



La Canellese®

VERMUT BIANCO

Vermut Bianco is the velvet celebration of sweetness, full of fresh notes of gentian and aromatic herbs, enriched by charming sandalwood hints. Vermut Bianco "La Canellese" is the **coolest vermouth** of the family: it delights the finest palates with its glamour and fresh appeal, on the rocks with a lemon twist or mixed in delicate and creative cocktails for a floral aperitif that tastes like spring.

THE RECIPE

Melange of selected Italian white wines, sugar and top quality alcohol, enriched by a selection of 28 botanicals and made with a long and artisan process. The light bitter notes of the absinth, Roman and Alpine wormwood, of marjoram, sandalwood, gentian and laurel stand out.



ROMAN WORMWOOD
ARTEMISIA PONTICA L.



LAUREL
LAURUS NOBILIS



GENTIAN
GENZIANA LUTEA

APPEARANCE

Light straw yellow.

AROMA

Gentle, floral, with hints of gentian.

TASTE

Elegant, smooth, fresh and pleasantly sweet.

HOW TO SERVE

At a temperature of 6 - 8 °C, in a tulip-shaped glass, in order to funnel aromas into the nose.

Excellent with a lemon twist and a leaf of sage.

WHEN TO TASTE

At cocktail time.

ALCOHOL CONTENT

16% vol.

PACKAGE

750 ml bottle.

MADE IN

Calamandrana, Piedmont, Italy.