

Re Umberto - Vermouth Rosso Superiore Domenico Ulrich



A MEDITATIVE VERMOUTH TO END MEALS

It is said that in 1786, the Savoy family drastically interrupted the production of Rosolio in the entire Kingdom of Sardinia because a bottle of Vermouth arrived at their doorstep. Dedicated to King Umberto I from Dr. Domenico Ulrich for his severity and military might, Vermouth Rosso Superiore is prized for its austerity and drinkability. It is the perfect contemplative ending to a meal. Full, vibrant and rich, it is distinguished by bitter notes of cinchona and hyssop. The uniqueness of the **Re Umberto Rosso Superiore** is the refinement of the botanicals: after the essences are extracted, the tinctures remain in wood for six months to age. This technique gives an intense colour, a wonderful balsam profile, roundness of body and velvety tannins.

Wine: 100% Cortese del Piemonte

Artemisia: From Piedmont

Colour: Dark Amber

Taste: Fresh, spicy, enveloping and balsamic.

Notes of cinchona and hyssop.

Alcohol: 18%

Format: 750 ml