

ECCO DOMANI[®]

WINES OF ITALY

Canella Domani

This delicious wine cocktail is perfect for a cold winter evening, and a sure hit around the holidays.

Ingredients:

1 bottle Ecco Domani Merlot
10 tablespoons sugar
1 orange peel
1 lemon peel
10 cloves
1 teaspoon ground cinnamon
Cinnamon sticks for garnish
Orange slices for garnish



Preparations:

Note: If wanting to serve this cocktail cool, it is best to prepare 1 hour before serving.

In a medium pot, combine sugar and Ecco Domani Merlot. Heat mixture until sugar is dissolved, but make sure liquid never comes to a boil throughout the preparation. In a strainer, combine orange peel, lemon peel, cloves, and ground cinnamon. Put strainer and its content in the heating wine for about 20 minutes. Remove strainer from the wine. Serve cool or hot. Garnish with a cinnamon stick or orange slice.

Makes 4 Servings