



MULASSANO VERMOUTH ROSSO

Alcohol 18% | 36°

Color Amber red

Tasting Notes Spicy and herbaceous, with a fresh, delicate and all-encompassing taste reminiscent of chocolate and caramel.

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, Angelica, Marjoram, Fennel, Lemon, Coriander, Cardamom, Vanilla from Madagascar, Sage, Quinine