

Vittore Vermouth White

Cherubino Valsangiacomo

Spain - Valencia

White straw-colored vermouth with a steely glint. The nose is intense, but still very pleasant and charming. It is well defined, with balsamic and citrus notes, and hints of refreshing Mediterranean herbs. The palate has a nice pace; fresh with some natural bitterness and a long attractive finish. Elegant personality with perfect balance.

Specifications

Varietals	100% Macabeo
Vinification	75% Macabeo combines with 9% natural water, 9% white sugar, 5.5% ethyl alcohol & 1.5% herbal extracts, with trace amounts of citric acid and lactic acid.
Pairings	Ideal as an aperitif, on the rocks with a lemon slice. Also very good with cured and pickled products. Mixer idea: one part vermouth, two parts tonic & grapefruit garnish – a perfect refreshing aperitif!



Codes, Weights and Measures

UPC	7 84585 01981 6
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01981 3
Case Weight	18
Cases/Pallet	100
Layers/Pallet	25
ABV	15.00%
SRP	\$ 15.99 USD 750mL Bottle

Reviews and News

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