

SILVIO CARTA

VERMOUTH ROSSO 'MAZZINI'



Pretty amber in color with a hint of ruby. The nose is full of dried and jammy fruit, such as raisins and figs. Savory and spicy on the palate with flavors of anise, cinnamon, and a touch of vanilla on the finish

Category: Aromatized wine

Area of Production: Oristano, Sardinia

Ingredients: Vermentino wine, sage, myrtle leaf, Elettaria, thyme, Artemisia, mastic

Alcohol Content: 16%

Distillation: Infusion of aromatics in Vermentino wine

Aging: None

Filtration: Yes

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COCKTAILS

ESPLOSIONE



Ingredients:

1 3/4 oz Silvio Carta Vermouth Mazzini

3/4 oz Los Amantes Mezcal Joven

1/2 oz Lime juice

1/2 oz Agave syrup

1/2 oz Egg white

3 dashes mint bitters

Preparation:

Shake vigorously over ice and strain into an ice filled glass

ROSITA

Ingredients:

1/2 oz Silvio Carta Vermouth Mazzini

1 1/2 oz Kilinga Bacanora Reposado

1/2 oz Ulrich Vermouth Extra Dry

1/2 oz Silvio Carta Aspide Spritz

Preparation:

Stir all ingredients in a mixing glass over ice. Strain into a rocks glass over fresh ice. Garnish with an orange twist



MANHATTAN



Ingredients:

1 oz Silvio Carta Vermouth Mazzini

2 oz Casey Jones Straight Rye Whiskey

2 dashes aromatic bitters

Preparation:

Stir all ingredients in a mixing glass, and pour into a chilled coupe