

TRIOZZI



Extra Dry Vermouth Piedmont, Italy

PRODUCTION

Triozzi is produced using a secret recipe developed in 1880 by Bernardino Martini, the company's founder. This complicated multi-step process infuses white wine (Trebiano) with an intricate blend of herbs, spices, sweeteners, and grape spirits. Triozzi gets its complex and delicious flavor from chamomile, Roman wormwood, orris root, coriander, bitter orange peel, dittany, sweet orange peel, lemon balm leaf, elder flower, cardamom, rose petal, cinnamon, nutmeg and lemon peel.

TASTING NOTES

This extra dry vermouth has a distinctive scent of natural herbs and spices with bright citrus notes, and a pleasant bitter-sweet flavor with hints of dried fruit.

SERVING SUGGESTION

Use in your favorite cocktail recipe or try it on the rocks garnished with an olive or lemon twist.

