

*Riserva Carlo Alberto*  
**VERMOUTH RED**



Made from a blend of 25 herbs and spices mixed with red wines produced from Turin's hillsides, this red vermouth stands out for its persistent aromatic and gustatory freshness. There are no less than twenty seven flavourings in this vermouth's aromatic palate.

Ref: VER-04239 new bottle  
Alcohol: 18%  
Bottle size: 750 ml

**Tasting note**

Appearance : mahogany with glints of green.

Nose : liquorice, blackcurrant jam, blood oranges, walnuts, sweet spices (cinnamon) and other stronger spices (nutmeg), make up the initial bouquet. It then develops notes of pine and returns to blackcurrants. Reminiscent of a dispensary.

Palate : supremely creamy, it starts with caramelised citrus fruit zest. Smooth; the flavours are extremely concentrated. The blackcurrant jam is transformed into jelly and the black cherries become engorged with sugar. Incredible freshness as it lingers with lime

Overall : long, intense. Persistently lingers on the palate. Very suggestive, almost a cocktail in itself! The vermilion colour enhances the retronasal olfaction and the empty glass presents the skins of the numerous fruit.