



**BALLATORE**



## *Sparkling Mojito Ice*

**2 cups fresh sour**  
**20 mint leaves**  
**Ballatore Gran Spumante**

**This is a sparkling mojito served granita style. Perfect for those hot summer months.**

Pour the fresh sour into a 9x13 pan. Place the mint leaves on top of the mixture and spread the leaves out evenly, making they're not clumped together. Place the pan in the freezer for 4 to 6 hours and place the Ballatore in the refrigerator to keep chilled.

Once the mixture is frozen and you're ready to serve, use a spoon to scrape it into a fine ice. Slowly pour in the sparkling wine, 1 to 2 ounces per glass and serve.

