

Vermouth Bianco



Production area: Piedmont

Production process: maceration in the alcohol of aromatic herbs and spices, for at least 30 days. The result of this infusion is subsequently mixed with wine, alcohol and sugar.

Alcohol: 14,8% Vol.

Sugar content: 140 gr/l

Colour: straw yellow

Bouquet: well-balanced and intense with aromatic herbs and spices and hints of vanilla

Taste: delightfully sweet and harmonious

Food pairings: ideal on the rocks or as a base for cocktails. Serve chilled.