Vittore Vermouth White
Cherubino Valsangiacomo
Spain - Valencia

The oldest vermouth in Valencia, made under the same formula devised by Benedetto Valsangiacomo (3rd generation) in the early 1900's. Today the 5th generation of the Valsangiacomo family recovers the original Vermouth Vittore label as a tribute to the origins of this aperitif.

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	Macabeo
Vinification	75% Macabeo combined 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	$ 16.99 USD 750mL Bottle

Reviews and News

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