

Cozy Mulled Wine

Toast your team with a cozy mulled wine! Not just for the holidays, celebrate a win with an easy, delicious drink everyone will enjoy. Makes 4 abundant servings.

Simple Ingredients

- ½ bottle, 12.5 ounces of Villa Graziella Chianti DOCG made with a blend of organic Cabernet Sauvignon, Sangiovese & Ancellotta grapes
- 12 ounces of water
- 5 tablespoons organic sugar, sugar in the raw
- 1 teaspoon organic vanilla extract
- 10 cloves
- 2 cinnamon sticks
- 1 orange-Moro blood orange, Mineola, if possible organic

Easy Directions

1. Wash, dry & slice orange, do not peel, set aside.
2. In a large saucepan or pot add wine, water, sugar, vanilla extract, cloves, and cinnamon sticks.
3. Slowly simmer, uncovered.
4. When the wine first comes to boil, reduce heat to a gentle simmer.
5. Add 2-3 orange slices to the pot.
6. Simmer additional 5-10 minutes on low heat, stirring occasionally to melt sugar.
7. Do not boil wine, the longer it cooks, the more alcohol dissipates.
8. Stir wine & ladle into glasses or mugs.
9. Decorate with additional orange peel or slices.
10. Serve hot or warmed, enjoy with your favorite savory snacks or small plates.