

MAROLO

DISTILLERIA

Vermouth Bianco - Domenico Ulrich



APERITIF PAR EXCELLENCE, EXCELLENCE PAR APERITIF

“Something special, without exaggeration.”

This was the request of *Savoy* ladies, pride and pleasure of Turin’s bourgeoisie, seated at Art Nouveau café tables. The Vermouth Rosso, with its high alcoholic content and masculine characteristics, was being softened: the color was lightened and the aroma became more delicate, favoring botanical infusions that were more feminine. This is how the Vermouth Bianco Domenico Ulrich was born, a perfect balance of sweetness and bitter notes, great for mixing or drinking straight, with or without ice. The aperitif par excellence, best served with a squeeze of fresh lemon and garnished with citrus twist that enhances its floral notes.

Wine: 100% Piemonte DOC Cortese

Artemisia: Piedmont

Colour: Straw yellow

Taste: Hints of fruit and spices,
notes of sambucus, vanilla and rose.

Alcohol: 16%

Format: 750 ml