

Vermouth

The reason for this fortified wine is found in the name: ancient in inspiration, modern in style. This Vermouth has enticing aromas, unctuous on the palate and versatile in its use. It's perfect for classic and contemporary cocktails.



INGREDIENTS

The original Ruffino recipe has a core of iris, mugwort and mulberry, alongside more than 25 botanicals: herbs, citrus and spices, gentian, chamomile, cherry, rhubarb and strawberry tree.

TASTING NOTES

Color: bright ebony.

Aroma: the bouquet is rich in blackberry, cherry and citrus along with floral sensations of rosehip and chamomile.

Tasting profile: soft and enjoyable on the palate with a slightly bitter and Intense finish characterized by rhubarb and wild fennel.

METHOD OF PRODUCTION

A fortified wine, whose base ingredient is a fruity, intense and complex Ruffino Toscana IGT white wine, which is fortified with alcohol to reach 17% ABV. The wine then undergoes a long and meticulous infusion process with more than 25 carefully selected ingredients, which create the flavor and unique aromatic complexity of Vermouth. This procedure enables the liquor to acquire the typical dark red color of this extraordinary product.

Alcohol content: 17%

TASTING TIPS

Perfect as an aperitif over ice with a slice of orange or served straight (4°C) with orange zest. Superb for cocktails.

KEY POINTS

- Vermouth Antica Ricetta is inspired to the oldest known Vermouth recipe, written by a Tuscan nobleman in the late XVIII century.
- This Vermouth is made by Ruffino Toscana IGT white wine, fortified and then infused with a secret recipe of 25 herbs and ingredient, all tying its taste to Tuscan heritage.
- Vermouth Antica Ricetta is very versatile, perfect as aperitif on the rocks or key ingredient of some of the most iconic Italian cocktails, such as Manhattan and Negroni.

RUFFINO
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