



# TORRESELLA

## RECIPE & COCKTAIL GUIDE



## OUR VINEYARD

Where the ancient meets the modern, and lush grapevines dot the hillsides of the Alps and the Lagoon of Venice, the wines of the Torresella Estate are born. With a heritage of winemaking stretching back centuries, our home in Veneto has also been at the forefront of producing innovative, yet classic wines for generations. We draw upon this great tradition by producing wines with a story and soul that are made to be shared.

#LIVEYOURSTORY



### PROSECCO EXTRA DRY

Pale, straw-colored wine, with an intense aroma of white-fleshed stone fruits, ripe citrus and a smooth, delicate, well-balanced flavor that lingers on the palate.

### PINOT GRIGIO

Straw-yellow in color, it has a delicate aroma of green apples and white flowers. Fresh and exquisitely balanced, the flavor is delicate, with notes of pears, apples and citrus.

# OUR VENETIAN REGION

Our sunny corner of eastern Veneto has been home to prized vineyards as far back as the Roman Empire. It is a place of beauty and balance, where the abundant sunshine and mineral-rich waters of our rivers help our grapes thrive.



## A LOOK INTO THE VENETIAN WAY OF LIFE

***Did you know, bar-hopping is considered to  
be essential to Venetian life?***



One's well-being is said to be enriched by leisurely visits to the nearest *bàcaro* (bar) for a glass of wine and some *cicchetti* (small bites). This and other century-old traditions are widely celebrated as a kind of *ars vivendi*, or a “living art” lifestyle.



# ROOTED IN A SHARED PASSION FOR A BETTER ENVIRONMENT

Torresella is a beacon for wine production in its zone, always following Italian oenological tradition. Our special relationship with the environment is symbolized on every label by our logo: a growing grapevine with a little egret (called *garzetta*) set in Veneto's distinctive ecosystem. Our ecological sustainability continues through:


- A winery that is entirely self-sufficient from an energy point of view
- Using clean electric energy obtained from solar roof panels and biomass-fired power plant
- Using lightweight glass in our packaging to reduce carbon footprint
- Capturing our CO<sub>2</sub> emissions for reuse in the medical and food industries



# — OUR — MISSION

Torresella wines are tastefully versatile, going past the normal 9 to 5 grind and into the midnight party vibe.

From perfecting any summer beach bash, pairing brunch bites with Bellinis, to curating custom cocktail hours, we promise to be your ride or die Venetian wine as you live your story with others!



Let our wines be the key ingredient to bring your mixology fantasies to life, and help you become the main tastemaker and secret shaker in your group of friends.



The name Spritz comes from “*Spritzen*,” meaning to spray or splash. Centuries ago, when Venice was ruled by the Austrian Empire, soldiers began combining local white wines with soda water so they could, well...drink more. Venetians still use the same spritz style today, using Pinot Grigio, Soave and lately, Prosecco!

## PUTTIN' ON THE SPRITZ CLASSIC VENETIAN



**PREP:** 5 Min. **MAKES:** 1 Serving

### INGREDIENTS

- 3-4 oz. Torressella Prosecco
- 2 oz. aperitivo liqueur
- 2 oz. soda water
- Garnish: Skewered olive and orange half-wheel

### INSTRUCTIONS

Build the ingredients over ice in a rocks or wine glass and add garnish.

Glassware: Rocks or wine glass

## SPRITZ LISCIO



**PREP:** 5 Min. **MAKES:** 1 Serving

### INGREDIENTS

- 4 oz. Torressella Pinot Grigio
- 2 oz. soda water
- ½ oz. lemon syrup
- Garnish: Seasonal citrus, herbs or fruit

### INSTRUCTIONS

Build the ingredients over ice in a rocks or wine glass and add garnish.

Glassware: Rocks or wine glass

# PUT THE "PRO" IN PROSECCO

## WITH THESE CURATED COCKTAILS & PERFECT PAIRINGS

Full of taste and sparkling with possibilities, our Prosecco is ready to start a celebration or bring a touch of playful, delicious elegance to any occasion. Pair the flavorful fun of this versatile wine at any table, from sunny brunches to midnight snacks and desserts.



