



**WINERY:** CHERUBINO VALSANGIACOMO SA

**WINE:** VERMUT VITTORE RED

**VERMOUTH VITTORE DESDE 1904**

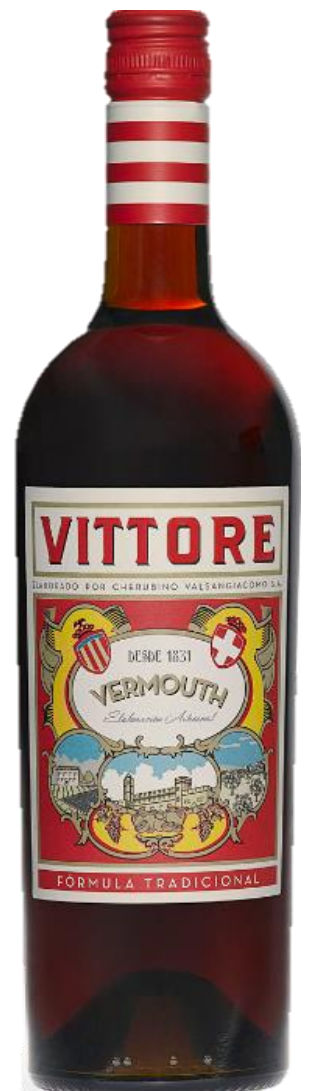
**ALCOHOL BY VOLUME:** 15% by vol / abv

The oldest vermouth in Valencia, made under the same formula devised by Benedetto Valsangiacomo as the 3rd Generation of the family, at the beginning of the last century. Today the 5th Generation of the Valsangiacomo family recovers the original Vermouth Vittore label as a tribute to the origins of this aperitif.

**WINE MAKING PROCESS:** Base white wine 24 botanicals of Mediterranean and alpine origin, among which stand out Gentian, Wormwood, Coriander, Savory, Sage, Oregano, Chamomile, Saucó, Orange peel. This Vermouth is made from a Macabeo white wine base. The golden color is due to the addition of grape must caramel.

**TASTING:** Bright dark amber color with iodine sparkles.

Balsamic aromas of Mediterranean herbs such as oregano, fennel and thyme, a touch of licorice and the freshness of citrus. Entry into the mouth with a balance of acidity and sweetness. Taste of cinnamon, licorice and cloves. Pleasant bitter herb finish. Long and persistent flavor.



CASE 6X75CL

CASE GROSS WEIGHT 8,60KG

EAN13 8410492000860

[www.valsangiacomo.es](http://www.valsangiacomo.es)