

2023 LEVY  
RFP  
MLB LTO

*November*  
*2022*

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E&J Gallo Winery

# HIGH NOON & HOT PIZZA

Let us partner with your best-in-class food partners to develop great sales enhancers!

- Goal: Influence both great customer service cues & also top line sales enhancers to drive incremental sales by selling both food & cold High Noons at the same time.
  - The options are endless & this is the brand that creates ease for all!
  - Hot Wings & High Noon – Wings are Boneless. Wing in one hand and a High Noon in the Other!
  - High Noon Pineapple & Pizza!
  - Hot Dogs, French Fries, Hamburgers, Poke Bowls.... High Noon is versatile and valuable for food synergies.



on pre  
Customer

# THE SEVENTH INNING SPRITZ!



The Spritz as we know it – **a combination of aperitivo, Prosecco and soda** – rose to prominence in the 1970s and has been a staple ever since. Like all cocktails, spritzes range in flavor and quality based on the ingredients used.

To create a perfectly balanced Spritz, we recommend using La Marca Prosecco for its apple, citrus and honeysuckle hints, as well as its lively effervescence, and Orange Garnish.

3

**PARTS LA MARCA PROSECCO**

2

**PARTS APEROL APERITIVO**

1

**PART CLUB SODA**

GO

**ORANGE GARNISH**



# LA MARCA PROSECCO - COCKTAILS



## **Bellini**

*6oz La Marca Prosecco  
2oz White Peach Puree  
Squeeze of Raspberry Syrup*



## **The Hugo**

*4oz La Marca Prosecco  
.5oz Elderflower Liqueur  
1oz Club Soda  
Garnish with 4-5 mint leaves  
& lemon or lime wheel*



## **Negroni Sbagliato**

*1oz La Marca Prosecco  
1oz Sweet Vermouth  
1oz Aperitivo*

# SANGRIA INNOVATION

Let our team work with you to create a best in class sangria platform to differentiate but also to drive incremental volume.

Spirit infusions are mainstream but can be hard to execute for operators; Sangria is an easier solve to showcase and create fun and intrigue with guests.

