



IL COLOMBAIO
MONTERIGGIONI

VERMOUTH

ROSSO
Flavoured wine



Obtained with the wine of our Farm mixed with sugar, alcohol, and extract (infusion) of absinthe, rhubarb and other medicinal herbs. The base wine used is 100% red and the infusion process of the botanicals lasts about 15 days. The alcohol content is 17% vol.

VISUAL NOTES:

The vermouth has an intense red color like the raw material used.

OLFACTORY NOTES:

From an olfactory point of view, in addition to the fresh vinous scent, the notes of rhubarb, angostura and bitter orange stand out.

TASTING NOTES:

On the palate it is soft, elegant and with a long persistence rich in spicy and slightly bitter notes.

PAIRINGS:

Our red Vermouth can be consumed neat or with ice, but always very cool; it is also excellently used in the preparation of Cocktails that require its use and in numerous Long Drinks.