

# MACCHIA VERMOUTH 'DRY MARINO'



The wine base is 30% Vernaccia di Oristano (Sardinia) and 70% Cortese (Piedmont). Inspired by traditional, purposefully oxidized, French vermouths. The vernaccia adds nutty & savory notes & a round, oily texture, which are complemented by bright apple, lemon & sea salt. Finish is herbaceous & citrus-inflected. Try this in a 50/50, Perfect Manhattan, Bamboo or over ice with olives.

Sea bean (glasswort), pompia, orange peel, chamomile, licorice & wormwood, all handpicked in Sardinia. All infusions done separately, then blended with wine and rested 3-5 months in stainless steel. Aged 5 years in solera under flor, which partially oxidizes the wine & imparts its own flavors, similar to sherry. Bottled, then rested one month before release. Contains half the amount of sugar allowed in the Extra Dry style. Made in limited quantities due to availability of the vernaccia.

Emilio Rocchino came to Sardinia from Salerno in 2006 looking for work & began bartending on the Costa Smeralda. He went on to bartend in Milan before returning to Sardinia & working with a spirits producer making various traditional Sardinian spirits. It was here that his creativity flourished & he began to develop his own recipes. According to Emilio, when vermouth was invented in Torino in 1786, Piedmont was under the kingdom of Sardinia, & wine from Sardinia was used in the original recipe. He nods to that tradition by using wine from both Piedmont & Sardinia in his vermouths.

AN EASTERLY WINE SELECTION • BELFAST, ME

## *Tasting Note:*

### LES EQUILIBRISTES VERMOUTH 'DRY MARINO'

30% Vernaccia di Oristano & 70% Cortese wine base; nutty, savory notes & a round, oily texture, with bright apple, lemon & sea salt; flavors similar to sherry; herbaceous & citrusy on the finish.

## *Shelf Talker:*



### MACCHIA DRY MARINO VERMOUTH

30% Vernaccia di Oristano (Sardinia) & 70% Cortese (Piedmont) wine base. Sea bean (glasswort), pompia, orange peel, chamomile, licorice & wormwood, all handpicked in Sardinia. Inspired by traditional, oxidized French vermouths with flavors similar to sherry. Nutty, savory notes & a round, oily texture, with bright apple, lemon & sea salt. Herbaceous & citrusy on the finish. Try this in a 50/50, Perfect Manhattan, Bamboo or over ice with olives.

AN EASTERLY WINE SELECTION