

# MONTANARO

DISTILLERIA FONDATA NEL 1885

## MIXOLOGY

OBTAINED FROM THE ORIGINAL MONTANARO RECIPE, WHICH USES THE ADDITION OF SWEET AND BITTER ORANGE INSTEAD OF LEMON OR OTHER CITRUS BOTANICALS TRADITIONALLY USED.

This makes it sweet and soft in the mouth; following the trend of today's consumer.

You can perceive the balsamic notes of Aloe and Myrh and the spicy notes of Licorice that balance with the herbaceous-bitter notes given by botanicals including Rhubarb and Gentian. In combination with Absinthe, 'Achillea Moscata' and Black Pepper, it cleanses the palate and creates an interesting contrast between sour and sweet.

Other than the classic St. Germaine style White spritz or 'Hugo' it goes well with Tequila, Vodka and Rum because it amplifies the aromatic bouquet of the distillate and lowers the alcohol content of the drink.

The sugar content of 160 grams/litre which is the minimum to be regulated to enhance the possibility of mixing without appearing too sweet.



## TORINO VERMOUTH

WHITE

% 16°

75 cl

