



CONTRATTO VERMOUTH

Canelli (Piedmont), Italy
Owner: Giorgio Rivetti
Website: www.contratto.it

Winemaker: Giorgio Rivetti & son Andrea

VERMOUTHS:

Vermouth Bianco – a rather structured white Vermouth where bitterness, zesty herbs, spices and citrus are perfectly in balance

Infusion of ~50 premium natural herbs, spices, roots and seeds (carried out using a traditional slow, cold maceration process) with Cortese wine and fortified with Italian brandy; caramelized sugar is added for color.

Vermouth Rosso – herbaceous, sweet and acidic with a pleasant bitter character; a sophisticated, complex aperitif

Infusion of ~30 premium natural herbs, spices, roots and seeds (carried out using a traditional slow, cold maceration process) with Cortese wine and fortified with Italian brandy; caramelized sugar is added for color.

Americano Rosso – the distinctive bouquet and flavor of this Vermouth is delicious served on its own, but also provides a light, sweet balance of sweetness and acidity to a variety of cocktails

Infusion of ~25 premium natural herbs, spices, roots and seeds (carried out using a traditional slow, cold maceration process) with Cortese wine and fortified with Italian brandy; caramelized sugar is added for color.

