

Casa Savoia

Savoia Americano Rosso



Certified 100% Vegan / All natural ingredients.

Can be served long, in highballs, mixed with a variety of base spirits or in cocktails, replacing or joining red vermouth in a classic "Manhattan" cocktail, for instance.

Created by Giuseppe Gallo, creator of Italicus.

Combines vermouth from Torino, bitter from Milan and Marsala from Sicily and based on an 1897 recipe. 14-month oak-aged Marsala with 20 botanicals.

Red potatoes and beta-carotene provide natural color.

Botanical Aromatics :

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Tasting Notes :

A true hybrid, playing the role of both vermouth and aperitivo. Fruit to spare, yet interestingly pliable. Bitter orange, cardamom, gentian, and Marsala.

Alcohol : 18.6%

