



## MOLTENI

### VERMOUTH ROSSO

#### COMPONENTS:

Wine, sugar, alcohol and aromatic plant extracts

#### MAKING AND TASTING:

A high-quality, well-balanced, neutral base wine to enhance the taste of the extracts. With this careful preparation we obtain a first-class Italian product that is fresh and aromatic. It presents a perfect balance between bitterness and sweetness which is the most important characteristic of vermouth. A period of maceration of 2 months. Molteni has a unique taste and aroma resulting from the selection of herb and fruit extracts,. In addition to wormwood which is common in all vermouths, over 60 different varieties have been used.



GRUPO  
DESDE LA 1580  
NAVARRA