

CASA MARTELLETTI

CASA MARTELLETTI VERMOUTH DI TORINO CLASSICO DRY VERMOUTH

VERMOUTH DI TORINO CLASSICO • PIEDMONTE • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

In the center of the small town of Cocconato, in the heart of Asti, Piemonte there is a 17th century mansion clinging to the hillside. This is Casa Martelletti, a large, elegant building which has become a landmark in the area.

Wine Making

Fermented and aged in stainless steel tanks. Fermented for 20 days, Aged for 6 months in the tanks and for 2 months in the bottle.

Food Suggestions

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

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 vermouths to allow the flavors to come out and be enjoyed to the fullest.

Moscato grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- ABV%: 18

CASAMARTELLETTI.IT/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

