

Vermouth Extra Dry

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: 25 gr/l

Colour: clear, with very slight yellow-green nuances

Bouquet: characteristic, with hints of juniper, aromatic and harmonious

Taste: delightfully dry, harmonious and delicate

Food pairings: ideal as a base for cocktails. Serve chilled.

