

## OSCAR.697 Vermouth

### *Bianco 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 Bianco Vermouth is kept relatively low at 14%.

**Grape varieties** Trebbiano di Romagna

**Alcohol** 16%

#### **Tasting notes**

OSCAR.697 Bianco has strong notes of Bergamot, Yarrow Muscat and Elderflower. Ideal as a spritz aperitif or as a mixer with white spirits like gin or tequila.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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