

MACCHIA VERMOUTH BIANCO 'MAESTRALE'



The wine base is Vermentino & Gallura. Named after the Mistral, a fierce north-westerly wind that blows in the spring, Macchia's white vermouth is based on Vermentino and Moscato wines from Sardinia (Olbia is a center of Vermentino production). The primary botanicals are absinthe, juniper, helichrysum, wild fennel, chamomile and elderflower with a very distinctive local citrus type called Pompia. Try this in a White Negoni, or a Spritz.

Absinthe, juniper berry, helichrysum, wild fennel, chamomile, elderflower, myrtle leaves, flowers & berries, a very distinctive local citrus type called Pompia, licorice, mint, orange & lemon, all handpicked in Sardinia. Finished alcohol 18%. Cane sugar is used for sweetness, 160 grams per liter, which is lower than most white and red vermouth on the market. The 18 botanical substances 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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

MACCHIA VERMOUTH BIANCO 'MAESTRALE'

The wine base is Vermentino & Gallura. Absinthe, juniper berry, helichrysum, wild fennel, chamomile, elderflower, myrtle, a very distinctive local citrus type called Pompia, licorice, mint, orange & lemon.

Shelf Talker:



MACCHIA MAESTRALE VERMOUTH BIANCO

The wine base is Vermentino & Gallura. Absinthe, juniper berry, helichrysum, wild fennel, chamomile, elderflower, myrtle leaves, flowers & berries, a very distinctive local citrus type called Pompia, licorice, mint, orange & lemon, all handpicked in Sardinia. Named after the Mistral, a fierce north-westerly wind that blows in the spring. Try this in a White Negoni, or a Spritz.

AN EASTERLY WINE SELECTION