

# MONTANARO

DISTILLERIA FONDATA NEL 1885

## MIXOLOGY

THIS VERMOUTH IS STRAW YELLOW COLOURED WITH LIGHT AMBER SHADOWS DUE TO THE ADDITION OF 5% OF FINE MARSALA TO THE MAIN WHITE WINE.

Leaves a bitter orange taste on the palate, followed by the Gentian and the lemon peel. It is perfect to be used for Martini Cocktail, Gin/Vodka basis or pure on the rocks. The sugar content of 25 grams/liter, that's why it is really "Extra Dry".



## TORINO VERMOUTH

EXTRA DRY

% 18°

75 cl

