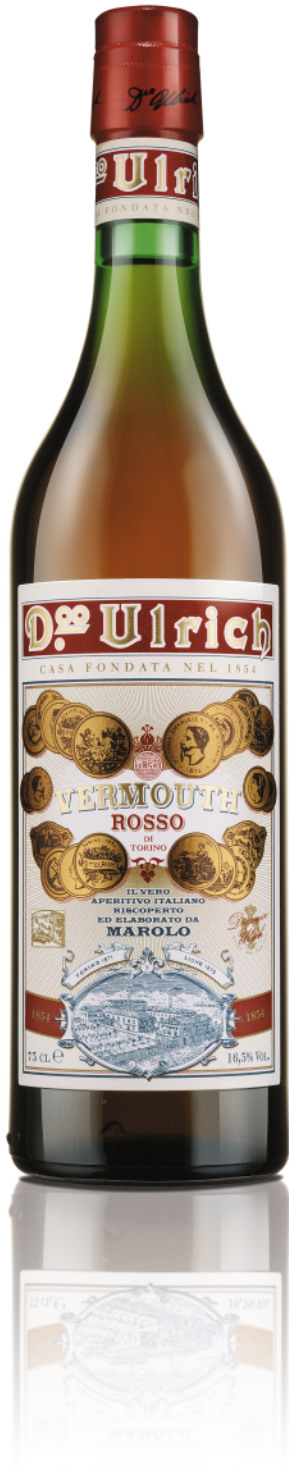


MAROLO

DISTILLERIA

Vermouth Rosso - Domenico Ulrich



THE STORY OF ITALIAN APERITIF

First, original, foundational. Vermouth Rosso is the very soul of the aperitif. It is the product that has shaped the habits of its producer. Originally, the colour of Vermouth Rosso was amber due to the use of browned sugar, also known as “burnt”. Later on, caramel was used as a more aggressive colouring agent, darkening the tone of the vermouth. Marolo, staying faithful to the original 1854 recipe, has gone back to true method of making **Vermouth Rosso**, with burnt sugar. It does not change the aromatic profile of the vermouth, and in fact, enhances the notes of orange peel, gentian and lemon balm from Piedmont. It is a must for any occasion, served on the rocks and garnished with an orange twist for maximum smoothness.

Wine: 100% Cortese del Piemonte

Artemisia: From Piedmont

Colour: Amber

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

Alcohol: 16,5%

Format: 750 ml