

MAROLO

DISTILLERIA

Vermouth Rosso - Domenico Ulrich



THE HISTORY OF ITALIAN APERITIF

The first, the original, the founding one. The Vermouth Rosso is the very nature of the aperitif, the product that shaped the habits of its producer. Faithful to the 1854 recipe, Marolo doesn't use caramel but browned sugar, also known as "burnt": it doesn't change the aromatic profile but it enhances the notes of orange peel, gentian and Piedmont lemon balm. A must for any time of the day: special when served on the rocks, it is best drunk straight, garnished with a slice of orange.

Wine: 100% Piemonte DOC Cortese

Artemisia: Piedmont

Colour: Amber

Taste: Fresh, delicately spiced and balsamic. Notes of bitter orange, gentian and lemon balm.

Alcohol: 16,5%

Format: 750 ml