## BELLA BELLINI



**PREP:** 5 Min. **MAKES:** 1 Serving

### INGREDIENTS

- 6-8 oz. Torressella Prosecco, chilled
- 2-3 oz. white peach puree (may substitute with yellow peach puree)
- 2 tsp. raspberry puree
- Garnish: Peach slice or raspberry

### INSTRUCTIONS

Add a tablespoon of the raspberry puree to the bottom of a stemless wine glass or tumbler. Slowly pour in chilled Prosecco and peach puree into a separate glass/or shaker, mixing (not shaking) well. Pour Prosecco mix into glass and garnish as desired.

Glassware: Stemless wine glass or tumbler

### FUN FACT

*Among the likes of Hemingway, Dorothy Parker and F. Scott Fitzgerald, the first Bellini was made at Harry's Bar in Venice by Giuseppe Cipriani, who said the color reminded him of a painting by Venetian artist Giovanni Bellini.*

## SPINACH & EGGS FLORENTINE



**PREP:** 10 Min. **COOK:** 25 Min. **MAKES:** 2-4 Servings

### INGREDIENTS

- 2 Tbsp. unsalted butter
- ¼ cup heavy cream
- 10 cups baby spinach
- Salt and freshly ground black pepper to taste
- 1 nutmeg, freshly ground
- 2 Tbsp. distilled white vinegar
- 4 large eggs
- 4 thick slices of Italian bread, toasted and buttered
- 1 jar of prepared hollandaise sauce
- Watercress or chives for garnish

### INSTRUCTIONS

Melt the butter in a large skillet over medium heat. Pour in the heavy cream and let simmer for a minute or so until it starts to reduce and thicken. Add the spinach and cook 2 to 3 minutes, until the leaves have wilted. Pull the skillet from the heat and season the spinach with salt, pepper and ground nutmeg. Fill a deep saucepan with about 3 inches of water and bring it to a gentle boil. Add the vinegar and stir to make a whirlpool. Crack the 4 eggs carefully into the pot. Allow the eggs to gently simmer for 2 to 3 minutes. Using a slotted spoon, gently transfer the eggs to a paper-towel-lined plate. Top the bread slices with the creamed spinach. Carefully place an egg on the spinach and top with a generous helping of hollandaise. Garnish with watercress or chives.

## LEMON POPPYSEED PANCAKES



**PREP:** 8 Min. **COOK:** 12 Min. **MAKES:** 10-14 Pancakes

### INGREDIENTS

- 1 cup self-rising flour
- ¼ cup sugar
- 1 cup buttermilk (for thicker pancakes, use ¾ cup buttermilk)
- 1 large egg
- 1 Tbsp. vegetable oil
- 2 Tbsp. grated lemon peel
- 1 tsp. fresh lemon juice
- 3½ Tbsp. poppy seeds

### INSTRUCTIONS

Heat griddle. Combine flour and sugar in medium bowl. Combine buttermilk, egg, oil, lemon peel and lemon juice in small bowl. Add to flour mixture, stirring just until blended (batter will be slightly lumpy). Gently fold in poppy seeds. Pour ¼ cup batter for each pancake onto hot griddle. Cook until bubbles come to the surface and edges are slightly dry. Turn pancake and cook other side until golden brown.

# CREAMSICLE PROSECCO FLOATS



**PREP:** 5 Min. **MAKES:** 1 Serving

## INGREDIENTS

- 4-6 oz. Torresella Prosecco
- 1-2 scoops vanilla ice cream
- 1-2 scoops orange sorbet
- Garnish: Fresh mint leaves and orange peel curls

## INSTRUCTIONS

Place the vanilla ice cream and orange sorbet in a glass. Top with desired amount of Torresella Prosecco, minding the fizz as you pour slowly, and garnish with a sprig of mint and orange peel curls. Serve immediately!

Glassware: Large stemless wine glass (16 oz. recommended)

# WATERMELON WITH FETA & BALSAMIC GLAZE



**PREP:** 25 Min. **MAKES:** 4-8 Servings

## INGREDIENTS

- 1 4-5 lb. watermelon, cut into 2-inch slices or wedges
- 1 oz. crumbled Feta cheese
- 5 to 6 Kalamata olives
- ½ Tbsp. balsamic glaze
- 1 tsp. mint leaves, sliced
- Garnish: Fresh mint leaves, whole

## INSTRUCTIONS

Cut the watermelon into 2-inch-thick slices. Cut the slices into wedges. (Alternatively, watermelon can be cut with small cookie cutters into flowers, circles or other solid shapes). Arrange the watermelon pieces on a serving platter or individual plates and top with cheese, olives, balsamic glaze and mint leaves.

