

VERMOUTH ANTICA RICETTA



History

Ruffino has a century-old experience in crafting special and fortified wines. Antica Ricetta is built on this heritage.



Method of production

Method of production: A fortified wine, whose base ingredient is a fruity, intense and complex Ruffino Toscana Igt white wine, which is fortified with alcohol to reach 17% ABV. The wine then undergoes a long and meticulous infusion process with more than 25 carefully selected ingredients, which create the flavor and unique aromatic complexity of Vermouth. This procedure enables the liquor to acquire the typical dark red color of this extraordinary product.

Ingredients: the original Ruffino recipe has a core of iris, mugwort and mulberry, alongside more than 25 botanicals: herbs, citrus and spices, gentian, chamomile, cherry, rhubarb and strawberry tree.

Alcohol content: 17%



Tasting notes

Color: bright ebony.

Aroma: the bouquet is rich in blackberry, cherry and citrus along with floral sensations of rosehip and chamomile.

Tasting profile: soft and enjoyable on the palate with a slightly bitter and intense finish characterized by rhubarb and wild fennel.

Service temperature and tasting tips: Perfect as an aperitif over ice with a slice of orange or served straight (4°C) with orange zest. Superb for cocktails.



Why?

- Vermouth Antica Ricetta is inspired to the oldest known Vermouth recipe, written by a Tuscan nobleman in the late XVIII century.
- This Vermouth is made by Ruffino Toscana IGT white wine, fortified and then infused with a secret recipe of 25 herbs and ingredient, all tying its taste to Tuscan heritage.
- Vermouth Antica Ricetta is very versatile, perfect as aperitif on the rocks or key ingredient of some of the most iconic Italian cocktails, such as Manhattan and Negroni.

