

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%.

Grape varieties Trebbiano di Romagna

Alcohol 18%

Tasting notes

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.



Banville
Wine Merchants

www.banvillewine.com

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