

# WINE POINT COCKTAILS



## THE ART OF THE APERITIVO

CANTINA BASSOLI

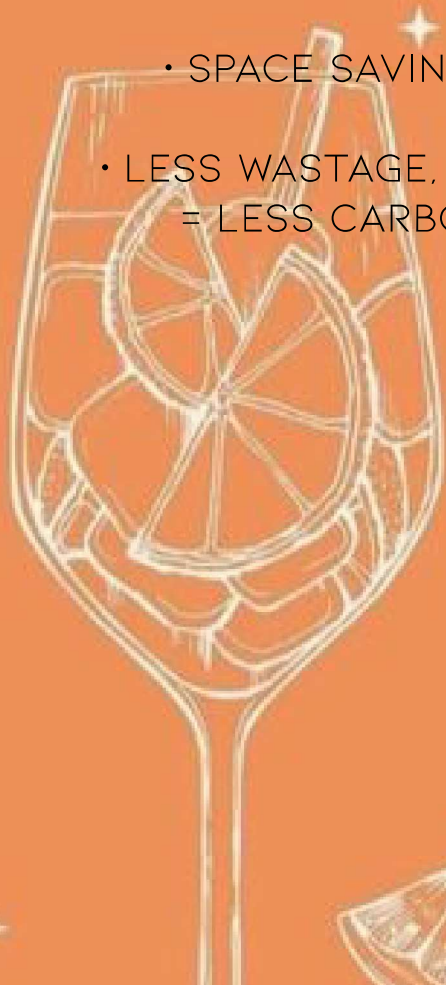
VIA CANALVECCHIO 8C - 42010 CARPI (MO)

P.IVA 03679070361

+39 348 9120927 - [WINEPOINT@CANTINABASSOLI.IT](mailto:WINEPOINT@CANTINABASSOLI.IT)

# Why choose Wine Point's cocktails ?

- COST CUTTING AND BETTER PERFORMANCES IN TERMS OF:
- FASTER SERVICE – TIME IS NOT SPENT BY ASSEMBLING DIFFERENT INGREDIENTS TO PREPARE THE COCKTAILS.
- VERSATILITY – THE CLIENT CAN ENJOY A DRINK THAT IS MORE ECONOMIC BUT GUARANTEES HIGH QUALITY AND A PERFECT AND CONSISTENT TASTE EVERYTIME.
- TEMPERATURE IS CONSTANT DURING SERVICE.
- THE KEGGED COCKTAILS CAN LAST FOR WEEKS AND MAINTAIN THE SAME FRESHNESS AS IF JUST OPENED.  
NO PRODUCT OXIDATION.
- LESS PRODUCT WASTE DURING SERVICE.
- COST EFFECTIVE.
- SPACE SAVING EASY STORED
- LESS WASTAGE, EASIER RECYCLING  
= LESS CARBON FOOTPRINT



# Eco Friendly

• WE USE ECO-FRIENDLY AND RECYCLABLE MATERIALS.  
*ONCE THE KEG IS EMPTY, YOU CAN SIMPLY DISCONNECT IT AND RECYCLE  
WHEN DISPOSING OF USUAL MATERIALS.*

THERE ARE SIGNIFICANT LOGISTICAL ADVANTAGES:  
ONE PALLET OF 60 KEGS EQUAL TO 1200 LITERS  
OF WINEPOINT COCKTAILS REDUCES CARBON FOOTPRINT  
AND BETTER THE ECONOMY OF PACKING MATERIALS,  
COMPARED TO ONE PALLET OF 600 BOTTLES OF SPIRITS  
(CA 450 LITERS) FOR THE COCKTAILS PREPARATION.

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%

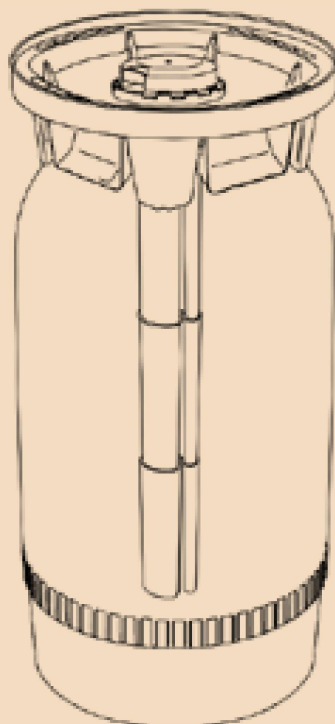
# *How does it work?*

YOU CAN CONNECT OUR KEGGED COCKTAILS TO ANY DISPENSING TOOL AND EQUIPMENT AVAILABLE ON THE MARKET.

YOU CAN POUR THE WINEPOINT COCKTAILS BY USING ANY FOOD GAS, PLEASE ASK US FOR THE BEST SOLUTION.

SUITABLE DISPENSING EQUIPMENT FOR THE JOB

SINGLE OR MULTI-WAY COOLING SYSTEM





## WINE POINT COCKTAILS

CHECK OUR  
COCKTAILS  
SELECTION  
AND DIVE INTO  
THIS NEW  
ADVENTURE



The image is a stylized illustration of two glasses of Spritz cocktail. The glasses are white with long stems and are filled with an orange liquid. Each glass contains several white ice cubes and a red, swirling line representing a garnish. Orange slices are scattered around the glasses. The background is a solid green color. The word "VAPORETTO" is written in white capital letters on a black rectangular background in the top left corner. The word "SPRITZ" is written in large, bold, black capital letters across the center of the glasses. On the right side, the text "8% VOL" is written vertically in orange capital letters.

# VAPORETTO

# SPRITZ

8% VOL

This cocktail originated between Venice and Padua in the 1920's and became nationally known in Italy in the 1970'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 colour.

Serve it with ice and a slice of fresh orange.



DUNA

# MOJITO

11% VOL

There are several theories one of which tells the story that the name of

Mojito comes from a voodoo word “mojo” which means magic spell.

This famous Cuban cocktail gets its origin in the 16th century, invented by the English salesman Sir Francis Drake, but became widely known during the 20th century after being launched by the Cuban spot “La Bodequita del Medio”.

The place was frequented at that time, by many celebrities, among all, the writer E. Hemingway.

Our Mojito is made with sparkling wine, brown sugar, lime and mint aromas (hierba buena).

Serve with lots of ice and a sprig of mint.



MODERNO

# NEGRONI SBAGLIATO

11% VOL

The “original” Negroni was invented by the Count Camillo Negroni in Florence in 1919. However, its most popular and “wrong” version the ‘Negroni Sbagliato’ was created in the 60s in Milan when a barman by mistake uses Prosecco instead of Gin in a perfect combination with the aromas of bitter and red vermouth to prepare the cocktail. Since then this cocktail is much appreciated for its sparkling lightness and perfect balance between sweet and bitter taste. Serve it with ice and a slice of fresh orange. Winepoint recipe strictly follows these tradition!



An artistic illustration of a Hugo cocktail. It features a glass filled with a light-colored liquid, garnished with a slice of lemon, a sprig of mint, and a small white flower. The background is a warm, orange-toned square. The word 'DOLOMITICO' is written in white capital letters on a black rectangular background in the top left corner.

# DOLOMITICO

# HUGO

8% VOL

This Italian cocktail was invented 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 and soda, elderflower and mint aromas.

Serve with ice cubes and decorate with a sprig of mint.



## WINE POINT COCKTAILS

VIA CANALVECCHIO 8C - 42010 CARPI (MO)  
P.IVA 03679070361

+39 348 912 0927 - [WINEPOINT@CANTINABASSOLI.IT](mailto:WINEPOINT@CANTINABASSOLI.IT)