3 Ways to Experience VERMOUTH & NEGRONIS REINVENTED

1. Classic Negroni Featuring Vya

1 Part Vya Sweet Vermouth •
1 Part Campari or Similar •
1 Part Gin •
Orange Strip for Garnish •

Add ingredients to mixing glass with ice. Stir, serve up and garnish.

2. Vya Sunset Negroni

1.5 oz. Vya Sweet Vermouth •
1 oz. Campari or Similar •
0.5 oz. Gin or Citrus Gin •
Blood Orange Juice •
0.5 oz. Honey •
Soda Water to Top •
Basil Leaf for Garnish •

If desired, layer ingredients for aesthetics. Serve in highball glass with crushed ice and garnish.

3. Vya Flip Negroni

0.75 oz. Vya Sweet Vermouth •
0.5 oz. Campari or Similar •
0.5 oz. Gin •
1 Egg •
Regan's Orange Bitters for Garnish •

Separate egg white from yolk (keep yolk intact). Combine and stir Vya and Campari. Pour into cocktail coupe. Layer unbroken yolk and then gin on top. Beat egg white in shaker until firm. Layer and garnish.

Vya™ Sweet Vermouth

Balanced, Aromatic & Rich... Ask for it.

Gold Medal - SF Chronicle Wine Competition, 2017
90 Points - Wine Enthusiast Magazine, 2016
93 Points - Tastings.com, 2016

"Ideal for Negronis and other cocktails, this zesty vermouth has a honeyed sweetness, dried figs and sarsaparilla, plus a rounded finish with plenty of dried apricot, dried fig, Sherry and baking spice notes."

- Wine Enthusiast Magazine, 2016

View the video recipes online!
www.quadywinery.com

QUADY
SWEET & APÉRITIF WINES