



LA VIA DEL TÈ
FIRENZE
DAL 1961



SOMEONE LIKES IT ICED
COLONIAL SELECTION

Iced tea

Summer is getting closer and the heat enhances the desire for fresh and fragrant drinks such as the iced tea which is versatile, restoring and suitable for any occasion, from lunch and a refreshing break to a summer pic-nic.

It was at the 1904 World's Fair in St. Louis, Texas, during an hot summer, that iced tea, prepared by pouring the hot drink on ice cubes, was popularized and commercialized.

The basic recipe is simple: infuse a strong tea, add sugar, stir it and pour hot over ice cubes. Easy and quick, this is the best way to get a healthy and tasty drink which keeps taste and scent intact

Green teas



SPECIAL JASMINE

A traditional Chinese specialty: naturally scented green tea with fresh Jasmine flowers. Delicate flavour, sweet long-lasting aroma.



ROMEO E GIULIETTA

A romantic blend of green teas, papaya, strawberries and rose petals with a sweet, fruity fragrance. Perfect at any time of the day.



MARRAKECH MINT TEA

Traditional blend of Chinese Gunpowder green tea and Nanah Moroccan mint. Sweet aroma and full flavour. The perfect tea for travelers.



LEMON GINGER

Light and refreshing blend of Chinese green teas, lemon zest, ginger, mallow flowers carefully flavoured with ginger and lemon.



BANCHA FIORITO

Highly fragrant blend of Japanese green tea and Chinese jasmine green tea. Fruity, fresh flavour, long-lasting aftertaste.



MATCHA TSURU

Prized powdered green tea used for traditional Japanese tea ceremonies or as refined food and beverages ingredient adding color and taste.

Black teas



CEYLON OP1

Orange Pekoe black tea from Sri Lanka, with soft and full taste. An elegant tea for afternoon or for breakfast.



DARJEELING TGFOP

Indian black tea from Darjeeling area, literally "Land of thunderbolts". High grown, it is regarded as the "champagne" among teas.



EARL GREY IMPERIALE

High quality Darjeeling black tea enriched by best bergamot. Full flavour, extremely fragrant fruity aroma.

Herbal Tea & Infusion



FRUTTI DI BOSCO

This creation of hibiscus, rosehips and fruit pieces, is perfect both hot or iced. Caffeine free, suitable at any time of the day, with a strong wild berries flavour.



ARANCIO CANNELLA VANIGLIA

Fruit infusion of hibiscus, orange rind and rose hip orange-cinnamon- vanilla flavoured. It tastes very good with a little sugar and it's completely caffeine free.



ENERGY

Rooibos, guarana seeds, rose buds, ginger root, aroma of peach and ginger for a dash of energy.



ROSA CANINA E MIRTILLO

Fragrant and fruity herbal tea blend of wild rosehips, rich in vitamins and blueberries, known for the antioxidant properties.



PURITY

Blend of herbs of well-known purifying properties, enriched by the fresh lemon natural flavour.



CURCUMA E FIORI DI SAMBUCO

An herbal tea with fruity and sweet taste, designed to increase the immune system. Made from rose hip, turmeric, elder flowers, cinnamon and nettle.



SOGNO D'AMORE

Raisin, rose hip, hibiscus flowers, elderberries, orange rind, apple, apricot, flavours, peach, cornflower. Sweet, fruity flavour.



GINGER LEMON

Delicious, revitalizing, citrusy herbal blend: drink it throughout the day. Lemon grass, ginger root, orange rind, lemon and ginger natural flavour.



Iced Tea: *basic recipe*

Prepare a strong tea using 2 tea bags, sweeten and pour the hot tea directly into glasses or a one liter jug 2/3 filled with ice.

GREEN TEA

2 tea bags

Water temperature: 80°C

Infusion time: 2/3 minutes

BLACK TEA

2 tea bags

Water temperature: 90°C

Infusion time: 4/5 minutes



Recipes



Marrakech Mint Tea Mojito

Ingredients:

- Marrakech Mint Tea iced tea
- 1 lime
- Fresh peppermint leaves
- 2 shot of white rum
- Raw cane sugar

Muddle the lime, mint, 2-3 ice cubes and sugar together in a glass until the flavors release. Then pour in rum and green tea. Garnish with mint and lime.



Romeo e Giuletta Rossini

Ingredients:

- Romeo & Giuletta iced tea
- 3 large strawberries
- Sugar
- 1 lemon juice tea spoon
- Prosecco

Puree the strawberries, sugar, and lemon juice in a blender. Pour the puree into glass, half fill with Romeo e Giuletta iced tea then slowly pour Prosecco.



Frutti di Bosco Margarita

Ingredients:

- ½ cup iced Frutti di Bosco infusion
- Ice cubes
- 3 Tbsp lime juice
- 2 shots tequila

Mix together iced Frutti di Bosco infusion, ice, lime juice, tequila and agave nectar in a shaker and shake it well. Pour over the ice in two glasses. Garnish with wild berries.



Prosecco Jasmine

Ingredients:

- Special Jasmine iced tea
- Prosecco

Fill half of a glass with Jasmine iced tea and sugar, then fill it with Prosecco. Garnish with edible flowers and lemon zests.



Cocktail Regale

Ingredients:

- 2 shots Earl Grey Imperiale iced tea
- 2 shots gin
- a splash of lemon juice
- 1 spoon of sugar
- 1 lime rind to garnish

Put all the ingredients in a glass, previously half-filled with iced. Garnish with lime.



Matcha Martini

Ingredients:

- 1 tsp Matcha BIO
- 2 tsp brown sugar
- 1 shot vodka
- 1 shot Martini dry vermouth
- Sparkling water

Whisk in a bowl Matcha and sugar with little hot water. Add the mixture to the shaker with ice, vodka and Martini. Shake well. Strain into a martini glass and fill up with a splash of sparkling water. Garnish with a cucumber slice.



Ginger Lemon Moscow Mule

Ingredients:

- 12 cl iced Ginger Lemon herbal tea
- 4/5 cl vodka
- Half lime juice
- Fresh ginger root

Prepare a glass or a metal mug filled with ice, pour the Ginger Lemon herbal tea, vodka and garnish with lime and fresh grated ginger.



Rooibos Energy Bellini

Ingredients:

- 1 shot Rooibos Energy iced tea
- ½ white peach
- Prosecco

Whisk the peach with the iced tea Rooibos, then put the puree in a flute. Fill it with Prosecco and garnish with fresh fruit.



Marrakech Mint Tea Detox

Ingredients:

- iced Marrakech Mint Tea
- A small piece of sliced ginger
- Mint leaves
- Honey
- 1 tsp of lemon juice

Combine in a glass all the ingredients, stir well and decorate with fresh mint leaves.



Black Mango

Ingredients:

- Ceylon OP1 iced tea
- Mango juice

Pour the iced tea on $\frac{4}{5}$ ice cubes in a long drink glass, filled up to $\frac{2}{3}$. Add the mango juice and serve.



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