

Toasting the Italian way: Mionetto as a summer aperitivo

How Prosecco and culinary delicacies now refine the evening



When the last rays of sunshine spread their warm glow in the early evening hours, the time of the aperitivo traditionally begins in Italy. After work, people enjoy small appetizers and good drinks in a relaxed atmosphere before dinner. But the aperitivo is much more than good food and sparkling toasts - it embodies Italian lifestyle and the carefree joy of being together. A stylish companion to every summer aperitivo - whether casual or festive - is the Mionetto Prosecco DOC Treviso Brut. This sparkling Italian enlivens the evening in style and tempts with its scent of ripe apples and on the palate with notes of acacia blossom and fine honey to toast.

But of course, a real aperitivo also includes Italian delicacies that are served on the side. These can be little things like crispy crackers, olives, or nuts. Also antipasti like ham and salami, bruschetta, focaccia and all kinds of cheese specialities are often served with an aperitivo.

A particularly tasty recipe for Mionetto Prosecco: the "Sweet potato crostini served two ways". The result is a perfect aperitivo combination for sparkling moments of pleasure. Whether for two or with friends - Mionetto Prosecco also spreads the light-hearted flair of an Italian piazza on the balcony, the terrace or in the garden. Salute e buon appetito!

Recipe "Sweet potatoe crostini served two ways"

Ingredients 'purple sweet potato-blueberry crostini':

- 2 large purple sweet potatoes
- 1 tsp olive oil
- 100 g mascarpone
- 100 g feta
- Salt

- Pepper
- 3 tbsp honey
- 150 g blueberries

Ingredients orange sweet potato-gorgonzola crostini:

- 2 large orange sweet potatoes
- 1 tsp olive oil
- 100 g gorgonzola
- 1 solid pear
- Juice of a half bio lemon
- 20 g pistachios
- 1 tbsp honey
- Some sprigs of thyme

Preparation of the purple sweet potato-blueberry crostini:

1. Preheat the oven to 180° C/ 356° F (convection oven).
2. Brush the potatoes thoroughly with a root brush so that the skin is nice and clean. Now cut the potatoes into 1.5 cm thick slices. Then brush each slice with olive oil and bake the potatoes in the oven for 15 minutes until crispy.
3. In the meantime, mix the mascarpone with the feta, season to taste with salt and pepper.
4. For the blueberries, melt the honey in a frying pan, then add the washed blueberries and leave to caramelize slightly.
5. When the potatoes have cooled down, spread them with a teaspoon of mascarpone feta cream, then add the blueberries.

Preparation of the orange sweet potato-gorgonzola crostini:

1. Preheat the oven to 180° C/ 356° F (convection oven).
2. Brush the potatoes thoroughly with a root brush so that the skin is nice and clean. Now cut the potatoes into 1.5 cm thick slices. Then brush each slice with olive oil and bake the potatoes in the oven for 15 minutes until crispy.
3. Wash the pear and cut it into small slices. Place them in some water

together with the lemon juice for 10 minutes.

4. Put the pistachios in a pan with the honey and let them caramelize slightly.
5. Spread them on the cooled sweet potato slices together with small pieces of gorgonzola, thyme and pear.

About Mionetto

Refreshingly Italian, sensual and of high quality - Mionetto is the epitome of Prosecco. The fine Frizzanti and Spumanti come from Valdobbiadene in the northern Italian Prosecco cultivation area Veneto. The varied product range is characterised by always the best artisan tradition, first-class taste and a fresh design. Trendy, ready-mixed, flavoured wine-based cocktails complete the range. Mionetto, according to IWSR the internationally best-selling brand in the Prosecco assortment by sales and available in more than 70 countries, is Italian Prosecco enjoyment for the whole world.

For further information visit www.mionetto.com.

About Henkell Freixenet

Henkell Freixenet is the world's leading sparkling wine producer, offering Sekt, Cava, Prosecco, Champagne and Crémant from a single source – complemented by a wide range of wine and spirits. The Group boasts subsidiaries in 30 countries and exports its brands to more than 150 markets across the world. Highest standards in quality and craft, coupled with market and brand expertise, have earned it the status of market leader for Cava, Sekt, Prosecco, wine and a broad palette of spirits in many countries. The Group owns brands such as *Freixenet*, *Henkell*, *Mionetto Prosecco*, *Alfred Gratien*, *Segura Viudas*, *Freixenet Mederaño*, *i heart WINES*, *Mangaroca Batida de Côco* and *Wodka Gorbatschow*.

For further information visit www.henkell-freixenet.com.

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