

# 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	Ideal as an aperitif, on the rocks with an orange slice.  Also very good with cured and pickled products.  Here are some mixer ideas: Negroni (a James Bond favorite) - equal parts of red vermouth, Campari & gin, served over ice with a slice of orange. A wonderful quaff! 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. Vermouth Spanish style - red or white vermouth on the rocks with a twist and a splash of soda.



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