

MACCHIA VERMOUTH 'ROSSO AL MIRTO'



The wine base is Moscato di Sardegna. Wormwood, myrtle, gentian, rhubarb, cinchona, mint, vanilla, mace, cardamom, lemon peel and bitter orange mostly foraged in Sardinia. An assertive, distinctive vermouth. Lower sugar than most white and red vermouth on the market. Try this in a Negroni or an Americano.

The myrtle berry (Mirto in Italian) is Sardinia's most famous botanical, used in the famous Mirto liqueur, and it provides both color and flavor to this assertive, distinctive vermouth. Other botanicals, all individually infused in pure grain alcohol, include wormwood, gentian root, helichrysum, rhubarb-root, licorice, pompia, cinchona, mint, vanilla, mace, cardamom, lemon-peel, and bitter orange; the wine base is Moscato from Sardinia and the non-aromatic Cortese from Piedmont. Finished alcohol 18%. Cane sugar is used for sweetness, 150 grams per liter, which is lower than most white and red vermouth on the market. The botanicals are individually infused in pure grain alcohol. All infusions are then blended with wine and rested 3-5 months in stainless steel. Bottled, then rested one month before release.

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.

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Tasting Note:

MAISON VENTENAC VERMOUTH 'ROSSO AL MIRTO'

Moscato di Sardegna. Wormwood, myrtle, gentian, rhubarb, cinchona, mint, vanilla, mace, cardamom, lemon peel and bitter orange; an assertive, distinctive vermouth.

Shelf Talker:

MACCHIA ROSSO AL MIRTO VERMOUTH



Moscato di Sardegna, with wormwood, gentian root, helichrysum, rhubarb-root, licorice, pompia, gentian, rhubarb, cinchona, mint, vanilla, mace, cardamom, lemon peel & bitter orange, mostly foraged in Sardinia. The myrtle berry (Mirto in Italian) is Sardinia's most famous botanical, used in the famous Mirto liqueur, & it provides both color & flavor to this assertive, distinctive vermouth. Try this in a Negroni or an Americano.

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