CONTRATTO

The first Contratto Vermouth recipes date back to the 1890s, when it was only consumed locally in Piedmont, Italy. In the 1920s the Vermouth production was extended and recipes were modified. Most of the Vermouth was exported as Vermouth became the in drink of the times and Contratto's popularity hit its pinicle in the 1930's.

After World War II the popularity of Vermouth had somewhat diminished, but it was still consumed in Europe and overseas. In the 1960s Vermouth became out of fashion, especially in Italy and the Contrattos decided to cease the production entirely.

But Contratto has revived production, using the ancient recipes that the family had developed over 100 years ago. The base wine is organically grown Cortese and the herbs and spices are also organic. Then the wine is fortified with fortified with Italian Brandy.

Contratto is very excited about the reintroduction of these amazing artisanal creations. For the first time again since the 60s, Contratto is making 3 historic offerings, which have been quickly embraced by the craft cocktail movement in the USA as artisanal revival ingredients for classic and contemporary cocktails.

Once open, these Vermouths will hold their character for many months if refrigerated.

Contratto Vermouth Bianco

18% alcohol and 190 gr/liter sugar.
ingredients: white wine (Cortese), cane sugar, Italian brandy, water and over 50 different herbs and spices, which include: mint, ginger, nettle, wormwood, hibiscus flower, rhubarb, carob tree, sage, juniper berry, lemon peel, clover, nutmeg, licorice, angelica, cinnamon, coriander, sandal wood, elderberry and bitter orange peel.
The bouquet is strikingly beautiful and leads to a full and silky expression of sweet herbs and citrus. The profile is so inviting that it is commonly served on its own or with an agitated sprig of thyme and topped with soda. But it will also dance beautifully with Old Tom Gins, Vodka or in a Perfect Manhattan.

Contratto Vermouth Rosso

17% alcohol and 180 gr/liter sugar.
ingredients: white wine (Cortese), cane sugar pure and in caramelized form, Italian brandy, water and over 30 different herbs and spices, which include: laurel, wormwood, sage, cardamom, lemon peel, clover, nutmeg, cinnamon, sandal wood, licorice, angelica, rhubarb roots, pimento seeds.
94 Points, Decanter Magazine: *"*A historic artisanal vermouth, possessing earthy liquorice root lifted by citrus peel. Concentrated, smooth and mildly bitter with integrated notes of Mediterranean herbs, grapefruit, cardamom and bay laurel.*"* *This Vermouth loves to play with all forms of Gin and makes a world class Negroni.*

Contratto Vermouth Rosso Americano

16.5% alcohol and 200 gr/liter sugar.
ingredients: white wine (Cortese), cane sugar pure and in caramelized form, Italian brandy, water and over 30 different herbs and spices, which include: mint, ginger, hibiscus flower, nettle, wormwood, lemon peel, licorice, angelica, rhubarb roots, howthorn, sweet & biter orange peel.
Lighter in body and color, a bit sweeter and shows a pronounced cherry tone that beautifully plays with the herb and spice notes. This combination begs for American whiskey and, within the classics, will make an amazing Manhattan.