

OSCAR.697 Vermouth

Rosso Vermouth



Dry botanicals are crushed and then rest together in a cold maceration in neutral spirits for approximately 2 weeks. The botanical infusion is combined with the wine base for approximately 1 week. The resulting liquid is then carbon-filtered and frozen to extract impurities but is not ultimately micro-filtered so as to retain the beautiful bouquet. A small amount of sediment may appear in the bottle as a result. The sugar level of the Rosso Vermouth is kept relatively low at 14%.

After the freezing process, the vermouth rests for 2 additional weeks in a large steel vat before bottling. After two months in bottle, the Vermouth is ready to release for sale.

Grape varieties : 75% Trebbiano di Romagna and 25% botanical maceration

Alcohol : 16%

Tasting notes :

Oscar.697 Rosso has aromas of absinthe, rhubarb and licorice. The reddish-brown color is all natural and is derived from burnt sugar. Relatively dry on the palate with pleasing notes of bitterness. A perfect choice for Manhattans or Americanos and also delicious poured over the rocks at the beginning or end of a meal.

Press Notes

Wine Enthusiast

94 points

