



WINEDROP

WINES AND WINE COCKTAILS ON TAP

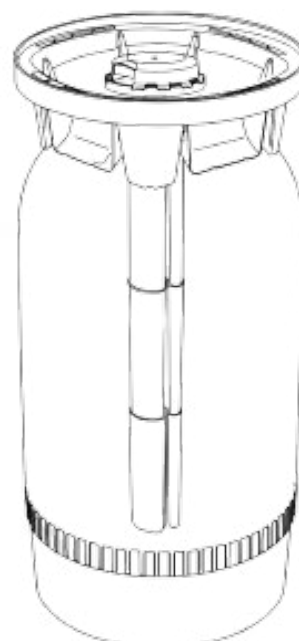
100% INGREDIENTS AND STYLE FROM ITALY

Why choose a **keg** of Winedrop?



Cost cutting and better performances in terms of:

- 💧 The kegged cocktails can last for weeks and maintain the same freshness as if just opened (No product oxidation).
- 💧 Less product waste during service
- 💧 Constant temperature during service
- 💧 Faster service - Time is not spent by assembling different ingredients to prepare the cocktail or uncork the wine bottle
- 💧 Versatility - The client can enjoy a drink that is more economic but guarantees high quality and a perfect and consistent taste every time
- 💧 Perfect food costs management
- 💧 Easy logistics and storage
- 💧 Less wastage, easier recycling = Less carbon footprint!!



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Winedrop is not a greenwashing project.



Winedrop is eco friendly.

With one full pallet you will receive:

💧 **1200 litres** of Winedrop cocktails or wines in keg (60 kegs) compared to 450 litres of bottled wine or spirits for the cocktail preparation (600 bottles),

Significantly reduce carbon footprint and improve the economy of packing materials.

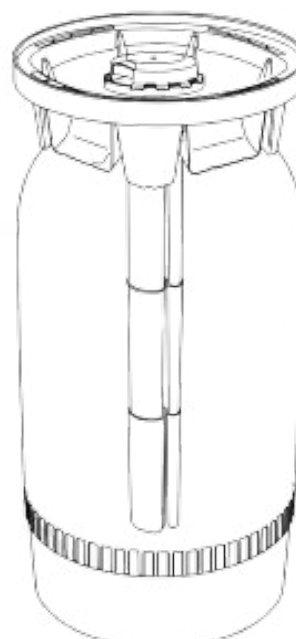


| | Container Type | Container Capacity | Empty Container weight | Full Container weight | Packaging/Product Ratio impact |
|-------------------------------------------------------------------------------------|----------------|--------------------|------------------------|-----------------------|--------------------------------|
|  | Glass / bottle | 0.75 lt | 0,500 Kg | 1.25 Kg | 40% |
|  | Keg | 20 lt | 1.21 Kg | 21.21 kg | 5.7% |

HOW DOES IT WORK?

You can connect our kegged cocktails to any dispensing tool and equipment available on the market.

You can pour the Winedrop cocktails by using a food gas, please ask us for the best solution!



WINEDROP

Our cocktails





GONDOLA

SPRITZ | ALCOHOL 8% VOL



This cocktail gets its origin in the 20-s of the last century between Venice and Padua and becomes nationally known in Italy in the 70-s.

Today, this most iconic Italian cocktail is known and appreciated for its citrus aroma & delicate taste with a spicy aftertaste.

Made with a white sparkling wine & soda, natural aromas of citrus and aromatic herbs, immediately recognizable for its intense orange color.

Serve it with ice and a slice of fresh orange.



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MILANO

NEGRONI SBAGLIATO | ALCOHOL 9,5% VOL

The “original” Negroni was born in Florence in 1919, invented by count Camillo Negroni. Nevertheless its most popular and “wrong” version, Negroni Sbagliato, originates in the 60-s in Milan when a barman by mistake uses Prosecco instead of Gin in a perfect combination with Bitter and red Vermouth aromas to prepare the cocktail.

Since then this cocktail is much appreciated for its sparkling lightness and perfect balance between sweet and bitter taste.

Winepoint recipe strictly follows this tradition.

Serve it with ice and a slice of fresh orange.



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VOODOO

MOJITO | ALCOHOL 9,5% VOL



Among different theories the story tells that the name of Mojito comes from a vudù word “mojo” which means Magic spell.

This famous Cuban cocktail gets its origin back in the XVI century, invented by english salesman sir Fancis Drake, but it becomes widely known during the XX century, launched by the cuban spot “La Bodeguita del Medio”, frequented at that time by many celebrities, among all the writer E. Hemingway.

Our Mojito, made with sparkling wine, cane sugar, lime and mint (hierba buena) aromas is appreciated for its freshness.

Serve it with a lot of ice and a sprig of mint.



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DOLOMITI

HUGO | ALCOHOL 8% VOL

This Italian cocktail was born in 2005 in the region of Alto Adige and is particularly widespread in Northern Italy, Austria, Germany and Switzerland.

Fresh and light, it is made with sparkling white wine & soda, elderflower and mint aroma.

To be served with ice cubes and decorated with a sprig of mint.



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COSTIERA

LEMON SPRITZ | ALCOHOL 9,5%



This is our interpretation of the thirst-quenching, fresh cocktail, just perfect for your “Italian summer everywhere”. It is made with sparkling white wine & soda, citrus (in particular lemon) aromas and essential oils.

Serve it with ice and a sprig of mint.



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Our Wines





VINO BIANCO FRIZZANTE

WHITE SEMI-SPARKLING WINE

ALCOHOL 11% VOL

This wine is a blend of Glera and Trebbiano grapes from the North-Eastern part of Italy. Obtained by the soft pressing with no skin maceration, slow fermentation in stainless steel tank with a temperature control. Sparkling process is obtained by a Charmat method (natural re-fermentation) in a pressure stainless steel tank.

Fresh, well balanced wine with delicate floral and fruity aromas and pleasant apple aftertaste.

Perfect as an aperitif or paired with light dishes.

Serving temperature: 6°C - 8°C



VINO BIANCO PINOT BIANCO VENETO IGT

WHITE STILL WINE

ALCOHOL 12,5% VOL

This Pinot Bianco from Veneto region is fermented and aged in a stainless steel tank with a temperature control.

Yellow pale color wine with delicate fruity and floral aroma, velvety and harmonious taste.

Perfect as an aperitif or to pair with cheese selection and light dishes.

Serving temperature: 10°C - 12°C



VINO ROSSO CABERNET FRANC VENETO IGT

RED STILL WINE

ALCOHOL 13% VOL

This Cabernet Franc from Veneto region is fermented and aged in a stainless steel tank with a temperature control.

Intense red color, herbal and berries aroma, soft and round on the palate.

Perfect to be paired with pasta, bbq meat and generally everyday meals.

Serving temperature: 16°C - 18°C



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