Bellini

A traditional Venetian Cocktail

The Bellini's history is fascinating. Initially, it was only made in summer, when white peaches reached peak ripeness. But thanks to its many admirers the world over, it became one of the most classic cocktails, even recognized by the IBA (International Bartenders Association).

Very few know that it is named after Giovanni Bellini, known as Il Giambellino, a Venetian painter who lived in the late 1400s and early 1500s. It was inspired by the color of a tunic worn by a saint in one of his most celebrated paintings.

The secret to our Bellini is the white peaches the Canella family oversees all year, awaiting peak ripeness. They must be mature, sweet, and juicy, with soft, compact flesh and intoxicating aromas.

The recipe is three parts Spumante Brut, one part white peach purée, and a touch of raspberry juice. That's the secret to its elegant and iconic pink hue.

Alc. 5%
Temperature: 5º
20 & 75 cl