

CONTRATTO

Vermouth

village: Canelli

Contratto's 80-year old tradition of vermouth production has returned to U.S. markets. Giorgio Rivetti's passionate revival of Italy's most prominent sparkling wine house, Contratto, expanded in 2013 to include their liqueur and vermouth recipes from the 1930s. Like the original product, Contratto vermouths have incredible fruit flavors and potent aromatics. In contrast to an industry where chemical flavoring, food coloring and other mass production techniques are standard practice, Contratto vermouths are made with 100% natural products. Starting with fresh wine he produces from the local grape varietal Cortese, Rivetti uses long (60 days), cold macerations of organic aromatic herbs, and natural extracts. The long-standing Italian tradition of drinking a low-in-alcohol digestivo (after dinner drink) is increasing in popularity in the U.S., as the history and presentation of these customs are more available through the current popular mixology movement. They are fantastic artisanal products that add depth to any bar program.

Contratto Rosso and Bianco Vermouth are classic Torino style Vermouths. Aromatized wine flavored with herbs, flowers and roots such as gentian root, coriander and sage. They are sweetened and lightly fortified to 17% ABV. **Used both as an Aperitivo and Digestivo**, which were originally consumed as a medicinal beverage with therapeutic qualities and later became ingredients in cocktails.

NO ARTIFICIAL COLORING

LONG, COLD MACERATIONS - 60 day cold macerations with pump overs of organic herbs, flowers, roots and plants.

GRAPES SPRITS BASED - Locally produced Piedmont spirit distilled from barbera grapes.

Vermouth Rosso - ABV 17% - Sugar 180 g/l

Ingredients: Cortese white wine, sugar, alcohol, water, herbal extracts of coriander seeds, bay laurel leaves, yellow sweet clover, cinnamon, angelica root, nutmeg, bitter orange peel, carob tree pods, pimento seeds, rhubarb root, sage, cinchona bark, lemon peel, sweet orange peel, licorice root, sandalwood, more... 42 extracts in total.

Vermouth Bianco - ABV 17% - Sugar 190 g/l

Ingredients: Cortese white wine, sugar, alcohol, water, herbal extracts of hawthorn flower/leaves, coriander seeds, marjoram leaves, bay laurel leaves, chamomile flower, yellow sweet clover, aloe juice, cinnamon, mint leaves, ginger root, angelica root, cardamom, nutmeg, bitter orange peel, gentian root, nettle, sweet orange peel, carob tree pods, pimento seeds, felon herb, rhubarb root, hibiscus flower, sage, cinchona bark, lemon peel, bergamot peel, licorice root, sandalwood, more... 50 extracts in total.

