

Vermouth di Torino Bianco D.co Ulrich - Marolo



The Producer:

Something special, without exaggeration." This was the request of the Savoy ladies, the pride and pleasure of the bourgeoisie, who would frequent Turin's Art Nouveau cafés. The Vermouth Rosso, with its high alcohol and masculine characteristics, was softened for the female palate. The colour lightened, the aromas became more delicate and the infusions were graceful not brash. This is how the Vermouth Bianco from Dr. Domenico Ulrich was born. It has a perfect balance between sweet and bitter notes, great both for mixing or drinking straight, with or without ice. This is the aperitif par excellence. Best served with a squeeze of fresh lemon and an orange twist to enhance the floral notes.

The Wine:

100% Piemonte DOC Cortese

Tasting Notes:

A perfect balance of sweetness and bitter notes, great for mixing or drinking straight, with or without ice. The aperitif par excellence, best served with a squeeze of fresh lemon and garnished with citrus twist that enhances its floral notes. Hints of fruit and spices, notes of sambucus, vanilla and rose.



Code: 1606
ABV: 16%
Pack: 6*75cl
Vegan: No
Vegeterian: No
Closure: Cork Stopper