



MOLTENI

VERMOUTH BIANCO

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. A period of maceration of 2 months. With this careful preparation we obtain a first-class Italian product that is fresh, aromatic, with the typical aroma of *artemisia* and a slight touch of vanilla. It presents a perfect balance between bitterness and sweetness which is the most important characteristic of vermouth. Molteni has a unique taste and aroma resulting from the selection of herb and fruit extracts, a slight aroma of vanilla, as well as of wormwood which is common to all vermouths.

Pale yellow colour.



GRUPO
DESDE LA 1580
NAVARRA