



# Martelletti Vermouth di Torino Classico



**Ingredient:** 100% Moscato

**Alcohol %:** 18

**Distillation Tank:** Copper

**Aging Tank:** Stainless Steel

**Length of Aging Before Bottling:** Over 6 Months



**Tasting Notes:** A beautiful bright glowing amber color with the perfume of herbs, bitter orange, vanilla, gentian, cinchona, and rhubarb. Sweet and full-bodied with a pleasant aftertaste of Artemisia.

**Fun Fact:** Casa Martelletti Vermouth Classico is the oldest known produced vermouth from Piedmont. The recipe hails from the 1700s and can be viewed in a museum in Cocconato, Italy. Vermouths were originally used for medicinal purposes, but now can be enjoyed as aperitifs or in classic and innovative cocktails alike.

**Food Pairing:** Excellent as an aperitif or meditation wine at the end of a meal. Excellent in several classic cocktails or paired with a meal for any occasion.

## Accolades

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