



CONTRATTO VERMOUTH AMERICANO ROSSO N.V.



“The original recipe from the early 19th century for Contratto Americano is based on a combination of white wine, fortified with Italian brandy and more than 25 delicately infused premium natural herbs, spices, roots and seeds. Just like the Vermouth, Americano draws from much the same pool of botanicals. Contratto, in the beginning of the 19th century, began producing Americano Bianco and Rosso that, compared to their Vermouths, were more sweet. The Americano serves as a similar function to Vermouth: an excellent aperitif on its own, and it also makes a fine component of mixed drinks.”

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| Alcohol: | 16.5% |
| Sugar: | 200 g/l |
| Content: | 0.75 l |
| Ingredients: | white wine, sugar, alcohol, water, herbal extracts, colored with caramelized sugar |

10 of 25 major aromas (the other 15 aromas are secret):

Ginger, mint leaves, hibiscus flower, hawthorn flower, nettle leaves, angelica roots, bitter orange peel, rhubarb roots, sage, sweet orange peel, etc.

The aromatic blend of herbs and spices gently infuses the wine to create a unique bouquet and taste. Delicious served chilled on its own with a twist of lemon, it is the perfect vermouth for classic and contemporary mixology.

