

## Dante Robere Vineyards Zingria

- 1 bottle of Zinfandel (or favorite red)
- Juice of 1/2 orange, thinly slice the other half
- One lemon thinly sliced,
- Then add **seasonal fruit**— We love to use strawberries or peaches in the warmer months, and apples and pears in cooler months. Any combination will do!
- 1/2 cup of Brandy
- Sweeten to taste – a tiny bit helps balance the flavor of the brandy and rounds out the flavors. We try to use natural sweetener – like maple syrup. Real maple syrup offers a very subtle caramel-like flavor that plays well with red wine and adds some extra complexity. It blends right into the other ingredients, which is nice. Add one to two tablespoons of it, to taste.
- Make in advance so the flavors have time to meld. Serve over ice with a slice of fresh orange or lemon. In the mood for a more mellow, lower-alcohol Zingria? Skip the brandy, use less of it, or dilute the sangria with some club soda, sparkling water or 7-up. Serve over ice and enjoy!