



VERMOUTH
DI AMISTÀ

Classification: Aromatized wine.

Provenance: Piedmont, Italy.

Ingredients: Wine produced from Nizza DOCG grapes and an infusion of herbs, spices, sugar, and alcohol.

Production method: An infusion of wormwood, the primary ingredient, herbs, spices, yarrow flower, chamomile, and sage is prepared using a distillate. Cardamon, chicory, vanilla, angelica root, and cinnamon are used to complete the aromatic profile. The infusion is then blended into the wine, which is vinified in cement. Sugar and alcohol are added in accordance with the rules for vermouth production.

Color: Intense garnet.

Tasting notes: In the glass, the vermouth has a deep garnet color. The nose opens with slightly spiced notes followed by a vinous character that balances the complex aromas of the classic herbs used in production. On the palate, the first notes are slightly sweet with a pleasant acidity followed by well-defined tannins. The finish is delicately bitter.

Alcohol: 18%.

Format: 500 ml.

Seal: Synthetic cork with wood head.

