



VERMOUTH BIANCO

Piedmont, Italy

Bèrto

www.distilleriaquaglia.it

Method & Production

An old, traditional recipe that produces a Vermouth Bianco of original and traditional amber colour. Fresh herbs and exotic spices are infused in white wine and sugar, followed by a long maturation which allows the Vermouth to reach a real elegance of aroma and flavour.

Tasting Notes

On the nose it displays enveloping aromas of white flowers, vanilla, cinnamon and raisins, and the palate boasts a soft, full-bodied and mouth-covering texture, which is kept fresh by a slight bitterness, good acidity and an intensely spiced finish.

Food Matching

Best served at 14°C in large, bowled glasses or in deep tumblers. Finish with ice and a little spritz of orange zest.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------------------|-----------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Spirits & Liqueurs | | | | | | | | | | |
| DQ0010 | Vermouth Bianco | | NV | 18.0% | Screw Cap | 6x1 lt | No | No | No | No |