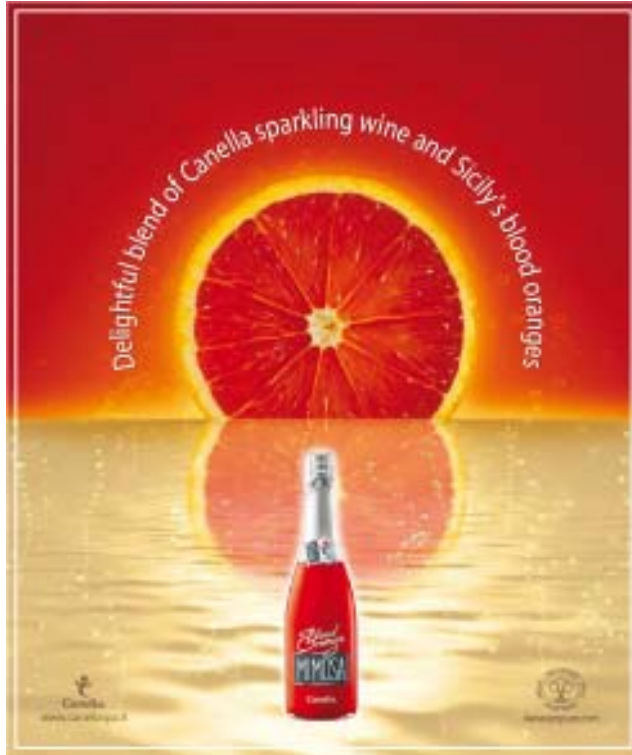


Canella *Blood Orange Mimosa*

*Location: San Donà di Piave,
Province of Venice*



The Blood Orange Mimosa Formula

80% • Sparkling white wine (Prosecco)

20% • The juice and pulp of blood oranges from Sicily (Moro, Tarocco and Sanguinello varieties)



The blood oranges of sultry Sicily traditionally splash Italian winters with color and warmth, ripening from late December to March like belated gifts from the summer sun.

Blood Orange Mimosa blends their crimson juice with the cool white sparkle of Prosecco wine from that paramount Prosecco family, the Canellas of Veneto. Jointly orchestrated by **Empson and Canella**, this delightful harmony of flavors and aromas from the northeastern and southwestern extremities of Italy is one of the most exciting new products to hit the market.

Blood Orange Mimosa is fast becoming a must, one of the most enjoyable wine cocktails to light up a winter evening, refresh from the summer heat, add a delectable *frisson* to any season and occasion. It's a little like tasting sunlight and snow, together; getting the wholesomeness and vitamin C of the world's finest blood oranges and at the same time, having fun with it. Natural excellence combines with the joyful effervescence of Venetian Prosecco; the winemaking expertise of the Canellas complements the Empsons' marketing experience: no cocktail could possibly beat this.

Blood Orange Mimosa is a wine cocktail made from Prosecco and the juice and pulp of the celebrated, crimson-fleshed Sicilian blood oranges.

The finest cultivars are orchestrated to achieve the best combination of flavors, fragrance and color: the darkest-hued, Moro; Tarocco, the tastiest and sweetest; and the tender Sanguinello.

Light, fruity, refreshing and flavorsome.