## PROSECCO PLUM & THYME SMASH



**PREP:** 10 Min. **COOK:** 20 Min. **MAKES:** 2 Servings

### INGREDIENTS

- 1 bottle of Torresella Prosecco
- 2 plums
- 6 thyme sprigs
- 1 oz. lemon juice
- 4 Tbsp. thyme simple syrup (store bought or made fresh)

### INSTRUCTIONS

**Thyme Simple Syrup:** Add  $\frac{1}{2}$  cup of sugar and  $\frac{1}{2}$  cup of water to a pan, and bring to a boil. Remove from heat, add thyme sprigs, stir and let cool. Chill until ready to use.

### Prosecco Thyme Smash:

Peel and chop plums. Muddle the plums with the thyme simple syrup and lemon juice until all of the plum juices have been released (you can also muddle right in the glass if you prefer to have bits of fruit in your cocktail). Shake with ice in a cocktail shaker. Pour over crushed ice, splitting evenly between two glasses. Top with Prosecco and garnish with extra plum slices and thyme sprigs. Serve immediately.

Glassware: Stemless wine glasses or tumblers

## FIG, PROSCIUTTO & STRACCIATELLA PIZZA



**PREP:** 30 Min. **COOK:** 12-15 Min. **MAKES:** 2-4 Servings

### INGREDIENTS

- 1 14-16 oz. package of prepared pizza dough
- $\frac{1}{4}$  to  $\frac{1}{2}$  cup finely ground cornmeal
- 4 Tbsp. fig spread or jam
- 12 oz. stracciatella di bufala or fresh mozzarella
- 6 oz. thinly sliced prosciutto
- 2 large handfuls arugula, washed and drained
- $\frac{1}{2}$  cup shaved Parmesan
- $\frac{1}{4}$  cup balsamic vinegar reduction

### INSTRUCTIONS

Preheat oven to 500°F. On a surface lightly dusted with cornmeal, roll out pizza dough as thinly as possible. Place on a large baking sheet. Spread fig spread over the surface of the dough. Lay slices of stracciatella all over the surface. Sprinkle lightly with salt and fresh ground pepper. Bake for 12 to 15 minutes, or until crust is golden and cheese is bubbly. Remove from oven and immediately lay prosciutto over hot pizza. Sprinkle on arugula and parmesan shavings. Cut, serve and enjoy!



# ACHIEVE PINOT GRIGIO GREATNESS WITH POSH FOOD PAIRINGS & CHIC COCKTAILS

Unmistakably authentic, irresistibly delicate and a welcome part of any gathering, meal or party, if you have shared this crisp, refreshing Pinot Grigio with your favorite people, you already know why this is our most popular wine.



# SUNSET SIESTA



**PREP:** 5 Min. **MAKES:** 1 Serving

## INGREDIENTS

- 2 oz. Torresella Pinot Grigio
- 1¼ oz. simple syrup
- ½ oz. lime juice
- ½ oz. tequila
- ½ oz. freshly squeezed grapefruit juice
- ½ oz. aperitivo liqueur
- Garnish: Grapefruit slice

## INSTRUCTIONS

Combine all ingredients, add ice and shake until mixed well. Strain into a cocktail glass with ice and top with a grapefruit slice.

Glassware: Rocks or stemless wine glass

# SUMMER PESTO PASTA SALAD



**PREP:** 5 Min. **COOK:** 15 Min. **MAKES:** 8–10 Servings

## INGREDIENTS

- 1 lb. fusilli or other spiral-shaped pasta
- 1 pint cherry tomatoes, halved
- 8 oz. fresh mozzarella, either small balls or torn chunks
- 3–4 Tbsp. fresh basil, torn into pieces
- 6 oz. container store-bought pesto
- Parmesan cheese
- Salt & pepper to taste

## INSTRUCTIONS

Bring a large pot of salted water to a boil. Add pasta. Boil according to package instructions. Drain and return to the pot. Stir in pesto. Add Parmesan cheese, salt and pepper to taste. Once cooled, add tomatoes, mozzarella and basil and stir to combine.

