

THE COCKTAIL BORN AT HARRY'S BAR IN VENICE

Harry's Bar in Venice opened its doors in 1931.



Harry's Bar, Venezia 1931

Its story is made up of poets, writers, artists and famous celebrities who regularly patronize it.

In 1948, the exhibition of the great Renaissance painter, Giovanni Bellini, was inaugurated in Venice.

At the same time, Giuseppe Cipriani created an exciting new cocktail which would become famous worldwide. White peaches and brut sparkling wine. Just like Giuseppe's bar, Bellini is a simple cocktail named in honor of the painter.

The Italian Ministry for Cultural Affairs declared Harry's Bar a national landmark in 2001, the only business in the 21st century to receive such an honor.

Bellini is the symbol of Harry's Bar.



Giuseppe Cipriani e Ernest Hemingway

THE ORIGINAL HARRY'S BAR COCKTAIL

BELLINI



CIPRIANI®

The Famous Harry's Bar - Venezia 1931

THE LUXURY IN SIMPLICITY



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EVERGREEN CLASSIC

The secret of the Cipriani Family who has been welcoming customers from all over the world for four generations, is the luxury in simplicity built on details which lets the customer always feel at home. This luxury is the heart and soul of what is born from love and passion. Simplicity is freedom.



THE BELLINI COCKTAIL

The original Bellini recipe prepared at Harry's Bar in Venice calls for a precise balance of brut sparkling wine and a Mediterranean white peach purée. Our bottled Bellini cocktail offers the same harmony between dry and fruity flavors, and between intensity and freshness.

Alcohol content: 5.5% vol.
Shelf life: 18 months from bottling
Packaging: 750 ml size bottle



DELICATE AND DECISIVE TASTE

The key to success of this cocktail, created by Giuseppe Cipriani, is in the simple and genuine combination of two flavors. The fine and delicate flavor of white Mediterranean peaches together with lively and fragrant bubbles of Italian brut sparkling wine.

Its elegant and captivating bouquet astonishes for its freshness which exalts its fruitiness.

SERVING

To better mix the smooth purée of white peaches and delicate acidity of Italian sparkling wine, gently turn the bottle upside down a few times before opening it. A Bellini cocktail is best enjoyed when served chilled at a temperature between 2 - 3 °C. Ideal as an aperitif.