation.

Mixer: In a high ball packed with ice, wedge of lime and dark soda

Cocktail: Completes a magical Negroni

NEGRONI

Ingredients:

- 30ml gin
- 30ml Campari
- 30ml Piano Rock Rosso
- Orange twist for garnish

Instructions:

1. Fill a mixing glass or cocktail shaker with ice.
2. Pour in the gin, Campari, and sweet vermouth.
3. Stir the mixture well to chill and dilute.
4. Strain the mixture into a rocks glass filled with ice.
5. Garnish with an orange twist.
6. Serve and enjoy your refreshing Negroni cocktail!



PIANO ROCK VERMOUTH ROSSO

 Made with Semillon & Cabernet Sauvignon

The Piano Rock Vermouth Rosso unveils a dry and sophisticated character, crafted from a blend of local red and white wines. Rich and intricate in flavour, it boasts a deep complexity with notes reminiscent of muscats, intertwined with hints of robust coffee, indulgent chocolate, and a subtle touch of tobacco. Each sip unveils layers of depth, offering a captivating journey through its refined profile, making it a true delight for the discerning palate.



EST.  2003

WITCHES FALLS
FAMILY WINEMAKERS