



# ZOPPI

## VERMOUTH

### ROSSO AMARANTO

#### INNOVATION, INSPIRATION, TRADITION FROM THE FIRST DROP.

Love and passion for the territory fill our bottles of vermouth. Vermouth Zoppi boasts a contemporary uniqueness, rich in taste and aromatic intensity.

The recipe, created by Dennis Zoppi, Master Distiller and owner of the distillery, stands out for its originality, reinterpreting classicism and bringing Italian vermouth into a new dimension focused on versatility, originality, and uniqueness. This vermouth, with an incomparable DNA, is a masterpiece for those seeking new sensory experiences.

#### SOME OF THE INGREDIENTS.

Artemisia Pontica, Artemisia Gentile, gentian, orange peel, grapefruit peel, vanilla, cloves, Achillea, Cinchona Calisaya, rhubarb, and musk are some of the spices used in the production of our prized vermouth. Made with 100% Piedmontese Cortese DOC white wine

#### SENSORY ANALYSIS.

Alcohol content:

22%. This level of aromatic strength adds depth and makes Zoppi Vermouth an ideal alcoholic and aromatic base for structured cocktails, like Negroni and Americano with an extra kick.

#### I WAIT

Crystalline amber color with straw-reddish facets.

#### ON THE NOSE

A floral, vanilla fragrance with a pleasant hint of ripe fruit, citrus notes leaning towards pink grapefruit, and a bouquet of refined spices.

#### TASTE

Full-bodied and balanced, the citrus notes make it refreshing, while flowers like linden and elderflower excite the taste buds and elevate the tasting experience to the next level.

The alcoholic warmth envelops each ingredient in the precious blend, transporting the aromatic perception to a cherished and sought-after bitter long finish, which offers the palate a surprising persistence that invites another immersive sip.

Cheers!!!"

VERMOUTH VITA EST