

PORTICO

Vermouth Rosso - Red PORTICO made with grechetto gentile white wine

Alcohol degree 16° - Wine, sugar, alcohol, infusion of herbs and natural aromas

Appearance Clear

Serving Temperature 10° - 14° Celsius Smooth or with ice and a slice of orange, perfect for a mixology drink, such us tonic water, ice and citrus fruits.

Pairing

Perfect as aperitif, served with cold cuts, salumi and blue or herbal cheeses, Delicious as after dinner with a traditional desserts, such us shortcut pastry and jam.

Organoleptic profile

Red Vermouth based on grechetto gentile white wine, clear and intense colour. The aroma, based on the classic botanical wormwood, bitter red orange, and wild herbs of our countryside rosemary, mint, sage and melissa.

The beginning is fresh and harmonious, thanks to the citrus fruits, cedar, vanilla; followed rounded central taste given by herbs gently gentian, mugwort, ended with cardamom, cinnamon, ginger and white pepper, for a dry and clean after taste.

AZIENDA AGRICOLA ALESSANDRO FEDRIZZI

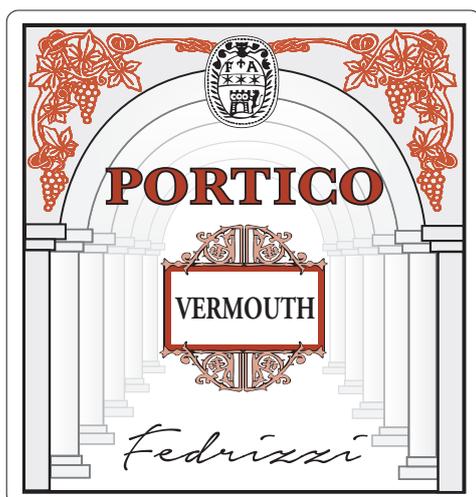
CASTELLO DI SERRAVALLE - VALSAMOGGIA - BOLOGNA - EMILIA-ROMAGNA

ITALIA - WWW.FEDRIZZIVINI.COM - INFO@FEDRIZZIVINI.COM

Fedrizzini

Bottle Size: 500 ml
Type of bottle: Transparent Glass -
be aware of direct sunlight.
Pack: Box of 6 bottles

VERMOUTH



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