ANGELOW

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MIMOSA “ON THE GO”
Aromatized Wine-Product cocktail



ORIGIN
The Mimosa has a base of white sparkling wine each contributing to the character of the landscape, soil, and vineyards.

IDENTITY
At the roots of this creation, there is a true synergy between terroir and technique, with the cuvée skilfully combining the characteristics of wine and must to enhance uncompromising freshness and aromaticity in the final product. This sparkling wine is skilfully blended with natural juice of blond oranges from sunny Sicily, a region famous for the quality of its citrus fruits. This marriage of North and South Italy creates a balance of flavours, where the vitality of the wine blends harmoniously with the natural citrus notes of the Sicilian blond orange. Our recipe stems from a deliberately genuine and respectful approach to the ingredients used, without added sugar to offer an authentic experience. The result is a Mimosa with a low alcohol content, great elegance and finesse, and a dense, persistent froth, offering an original and intense taste. It concentrates all the characteristics of the Sicilian orange in every sip. Its flavour, the result of skilful processing, accompanies the palate on a sensory journey, offering a rich and memorable experience, ideal for those seeking a refined drink, perfect for special occasions or moments of relaxation.

TASTING
Brilliant in colour, with vibrant amber and orange highlights that immediately evoke celebration. The mousse is creamy, persistent and silky. The bouquet opens with fresh citrus aromas, led by orange and grapefruit, followed by elegant herbal notes and subtle floral nuances. On the palate, the initial sweetness is perfectly balanced by a pleasant bitter finish, while a gentle residual sugar adds smoothness without becoming cloying. Light, easy-drinking and full of personality.

PAIRINGS
Ideal as a welcome drink, it pairs perfectly with appetizers and light dishes, making it the perfect choice for relaxed and convivial occasions. Best enjoyed well chilled, served over ice and garnished with a slice of orange. Serving temperature 8/10°C.

ALC. BY VOL. 6% | AVAILABLE FORMATS 0,20 L