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White Vermouth - cl 75

Vermouth is an aromatized wine with a very ancient tradition. Its name comes from a French adaptation of "Wermut", German word for Artemisia Absinthium, its main flavoring ingredient. It was first invented by Hippocrates, who used to infuse fermented must with absinthe, dittany flowers, spices and honey. During the Middle ages, this tradition continued and was even perfected when spices like cinnamon and nutmeg from the East started reaching Europe. In 1786, in Turin, Antonio Benedetto Carpano created the definitive recipe: a blend of wines mixed with an infusion of 50 herbs and roots. Vermouth Bianco Bottega, signed by Sandro Bottega and Lamberto Vallarino Gancia, encloses this long history and embodies its modern evolution. It is characterized by a complex bouquet which satisfies even the most demanding palates. Its elegant and refined packaging is also a distinctive feature of this product.

Production Area: Veneto, Italy

Characteristics:

Vermouth Bianco Bottega is based on a selection of Pinot Grigio, one of the most representative wines of a particularly suited territory. Its unmistakable character derives from a natural extract described in an original secret recipe with over 30 herbs, flowers and spices (elder flowers, Roman wormwood, coriander seeds, cinchona calisaya, bitter orange zest, etc.). Matching a wine with a great personality with an extract featuring multiple hues leads to a product with a unique character. Its full, rich and definitive taste is the synthesis of the distinctive traits of both Veneto and Piedmont: creativity, innovation and winemaking tradition.





Organoleptic Characteristics:

Color and Appearance: Pale with slightly yellowish hues.

Bouquet: Elegant, sinuous and complex, it is characterized by pleasant spicy tones and delicate citrus notes, mainly of bitter orange.

Taste: Velvety and charming on the palate, its intense and fresh aromaticity recalls its citrus bouquet with a pleasantly sweet note.

Chemical Characteristics:

ABV: 16%

Serving Temperature: 7-8° C

Serving Suggestions: It is best served cold, pure, on the rocks or with lemon zest. Ideal as a base for cocktails, it is also a perfect match with spicy chocolate.

Enjoy it within: 3 years.



Recommended Glass: Tumbler.

Awards

Gold Medal - The Speciality Spirits
Masters - UK (2017)

