

## VERMOUTH VERMOUTH ANTICA RICETTA



<b>Color</b>	Chestnut skin with honeyed highlights.
<b>Aroma</b>	Formidable cornucopia of black and citrus fruit, plus such freshly cut flowers.
<b>Tasting profile</b>	Unctuous on the palate yet slender with taut and bright notes of alcohol, bitterish, changing on the finish reminiscent of rhubarb and pomegranate.
<b>Food pairings</b>	Perfect for classic Italian and international cocktails.
<b>Winemaking notes</b>	Toscana IGT white wine is fortified with alcohol until it reaches 17°. 25 ingredients are infused in the fortified wine to develop the flavor, aromas and the enticing color.
<b>The story</b>	Based on an original recipe dating to 1737, the Vermouth is produced according to the ancient monastic wisdom of herbs.

### DID YOU KNOW?

The iris on the label adds an authentic Tuscan touch and the Florentine paper ennobles the presentation.