



MULASSANO VERMOUTH EXTRA DRY

Alcohol 18% | 36°

Color Pale yellow

Tasting Notes Hints of fruit, spices, aromatic and balsamic herbs promise a dry, long and elegant sip

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 Quinine, Lemon Peel, Coriander, Marjoram, Fennel, Cardamom, Vanilla from Madagascar

Reviews Wine Enthusiast
95 Points