

DOGLIOTTI 1870

VERMOUTH 18 / 70 ROSSO

Denomination: Red Vermouth made with Barbera d'Asti Docg

Region: Piedmont

Year: No vintage required

Varietal: 100% Barbera d'Asti Docg

Alcohol content: 16% by Vol

Color: Ruby red coming from Barbera wine, brilliant, intense (no added colors)

Nose: The nose is an explosion of herbs and spices that overlap the fruity notes coming from the Barbera wine. You can feel the absinthe, typical Vermouth essence, well balanced with the rich context that alternates scents of floral notes, spicy notes and fruity notes, wild berries, black cherry and cocoa.

Palate: In the mouth the flavour is full, velvety, bitterish although the sweetness prevails.

Pairings: Born as an aperitif but also well appreciated in combination with chocolate cakes, pralineries, dried fruits. Great if you mix it in cocktails with endless combination; from the classic Americano or Negroni to the most innovative proposals of international barman; distinctive feature which imprints on mixing.

Ideal serving temperature: 8 - 10 ° C

Glass: Classic aperitif glass or cocktail cup

Conservation: 3 years

Available sizes: 0.75 l



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