



FRANCOLI U.S.A.



CASA MARTELETTI VERMOUTH DI TORINO CLASSICO.

Casa Martelletti Vermouth Classico 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.

REGION: Asti, Piedmont

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:

A beautiful bright glowing amber color with the perfume of herbs, bitter orange, vanilla, gentian, cinchona, and rhubarb. Sweet and full bodies with a pleasant aftertaste of Artemisia.

FOOD PAIRINGS:

Excellent as an aperitif or meditation wine at the end of a meal. Excellent in several classic cocktails to pair with any meal for any occasion.

