ENTERTAINING IDEAS

Adding Some Sparkle When Socializing This Season

(NAPSA)—Warmer weather invites ideas for outdoor entertaining—from dinner parties under the stars to at-home spa parties with your girlfriends (over 21 years old).

Sparkling Rosé is one of the season's most popular beverages because of its light and crisp nature. According to industry experts, Rosé is a growing presence on restaurant wine lists and when entertaining at home.

Here are a few ideas to help your next social encounter sparkle:

• For outdoor dining, consider serving a light summer fish like grilled arctic char paired with MARTINI & ROSSI Rosé, the newest addition to the brand's sparkling wine collection. You can also enhance the crisp, subtle flavors of the Rosé by pairing it with fresh strawberries or other light fruits, perfect for taking in a warm evening.

• The fashionable Sparkling Rosé also works well at an all-girl party or an at-home spa party, making a relaxing time at home feel like a special occasion.

Aromatic Rosé pairs well with popcorn and movie candy, so uncork a bottle of sparkling wine to liven up an evening of chick flicks with your girlfriends. It's also a fun way to begin a girl's night out—great for a birthday toast or bachelorette party.

Rosé's light, crisp taste can make it a favorite at a warmweather Sunday brunch. You can enhance the beautiful pink color with a few floating raspberries or a sprinkling of pomegranate seeds.



Everything is coming up rosés this season as Sparkling Rosé becomes the drink of choice in restaurants and at parties.

• Planning a romantic dinner for two? Chill your Rosé perfectly by placing the bottle for 30 minutes in an ice bucket filled half with water and half with ice.

To avoid messy uncorking, simply hold the bottom of the bottle with one hand and wrap the neck and cork in a towel. Gingerly twist the base of the bottle, keeping your hand firmly over the covered cork. Pull the bottle away from the cork as you do so and slide the cork smoothly out of the bottle.

To keep Rosé cold and crisp on hot summer days, fill an ice cube tray with sparkling wine. The ice cubes will elegantly chill your drink without dulling its delicate flavor.

For more entertaining tips, visit www.martinirose.com.