

# MAROLO

DISTILLERIA

## Vermouth Bianco - Domenico Ulrich



### APERITIF PAR EXCELLENCE, EXCELLENCE PAR APERITIF

“Something special, without exaggeration.” This was the request of the *Savoy ladies*, the pride and pleasure of the bourgeoisie, who would frequent Turin’s Art Nouveau cafés. The Vermouth Rosso, with its high alcohol and masculine characteristics, was softened for the female palate. The colour lightened, the aromas became more delicate and the infusions were graceful not brash. This is how the Vermouth Bianco from Dr. Domenico Ulrich was born. It has a perfect balance between sweet and bitter notes, great both for mixing or drinking straight, with or without ice. This is the aperitif par excellence. Best served with a squeeze of fresh lemon and an orange twist to enhance the floral notes.

**Wine:** 100% Cortese del Piemonte

**Artemisia:** From Piedmont

**Colour:** Straw yellow

**Taste:** Delicately fruity and spicy  
Notes of sambuco, vanilla and rose

**Alcohol:** 16%

**Format:** 750 ml