

Blackberry Wine Sangria

- 1 bottle Tomasello Blackberry Wine
- 1 bottle Pino Grigio Wine*
- 1 orange cut into wedges
- 1 lemon cut into wedges
- 1 lime cut into wedges
- 1 small can of pineapple chunks with juice
- 1 ounce simple syrup
- 2 ounces triple sec (optional)
- Blackberries (optional)

Pour wines into a pitcher and squeeze the fruit wedges into the wine and then toss the wedges in the wine mixture. Add the simple syrup (triple sec, blackberries) and pineapple chunks and juice. Chill overnight. Serve over ice.

*We love to use a white wine for this recipe in the summer and a red wine in the winter. Alter the wine either to a sweeter or dryer wine according to your own taste!