FEVER-TREE

MIX with the BEST

Wild Berry Spritz

This deep, well-rounded drink sees berries and bubbles come together in sweet harmony to create a rich, sparkling spritz. Juicy Aperol and prosecco kick the cocktail off, offering a vibrant combination of bubbly, syrupy textures. Fruity tonic tops it off decadently with a light, frothy fizz.

DIFFICULTY: 3

INGREDIENSER

SERVES 1

Fever-Tree Refreshingly Light Rhubarb & Raspberry Tonic Water	150 ml
Aperol	50 ml
Processo	50 ml
Ice	Lots
Raspberries	3

METOD

Here are three simple steps to make the perfect gin and tonic:

Step One: Fill a Copa glass to the top with large ice cubes.

Step Two: Add the Aperol & prosecco.

Step Three: Pour in the Rhubarb & Raspberry Tonic. Garnish with Raspberries.