



# CONTRATTO VERMOUTH ROSSO 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 30 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:	17%
Sugar:	180 g/l
Content:	0.75 l
Ingredients:	white wine, sugar, alcohol, water, herbal extracts, colored with caramelized sugar

### 16 of 31 major aromas (the other 15 aromas are secret):

Coriander seeds, bay laurel leaves, yellow sweet clover, cinnamon, angelica roots, nutmeg, bitter orange peel, carob tree pods, pimento seeds, rhubarb roots, sage, bard of China, lemon peel, sweet 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.

