



# CONTRATTO VERMOUTH BIANCO N.V.

“The original recipe from the early 19<sup>th</sup> century for Contratto Vermouth is based on a combination of white wine fortified with Italian brandy and more than 50 delicately infused premium natural herbs, spices, roots, and seeds. This traditional process is again used to create a sophisticated elixir and a complex and well balanced boutique aperitif that will make any Vermouth based cocktail an exceptional experience.”



Alcohol:	18%
Sugar:	190 g/l
Content:	0.75 l
Ingredients:	white wine, sugar, alcohol, water, herbal extracts, colored with caramelized sugar

## 28 of 50 major aromas (the other 22 aromas are secret):

Hawthorn flower/leaves, coriander seeds, marjoram leaves, bay laurel leaves, chamomile flower, yellow sweet clover, aloe juice, cinnamon, mint leaves, ginger roots, cardamom seeds, nutmeg, bitter orange peel, gentian roots, nettle, sweet orange peel, carob tree pods, pimento seeds, felon herb, rhubarb roots, hibiscus flower, sage, bark of China, lemon peel, bergamot orange peel, liquorices roots, sandal wood, 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.

