

DOGLIOTTI 1870

VERMOUTH 18 / 70

Denomination: White Vermouth made with Moscato d'Asti Docg

Region: Piedmont

Year: No vintage required

Varietal: 100% Moscato d'Asti Docg

Alcohol content: 14,5% by Vol

Color: bright golden tones coming from Moscato wine, brilliant, intense (no added colors)

Nose: The nose is delicate, expressive and elegant. Like a typical Vermouth, its aromatic notes mingle with spices and herbs, particularly absinthe. The perfume is light fruity, floral with citrus notes.

Palate: The taste it is a continual evolution in sensations, it is intriguing and inviting. In the mouth it's rich and full-bodied. An initial sweetness is balanced with its fine, acidic structure and final bitter taste.

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; even better to drink on the rock.

Ideal serving temperature: 8 - 10 °C

Glass: Classic aperitif glass or cocktail cup

Conservation: 3 years



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