



Sparkling Mojito Ice

This is a sparkling mojito served granita style. Perfect for those hot summer months.

2 Cups fresh sour
20 Mint leaves
Ballatore Gran Spumante

Our the fresh sour into a 9X13 pan. Place the mint leaves on top of the mixture and spread leaves out evenly, making sure they are not all clumped together. Place the pan in the freezer and let freeze (approximately 4 to 6 hours.) Place the Ballatore in the refrigerator to keep chilled.

Once the mixture is frozen and you are ready to serve, use a spoon to scrape the icy mixture into a fine ice. Slowly pour in the sparkling wine, 1 to 2 ounces per glass, and serve.