



Purveyors of *Cocktail Hour*

Positini

Great flavor from the infused fruit, with the depth and character from the Aperol base liqueur. The club soda lightens up the body of the drink, creating an enjoyable, fresh, flavorful cocktail—perfect for warm weather.

Ingredients

- Aperol Aperitivo 750 ml
- ½ pint blackberries
- ½ pint raspberries
- 1 cup diced strawberries
- Ice
- Club Soda
- Twist of lemon for garnish
- Plastic Bowl or Pitcher
- Rocks Glass

Directions

1. In plastic container combine Aperol Aperitivo and berries. Refrigerate for 48 hours. Keep the empty bottle.
2. Strain liquid back into bottle.
3. In a rocks glass, add ice. Pour 2 parts macerated Aperol Aperitivo over ice.
4. Add a splash of club soda.
5. Add a twist of lemon.

An alternative to the Positini is the “*Aperol Spritz*” made with the infused Aperol. The depth of flavor is really a delight and gives an added boost to the cocktail.

Aperol Spritz

- 3 parts Prosecco D.O.C.
- 2 parts infused Aperol
- 1 part Club Soda

