

SILVIO CARTA

VERMOUTH BIANCO 'MAZZINI'



Refreshing menthol aromas with hints of vanilla and stone fruit. Luscious mouthfeel with flavors of orange peel, sage, and mint. An elegant vermouth for sipping on the rocks or in a Negroni Bianco.

Category: Aromatized wine

Area of Production: Oristano, Sardinia

Ingredients: Vermentino wine, sage, myrtle leaf, Senecio Serpens flowers, Elicriso

Alcohol Content: 15%

Distillation: Infusion of aromatics in Vermentino wine

Aging: None

Filtration: Yes

p.s. scroll for cocktail recipes...

COCKTAILS

PASSING THROUGH SARDEGNA

**Ingredients:**

1 1/2 oz Bitteroma Bianco

1 1/2 oz Silvio Carta Vermouth 'Mazzini'

dash of olive brine

Preparation:

Stir over ice and strain into a chilled glass and garnish with olives

WHITE NEGRONI

Ingredients:

1 oz Bitteroma Bianco

1 oz Silvio Carta Vermouth 'Mazzini'

1 oz Silvio Carta Gin Gillo

Preparation:

Combine ingredients in a glass over ice and garnish with a lemon twist



VERMOUTH & TONIC

**Ingredients:**

1 1/2 oz Silvio Carta Vermouth 'Mazzini'

3 oz tonic water

Preparation:

Combine vermouth and tonic in a glass over ice