# Puccini

## A Sicilian-inspired sparkling cocktail

Puccini Canella is made with three parts sparkling wine and one part juice from Sicilian Tardivo di Ciaculli mandarins, a Slow Food–protected ingredient. The recipe is simple by design, yet the result is surprisingly refined. Light, fresh and aromatic, it offers bright citrus notes and an easy, elegant drinkability. Best enjoyed well chilled — even ice-cold — Puccini Canella is an ideal aperitif, perfect for relaxed and convivial moments.

The Ciaculli Park is a small agricultural oasis just outside Palermo, set between the sea and the Monte Grifone mountains. In 1999, a group of 90 local farmers founded the Consorzio del Mandarino Tardivo di Ciaculli to protect and promote this precious Slow Food–listed variety.

Named after the nearby village where it represents the majority of local cultivation, the Tardivo di Ciaculli is a late-ripening mandarin, often harvested as late as March. Naturally aromatic, with excellent sugar content and an exceptionally thin skin, it is widely regarded as a truly unique and incomparable mandarin.

Alc. 6%
Temperature: 5º
20 & 75 cl