



# Facts Sheet



**Original**



**Sicilian Blood Orange**



**Caffe Espresso**



**Alpine Mint**

## Original

2Nite is the first ultra-premium Italian vodka made from GMO free, organically grown, semolina wheat from Tuscany, and the purest glacial water from the Italian Alps. The glacial water is filtered through ecological filters before entering the distillation process. All 2Nite Vodkas are distilled four times and then filtered through crushed marble powder using an ancient Venetian technique creating a smooth, flavorful vodka for the most discerning palate. It's packaged in a hand painted Venetian glass bottle as unique as the vodka inside and sent from Italy with love. 2Nite Vodka won the **2010 and 2011 Double Gold at the San Francisco World Spirits Competition.**

## Sicilian Blood Orange

What happens when you take the flavor of raspberry kissed oranges and combine it with ultra premium vodka? A new crisp spirit perfectly created for a sophisticated palate. 2Nite Vodka Sicilian Blood Orange won the **2012 Double Gold medal at the San Francisco World Spirits Competition.**

## Caffe Espresso

Our Caffe Espresso is the first true Italian espresso drink that won't keep you up all night. The espresso is freshly brewed in the distillery with *illy* beans. With rich flavors and hints of chocolate our espresso vodka will have you saying "Ciao Bello".

## Alpine Mint

2Nite Alpine Mint is the first ultra premium Italian vodka spiked with the refreshing flavor of unique mint that only grows in the Italian Alps. This premium spirit will help you create the perfect vodka Mojito.

## Website

Visit us online at **2NiteVodka.com**

## Media Contact

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## 2Nite Spritz

1 1/2 oz. 2Nite Premium Dry Vodka  
3/4 oz. Aperol  
1 1/2 oz. fresh sweet 'n sour  
Top up with Prosecco

Method: combine all ingredients together (except Prosecco) in a shaker filled with ice. Shake well then strain into a white wine glass filled with some ice then add Prosecco, stir and serve.

Garnish: orange twist.

## Toasted Drop

1 1/2 oz. 2Nite Premium Dry Vodka  
1/2 oz. Pallini Limoncello  
1/2 oz. Luxardo Amaretto  
1 oz. fresh sweet 'n sour  
1/4 oz. fresh squeezed Lemon Juice

Method: combine all ingredients together in a shaker filled with ice. Shake well then strain into a cocktail glass rimmed with cinnamon sugar.

Garnish: lemon twist.

## Sicilian Catch

1 oz. 2Nite Sicilian Blood Orange Vodka  
1/2 oz. Campari  
1/2 oz. Cinzano Sweet Vermouth  
1 oz. Prosecco

Method: pour ingredients over ice into a rocks glass, stir and serve.

Garnish: orange twist and lemon swath.

## Sicilian Baron

2 oz. 2Nite Sicilian Blood Orange Vodka  
1 oz. Pama Liqueur  
1 Swath of Lemon  
2 Dashes Angostura Bitters

Method: muddle lemon swath and bitters in a rocks glass. Add Pama and Vodka. Add ice, stir and serve. Top with a splash of club soda.

Garnish: bay leaf floating atop.

## Black On Black

2 oz. 2Nite Caffè Espresso Vodka  
1/2 oz. Romana Black Sambuca  
1/2 oz. Coke

Method: combine ingredients in a rocks glass, add ice and stir to chill.

Garnish: grated dark chocolate and sprig of mint.

## Cherry-Moka Martini

1 1/2 oz. 2Nite Caffè Espresso Vodka  
1/1 oz. Grand Marnier Cherry  
1/1 oz. Marie Brizard Dark Crème de Cocoa  
1/4-1/2 oz. Fresh Lemon Juice

Method: combine ingredients and shake well. Strain into chilled cocktail glass.

Garnish: Luxardo marasca cherry.



## Mint-Piroska

1oz. 2Nite Alpine Mint Vodka  
1 oz. Cointreau Orange Liqueur  
1 Lime quartered  
1/2 oz. Agave Nectar

Method: place the lime bits in a mixing glass and muddle briskly, then add liquors and one scoop of ice. Shake well and pour (do not strain) into a rocks glass.

Garnish: fresh mint sprig.

## Cool Cool Mule

2 oz. 2Nite Alpine Mint Vodka  
Top with Fever Tree  
Ginger Beer  
1 lime wedge squeezed in it

Method: pour ingredients into an ice-filled Collins glass. Stir and serve.

Garnish: candied ginger.