



VERMOUTH EXTRA DRY

Extra Dry Vermouth – 18%, 750 ml



Brand

Mulassano is a historical café located in the heart of Torino known for its vermouth and tramezzino sandwiches. A venerable establishment founded in 1907 and entrenched in the history of Torino and vermouth.

Product description

Using only first-class quality to produce Vermouth. Botanical plants and roots are picked by climbers entirely by hand from the Occitan alpine region. The production is all done at Bordiga Distillery, one of the sole producers of vermouth without interruption for the past 200 years. The way of making the vermouth is still done in the same traditional process since 1888, lasting between 40-45 days before the vermouth is ready to be bottled. The vermouth rests in bottle for another 3 weeks before we can enjoy it!

Ingredients: Muscato wine, sugar, grain alcohol, infusion of herbs and plants.

Main herbs: Wormwood, Lemon, Coriander, Marjoram, Fennel, Quinine, Cardamom, Vanilla,

Tasting Notes

Colour: Straw.

Taste: Dry sweet and herbal notes explode at first. Wine and herbal blend mid-palate that lingers into a dry finish.