

TRIOZZI



Sweet 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 Roman wormwood, common wormwood, clary sage, coriander, sweet orange peel, marjoram, oregano, mountain wormwood, red cinchona bark, winter savory herb, clove, nutmeg, sweet flag root, gentian root, cinnamon, yarrow herb, angelica root, licorice root, carob fruit, saffron.

TASTING NOTES

This sweet 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 orange twist.