



## COLLECTION TRAMIER

L. TRAMIER & Fils  
*Depuis 1842*

LAURENT DUFOULEUR  
DOMAINE

Roncier

### RONCIER SPRITZ à l'orange

Born in northern Italy in the 19th century, the spritz originated in an Austrian custom of sweetening local wines with sparkling water. Over the years, the cocktail has evolved, adopting its iconic orange color and bright flavors, to become one of the most popular aperitif drinks.

#### THE RECIPE

**Ingredients :** Wine (84%), bitter orange liqueur (13%)

#### THE ELABORATION

This cocktail is carefully crafted from a sparkling wine base, enriched with bitter orange liqueur. The result is a perfect balance of sweetness and bitterness.

#### THE TASTING NOTES

With its beautiful orange color, this cocktail reveals vibrant citrus aromas and nuances of bitter herbs. On the palate, the bitterness of the bitter balances with the sweetness of the sparkling wine, offering a refreshing experience ideal for any time of year.

#### THE TASTING ADVICE

**Use :** As an aperitif

**Food pairing :** Ideal with an assortment of charcuterie and diced Parmesan cheese

**Serving temperature :** Serve chilled at 7°C with ice cubes

#### THE VISUAL EXPERIENCE

**Innovation :** Our orange spritz comes with a lightpad integrated under the bottle, equipped with a button. A simple press illuminates the bottle, creating a captivating visual effect for festive, convivial moments.



Photo bouteille non contractuelle

Collection Tramier, 14 rue de Chameroze, 71640 Mercurey, France  
+33 (0)3 85 45 10 83 | info@collection-tramier.fr | www.collection-tramier.fr

