



MULASSANO VERMOUTH BIANCO

Alcohol 18% | 36°

Color Intense yellow with amber nuances

Tasting Notes Aromas of herbs, spices, white peach and chamomile lead a pleasant, fresh and light sip with balanced sweetness

Production Infusion and distillation of herbs and spices. Piedmontese wine. Filtration with natural paper filters. Cellar resting for 15–20 days at a constant temperature before release

Production Area Cuneo, Piemonte

Botanicals Gentian, Lemon Peel, Mint, Elder, Peppercorn, Sage, Cardamom, Bitter orange peel, Vanilla from Madagascara

Reviews Wine Enthusiast
94 Points