



Sangria Tropicale

- 1 bottle dry white wine
- 1 cup fresh sour
- ½ cup triple sec
- 2 cup pineapple chunks
- 2 oranges, cut into half-wheels
- 1 mango, sliced into 2-inch pieces
- 2 cups Ballatore Gran Spumante

Combine all of the ingredients except the Ballatore Gran Spumante in a large ceramic or glass container and stir well. Cover and refrigerate for at least 4 hours. Add 2 cups of Ballatore Gran Spumante. Serve over ice. Garnish with a mango slice.

- Limoncello Fizzy Sangria
- 1 bottle dry white wine
- 2 cups lemonade
- ½ cup limoncello liqueur
- 2 lemons, cut into wheels
- 2 oranges, cut into wheels
- 1 bottle Ballatore Gran Spumante
- 20 mint sprigs, for garnish
- Lemon twists, for garnish

Combine the wine, lemonade, limoncello, lemons, and oranges in a large ceramic or glass container and stir well. Cover and refrigerate for at least 4 hours (best if overnight). Serve over ice; fill glasses halfway with the sangria mixture, then top with Ballatore Gran Spumante. Garnish with a mint sprig and lemon twist.