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Vermouth Extra Dry - 750 ml

An aromatised wine of ancient tradition, Vermouth owes its name to a Frenchified adaptation of the German term “Wermut”, which indicates its main aromatising ingredient, that is, Artemisia Absinthium. Invented by Hippocrates, who would infuse his fermented must with absinthe, dittany flowers, spices and honey, the custom of aromatising wine continued throughout the entire Medieval and even more so when spices such as cinnamon and nutmeg started arriving from the East. But it was 1786 in a small workshop in Turin and at the court of King Victor Amadeus III, that the first recipe was actually put to paper, involving a blend of wines mixed with an infusion of fifty different herbs and roots. Bottega Vermouth Extra Dry is the product of a collaboration between Sandro Bottega and Lamberto Vallarino Gancia, which embodies the two namesake families’ love of tradition and desire to experiment. Its elegant packaging recalls the product’s important wine base, while the refined and innovative graphics celebrate the botanicals used. It is perfect for moments of well-being, relaxation and meditation and is also ideal for lovers of mixed drinks.

Production Area: Veneto, Italy

Characteristics:

Bottega Vermouth Extra Dry originates from a blend of three wines:

- Pinot Grigio;
- Incrocio Manzoni 6.0.13, a grape variety created by Prof. Manzoni of the Scuola Encologica (School of Wine-Making) of Conegliano;
- Grapes obtained from native vines (including Boschera, Verdiso, Perera, Bianchetta), fermented for a few days with the skins and then aged in wood.

Thanks to the use of grape varieties originating from the Treviso area (such as Incrocio Manzoni) and typical grape varieties in an area particularly suited to grape growing, vinified according to age-old techniques and traditions, the resulting base is the authentic expression of a territory, which is the birthplace of internationally renowned wines among some of the most loved and requested worldwide. Bottega Vermouth Extra Dry owes its character to an original and secret recipe involving a large number of herbs, fruits, flowers and spices. Among these, grapefruit, mandarin, orange, cider, chinotto and lemon extracts, which offer freshness, as well as the thyme, sage, marjoram, basil, cistus, mastic and wild olive, which offer typicality. The sugars used to produce this Vermouth are derived exclusively from the grapes, with a fraction derived in particular from the must of Manzoni Moscato. The combination of a wine with huge personality featuring an extract with multiple sensory nuances and the perfect ingredient, mastic, which sets it apart, comes to life in an exclusive product with a dry, fresh and decided taste, a synthesis of the creativity, innovation and wine-making tradition uniting the regions of Veneto and Piedmont.





Organoleptic Characteristics:

Color and Appearance: pale yellow with light yellowish shades.

Bouquet: it features pleasantly fresh and heady fragrances on the nose and is characterised by its citrus notes, in particular grapefruit and mandarin aromas, by its tones of fresh spices, thyme, sage, and above all, mastic, and by its hints of Mediterranean maquis.

Taste: dry and delicate on the palate, it is distinguished by the balance between the freshness and roundness of the aromatic components and presents a pleasant bitter note in the finish.

Chemical Characteristics:

ABV: 18%

Sugar g/l: 16 - 20

Serving Temperature: 7-8 °C

Serving Suggestions: best enjoyed fresh, neat, on the rocks or with lemon, as an aperitif or to end the night in style. Excellent with chocolate and dry pastries, Bottega Vermouth Extra Dry is also the perfect ingredient for classic dry cocktails made with orange bitters, gin and vodka.

Enjoy it within: 3 years.

Recommended Glass: Tumbler.

Available sizes: 75 cl

Awards

Gold Medal - ISW - Meiningers
International Spirits Award - DE (2018)

Master - The Speciality Spirits Masters -
UK (2017)

Double Gold Medal - SIP Awards - USA
(2018)

Best Taste Award - The Global Speciality
Spirits Masters - UK (2017)



Silver Medal - HKIWSC Cathay Pacific
Hong Kong International Wine & Spirit
Competition - HK (2017)