

Restyling



## 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:** 15% 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.