

OSCAR.697 Vermouth

Extra Dry 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 Extra Dry is very low at just 2.5%.

The Extra Dry Vermouth is unique in that it undergoes two separate macerations. One with botanicals and a second with oak.

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 : Trebbiano di Romagna

Press Notes

Alcohol : 18%

Wine Enthusiast

Tasting notes :

91 points

A very dry style of Vermouth but still very aromatic and flavorful with notes of fennel, dog rose, and accents of oak from the secondary infusion. Ideal as an ingredient in a very dry Martini.

