



## VERMOUTH ROSSO

### Ingredients

A full-bodied and elegant wine, with sugar, alcohol, roots, herbs and fine spices, in particular, artemesia flowers, orange peel, cinchona and rhubarb.

### Area of Production

Torino Moncalieri, Piedmont Region.

### Organoleptic properties

It has a particularly rich and distinctive aroma. It has an amber red colour because of the sugar caramel and certain herbs, such as cinchona and rhubarb, which are used during the processing of the ingredients. Its sweet taste, with evident spicy notes, is always accompanied by a pleasantly bitter and persistent aftertaste.

### Production technique

Herbs, spices and roots are infused in alcohol to obtain the best aromatic extracts from the fine ingredients. A full-bodied wine is then blended with the extracts obtained from the previous processing of herbs, spices and roots. Sugar caramel is then added to this blend.

### How to serve it

Ideal as a basic ingredient in aperitifs, an essential ingredient in many cocktails, it is excellent if served with ice, or straight with a slice of orange peel, but always very cold.

### Serving temperature

8° C

### Available formats

50cl  
100cl