

# Vittore Vermouth Red

**Cherubino Valsangiacomo**

**Spain - Valencia**

The oldest vermouth in Valencia, made under the same formula devised by Benedetto Valsangiacomo as the 3 rd Generation of the family, at the beginning of the last century. Today the 5 th Generation of the Valsangiacomo family recovers the original Vermouth Vittore label as a tribute to the origins of this aperitif.

This red Vermouth shows a bright dark color, balsamic aromas of Mediterranean herbs such as oregano, fennel and thyme, a touch of licorice and the freshness of citrus. There is a nice balance in the mouth between acidity and sweetness. Beautiful flavors of cinnamon, licorice and cloves and a pleasant bitter herbal finish.

Specifications	
Varietals	100% Macabeo
Vinification	75% Macabeo combines with 9% naturla water, 9% white sugar, 5.5% ethyl alcohol & 1.5% herbal extracts, with trace amounts of caramel, grape must, citric acid and lactic acid.
Pairings	<p>Ideal as an aperitif, on the rocks with an orange slice.</p> <p>Also very good with cured and pickled products.</p> <p>Here are some mixer ideas:</p> <p>Negroni (a James Bond favorite) - equal parts of red vermouth, Campari &amp; gin, served over ice with a slice of orange. A wonderful quaff!</p> <p>Media combinacion (a Madrid classic) - two parts red vermouth and one part gin, served over ice with a twist of lemon and optional spritz of soda.</p> <p>Vermouth Spanish style - red or white vermouth on the rocks with a twist and a splash of soda.</p>



Codes, Weights and Measures	
UPC	7 84585 01627 3
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01627 0
Case Weight	18
Cases/Pallet	100
Layers/Pallet	25
ABV	15.00%
SRP	\$ 16.99 USD 750mL Bottle

Reviews and News
NV Vittore Vermouth Red - 88 PTS - WE