



VERMOUTH ROSSO

Piemonte, Italy

Bèrto

www.distilleriaquaglia.it

Method & Production

The Vermouth Berto Rosso reaches a delicious harmony with prestigious Piedmont wines, aromatic herbs, exotic spices and an irresistible sweetness. All the ingredients along with a neutral grape spirit, are aged slowly in stainless steel tanks and come together to make a classic red vermouth.

Tasting Notes

Slow aging in steel gives the vermouth a surprising garnet colour, with an amber glint. The classic Italian vermouth sweet and bitter flavours appear on the nose and are elegantly supported by hints of vanilla and citrus. The finesse of this drink presents itself beautifully in an initial soft, alcoholic embrace on the palate, with flavours of mandarin, citrus peel, liquorice, white pepper and Christmas spices of cinnamon and nutmeg. Despite these warming, comforting flavours, the Berto Rosso is also fresh and zingy enough to work as an aperitivo. The finish is long and fulfilling with a rich aftertaste of sweetness and bitterness in balance.

Food Matching

As an aperitivo, the Vermouth Berto Rosso is best served in tumblers with ice and orange peel. It is also exceptional to drink at room temperature with any chocolate and hazelnut dessert; praline and gianduja are stunning pairings.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------------------|----------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Spirits & Liqueurs | | | | | | | | | | |
| DQ001 | Vermouth Rosso | | NV | 17.0% | Stopper | 6x1 lt | No | No | No | No |