

FLORENTINO IMPORTED FROM ITALY

# VERMOUTH

ROSSO & EXTRA DRY



Native to northwest Italy and southern France, vermouth is a wine that has been aromatized with herbs and other botanicals and lightly fortified with unaged brandy - is widely popular in parts of Europe, where it is usually served as an aperitif.

Vermouth revolutionized mixology when it entered heavy usage in the late 1880s, and vermouth-heavy drinks of the era - such as prototypes of the martini and the Manhattan, which were made with twice as much vermouth as gin or whiskey - earned the cocktail a new level of sophistication.

"By the 1890s it's like every drink has vermouth in it,"

### *tasting notes:*

Nose: Rich and deep, with baked oranges, fruit compote, raspberry, dried mixed peel, oxidised red wine, thick-cut marmalade, marinated cherries, black tea and vanilla and wood tannins from the oak maturation.

Palate: Medium-bodied but very characterful, with the aromas from the nose surprisingly intense and long-lasting on the palate. The orange peel / marmalade, tea and oak flavours seem most prominent but with plenty of other fruit and herby spices behind.

Finish: Long and persistent, slightly drying. Marmalade and bitter orange liqueur. Very moreish.

Comment: Easily the most interesting and complex red vermouth we've tried. Unmistakably Italian, you can tell this is the real thing.

imported by:



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