

# MONTANARO

DISTILLERIA FONDATA NEL 1885



CREATED FROM THE ORIGINAL MONTANARO RECIPE THAT USES THE ADDITION OF FINE MARSALA TO THE BASE WINE TO GIVE A DISTINCT AMBER-BROWN COLOUR.

The use of natural caramel colourant, (instead of synthetic caramel) gives Red Vermouth it's unique appearance and enables it structurally to be able to withstand mixing well.

In the mouth, Rhubarb and Gentian in combination with Absinthe, enhance the herbaceous-bitter notes. Intense citrus hints are perceived given by sweet and bitter orange, balsamic due to the use of myrrh and aloe, spicy notes given by licorice and China Calissaia.

The combination of flavours make this an irresistible drink, it is a palate cleanser and is widely used as a mixer. It is velvety and round on the palate and the natural caramel adds a note of not invasive sweetness that dampens the acidity.

The sugar content of 180 grams/litre.



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## TORINO VERMOUTH

RED

% 16°

75 cl