## JUST PEACHY SANGRIA



**PREP:** 10 Min. **MAKES:** 4 Servings

### INGREDIENTS

- 16 oz. Torresella Pinot Grigio
- 8 oz. peach schnapps liqueur
- 6 oz. orange juice
- 4 oz. mango rum
- 2 oz. lemon juice
- 2 oz. lime juice (regular)
- 1 oz. lemon-lime soda
- Garnish: Fresh mint leaves, peach slices and raspberries

### INSTRUCTIONS

Lightly tap mint leaves on your hand to extract oils and add to a pitcher. Add all liquid ingredients, except for lemon-lime soda, to a large pitcher with peach slices. Gently stir. Add ice, raspberries and a peach slice to each Mason jar. Pour contents of pitcher evenly into each Mason jar, and top with lemon-lime soda. Garnish each drink with a fresh mint leaf.

Glassware: Mason jars or stemless wine glasses

## CHILI-LIME SALMON LETTUCE TACOS



**PREP:** 20 Min. **COOK:** 10 Min. **MAKES:** 4-6 Servings

### INGREDIENTS

- 2 lbs. salmon filets (skin on or off)
- 2 limes, zested and juiced
- 2 Tbsp. olive oil
- 1 jalapeño, stem removed and seeded
- Kosher salt to taste
- 24 leaves butter lettuce
- 1 avocado, thinly sliced into wedges
- 16 oz. jar of mango salsa

### INSTRUCTIONS

Place the salmon skin-side down on a nonstick sheet pan. Place the lime juice into a blender or food processor and add the oil and jalapeño. Process until jalapeño is finely chopped. Top salmon with jalapeño mixture and generously season with kosher salt. Bake for 10 minutes at 350°F. When the fish is ready, remove the skin and let salmon cool slightly. Place two lettuce leaves on top of each other and then top with a piece of salmon. Garnish with a wedge of avocado and a large spoonful of mango salsa and serve. Repeat with the remaining salmon.

# PUMPKIN SPICED CIDER



**PREP:** 2-24 Hours **MAKES:** 8-12 Servings

## INGREDIENTS

- 2 bottles Torresella Pinot Grigio, chilled
- 2 honey crisp apples
- 2 pears
- 1 orange
- 1 Tbsp. lemon juice
- ¼ cup honey
- ¼ cup brown sugar, or more, as desired for taste
- 1 cup Kentucky straight bourbon
- 3 cups apple cider
- ½ tsp. pumpkin pie spice
- 1 bottle of ginger beer

## INSTRUCTIONS

Thinly slice apples, pears and oranges lengthwise, then place in a large bowl. Coat fruits with lemon juice to prevent browning. Add honey, brown sugar, bourbon, apple cider, pumpkin pie spice and Torresella Pinot Grigio, stirring gently while combining. Cover and refrigerate for a minimum of 2-4 hours; overnight if desired. When ready to serve, pour refrigerated mix into glassware and top with a splash of ginger beer.

Glassware: Stemless wine glasses or tumblers

# OPEN-FACED STEAK SANDWICHES



**PREP:** 5 Min. **COOK:** 35 Min. **MAKES:** 4 Servings

## INGREDIENTS

- 1½ lbs. flank steak
- Kosher salt and freshly ground pepper, to season
- 1 Tbsp. vegetable oil
- ¼ cup olive oil
- 1 ciabatta loaf, halved lengthwise
- 6 cups arugula leaves
- ½ cup good-quality prepared Parmesan dressing

## INSTRUCTIONS

Season steak with salt and pepper, then rub all over with oil. Cook steak in a large, dry skillet over medium-high heat for 8-10 minutes. Drizzle cut sides of ciabatta with olive oil. Place ciabatta in skillet over medium heat and cook until golden brown and crisp, about 5 minutes for each half. Place bread on a platter and drizzle with one-third of dressing and top with arugula. Season with salt and pepper and drizzle with half of remaining dressing. Thinly slice steak and arrange over arugula. Drizzle with remaining dressing, then cut sandwiches crosswise into pieces.



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