



SERA LUCE VENETIAN SPRITZ

Inspired by an Italian classic, Sera Luce awakens your palate with the perfect balance of bitter and sweet.

Infused with Valencia orange, a bouquet of bitter and savory herbs, and other traditional botanicals, our bubbly wine cocktail invites you to slow down and savor la dolce vita!

The Venetian Spritz - An Iconic Aperitivo Cocktail

For over a century, cosmopolitan Italians have gathered in the evening hours between work and dinner to partake in the ritual known as *Aperitivo*, a daily social gathering that includes pre-dinner drinks accompanied by snacks. The term comes from the Latin word meaning "to open," as in a beverage to open the appetite by stimulating the palate and stomach. In its modern Italian form, the word holds equal weight in describing the hour and spirit of the evening tradition as much as it does the beverages themselves.

A staple of *Aperitivo* culture, the *Spritz Veneziano* (Venetian Spritz) is said to date back to the early 1800's, when the Veneto region was under Austrian rule. Not accustomed to the regional wines, which were higher in alcohol than those of their homeland, newly relocated Hapsburg officials would ask their local hosts to add a splash of water (*spritzen* in German). The trend caught on and, over time, variations on the cocktail evolved to include additions like carbonated water, bitters, herbal wines, and exotic citrus liqueurs.

Available in a convenient 250ml can, Sera Luce is a Venetian Spritz that is ready to drink anywhere. Simply open a chilled can or pour over ice to enjoy this refreshing cocktail, and feel transported to that magical time of day that Italians know so well.

Sustainability

In addition to our relentless pursuit of quality, we crafted Sera Luce with a low carbon footprint in mind. Some of our sustainability efforts include:

Packaging – On top of being quite convenient, aluminum cans have many environmental benefits over other packaging materials. Aluminum is 100% recyclable. Cans weigh significantly less than glass bottles and take up less space, making them much more fuel efficient to ship.

Bulk wine shipping – Our base wines are shipped in recyclable bulk containers directly from our SQNPI certified winery partner in the Veneto to our canning facility in NY.

Technical Info

Name:	Loosely translates as "Evening Light"
Pronounced:	(SEH-ruh LOO-cheh)
Base wine:	Garganega
Wine source:	Veneto, Italy
Alcohol:	9% ABV
Format:	1 L carton (4 x 250ml can)
Case Vol:	6L
Storage:	Store in a cool, dry place

Serving Suggestions

Sera Luce is great right out of the can, but here are some tips for an optimal *Aperitivo* experience!

Temperature:	Chilled to 32°F (best over ice)
Glassware:	Rocks, Collins, or Wine Glass
Garnish:	Lemon or Orange twist, wedge, or slice (or try with a green olive!)

