

## Garré Vineyard's Rosé Sangria with Strawberries, Peaches and Basil



Servings 1 Pitcher (about 4-6 cocktails)

### Ingredients

1 pint strawberries, diced

2 peaches, pitted and diced

10 fresh basil leaves

1/3 cup granulated sugar

1 bottled chilled 2019 Rosato di Sangiovese

Chilled Garré Sparkling for serving

### Instructions

1. Place the strawberries, peaches, basil and sugar in a large pitcher and stir to combine. Refrigerate for 30 minutes to allow the fruit to release its juices.
2. Stir in the bottle of the chilled Rosato
3. Pour sangria into glasses making sure to get some of the fruit into each glass and top each cocktail with a healthy splash of sparkling