

VERMOUTH OF AMARONE DELLA VALPOLICELLA DOCG

ARTEMISIA, ABSINTHE, CHAMOMILE, CORIANDER, HOP, MARJORAM, SAGE, ELDERFLOWER, ROSEMARY, DANDELION. THESE ARE SOME OF THE BOTANICALS THAT MAKE UP THE RECIPE FOR OUR VERMOUTH, WHERE THE SEARCH FOR FRESHNESS AND ENERGY, EXPRESSED THROUGH THE BALANCE OF SPICY AND BALSAMIC NOTES, CONSTITUTES THE SOUL OF THE SENSORY JOURNEY.

THE AMARONE DELLA VALPOLICELLA SUPPORTS AND HARMONISES THE DIFFERENT ELEMENTS AND ALLOWS THE BOTANICAL RECIPE TO AMPLIFY ALL THE TASTE NUANCES, PASSING FROM CITRUS NOTES TO INCENSE, FROM BITTER NUANCES TO BALSAMIC ONES, WITH AN EXTRAORDINARY PERSISTENCE.



Ingredients:

ITALIAN RED WINE (AMARONE DELLA VALPOLICELLA DOCG, 80.0%) SUGAR, AGRICULTURAL ALCOHOL OF AGRICULTURAL ORIGIN, INFUSION OF HERBS AND SPICES.

ONCE OPEN KEEP AT A TEMPERATURE OF 5 -10°.



How to drink:

NEAT AT 8-10°, IT EXPRESSES ALL ITS ESSENCE OF A GREAT WINE WITH AN UNREACHABLE OLFACTORY RANGE.

WITH ICE AND A LEMON OR ORANGE ZEST, IT MOULDS ITSELF SENSORIALLY AND BECOMES IDEAL AS AN APERITIF OR AT THE END OF A MEAL.

FINALLY, PERFECT AS THE 'ENGINE' OF MYTHOLOGICAL COCKTAILS SUCH AS MANHATTAN, AMERICANO AND NEGRONI.



Alcohol:

17.5% CIRCA

Suggested initial serving temperature:

8-10° C



Production:

4.000 BOTTLES

Bottle Size:

750 ML - 1.500 ML