



FRANCOLI U.S.A.



ALFIERI VERMOUTH DRY

APPELLATION: Vermouth di Torino Origin

VARIETAL: 100% Trebbiano

ALCOHOL: 15%

PAIRINGS:

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

TASTING NOTES:

Characteristic nose, with hints of juniper, aromatic and harmonious. Pleasantly at the palate dry, harmonic and soft

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

