



VERMOUTH
DI AMISTÀ

TASTE THE UNIQUE

THE ONLY VERMOUTH
MADE WITH NIZZA DOCG.



SOMETHING ENTIRELY NEW.

Most vermouth is made with white wine.

Amistà's is made with red.

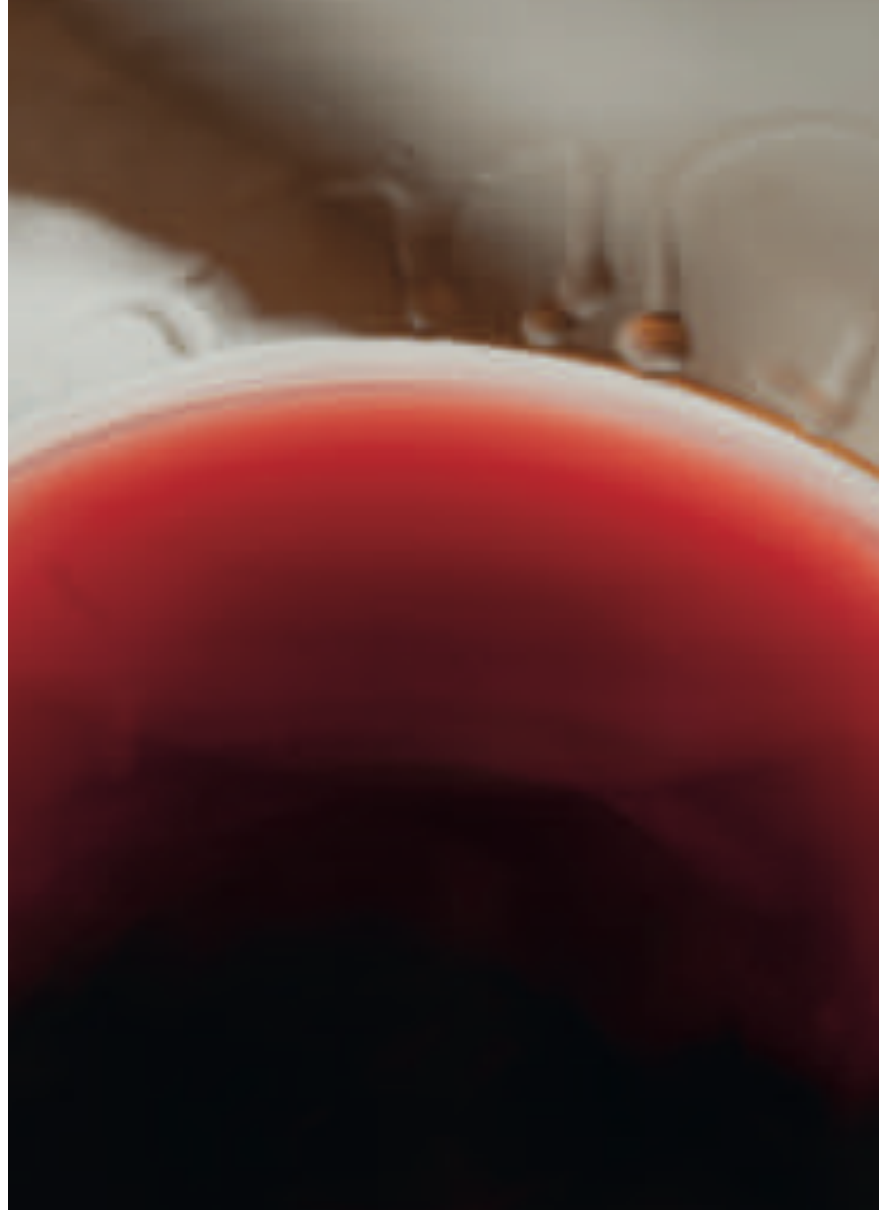
But not just any red:

Amistà's vermouth is made exclusively
using the winery's **Nizza DOCG**.

Nizza DOCG is one of Italy's most talked
about appellations in Piedmont today.

It represents the **noblest expression
of the Barbera grape**.

Amistà respects this tradition by using
natural methods and aiming for
the highest quality possible.



NEAT, ON THE ROCKS, IN COCKTAILS: A DRINK FOR EVERY SEASON.

- Amistà's vermouth gets its elegance and versatility from the base wine, Nizza DOCG.
- Vermouth **neat is one of the cocktail world's** latest trends; vermouth a popular cocktail ingredient.
- Vermouth's unique flavors have inspired countless **signature cocktails**.



WHEN GREAT MINDS THINK ALIKE:
AMISTÀ NIZZA DOCG VERMOUTH

- An **entrepreneur** inspired by his region's winemaking traditions.
- A world-class **winemaker**.
- A historic **family of distillers** who have been making vermouth since 1850.

“Piedmont is famous the world over for vermouth.
It’s a part of our history, a tradition that we wanted to celebrate.
But in keeping with our spirit of innovation, we also wanted to
create something entirely new.”

Michele Marsiaj
Owner



“Nizza DOCG is a structured wine that pairs surprisingly well with the herbs used to create vermouth with such distinctive character.”

Luca D’Attoma
Winemaker



“From the get-go, I loved the idea of creating a red wine-based vermouth. It’s a choice that goes against current trends. And it’s an exciting challenge to create something wonderful.”

Alessandro Revel Chion
(Revel Chion Distillery, since 1850)





TASTING NOTES

- **Balanced aromas** with just the right amount of added sugar to balance the freshness of the wine with the astringent notes of the wormwood.
- **The fruity notes** of Nizza DOCG mingle with the astringent orange zest and cinnamon, cardamon, and clove flavors.
- **The fruit and spice flavors** are followed by floral notes of chamomile, red rose, and a dry finish of gentian and cinchona.

PREMIUM PACKAGING.

- The bottle used for the Amistà Nizza Vermouth is a reflection of the **content's elegance**.
- **The minimal design** captures the vermouth vibe.
- **The cork and wax** seal are an added element of sophistication: The seal of excellence.



TECHNICAL INFO



Classification: Aromatized wine

Provenance: Piedmont, Italy

Ingredients: Nizza DOCG, botanicals, spices, sugar, and alcohol

Production method: First, alcohol is infused with botanicals and spices including wormwood, yarrow, chamomile, sage, cardamon, coriander, vanilla, angelica, and cinnamon. These ingredients are what gives the vermouth its aromatic character. The alcohol infusion is then blended with Nizza DOCG, a wine that has been vinified in traditional concrete tanks lined with epoxy resin. Sugar and alcohol are added in accordance with regulations for vermouth production. The resulting aromatized wine is then stabilized and clarified.

Color: Deep amber red

Tasting notes: On the nose, light notes of spice are followed by complex, balanced aromas imparted by the botanicals used for the infusion. On the palate, the vermouth is slightly sweet with refreshing acidity and smooth tannins. The finish is delicately bitter.

Alcohol: 18%

Format: 500ml

Seal: Wood cap stopper with synthetic stem

