



FRANCOLI U.S.A.



CASA MARTELLETTI VERMOUTH DI TORINO DRY

Casa Martelletti Vermouth is the oldest known produced vermouth from Piedmont. The recipe hails from the 1700s and can be viewed in a museum in Cocconato, Italy. Vermouths were originally used for medicinal purposes, but now can be enjoyed as aperitifs or in classic and innovative cocktails alike.

This award winning Dry Vermouth has been classified with the highest appellation of di Torino based on higher alcohol content, origination from Piedmont, and flavored mainly with Artemisia along with other herbs and spices.



APPELLATION: Vermouth di Torino Origin

VARIETAL: 100% Moscato

ALCOHOL: 18%

WINEMAKING:

Soil Composition: Calcareous and Sandy

Training Method: Guyot

Elevation: 950 ft.

Vine Exposure: South-East

Harvest Time: Early September

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 20 Days

Malolactic Fermentation: None

Type of Aging Container: Stainless Steel

Type of Oak: None

Length of Aging before Bottling: 6 Months

Length of Bottle Aging: 2 Months

TASTING NOTES:

This Dry Vermouth has sweet coriander aromas with citrus fruits and hints of juniper, elderberry flower, and rosemary. Has a lower PH level than other vermouth to allow the flavors to come out and be enjoyed to the fullest.

PAIRINGS:

Excellent as an aperitif and marry excellent with gin, whisky, and cider.

