



*La Canellese*

## VERMUT EXTRA DRY

Vermut Extra Dry gives with every sip all the charm and class of a **polished and elegant** vermouth.

The fresh aroma of lemon and the spicy touch of the purest ginger, in a bittersweet tonic with delicate suggestions of chamomile flowers.

It is the main ingredient in cocktails internationally renowned and always loved, where the spirits find in Vermut Extra Dry their perfect and surprising match.

### THE RECIPE

Melange of selected Italian white wines, sugar, top quality alcohol and an infusion of natural spices and herbs. Wormwood, costmary, sage, ginger, juniper berries, chamomile flowers and lemon stand out.



**ALPINE WORMWOOD**  
ARTEMISIA VALLESIAICA



**CHAMOMILE**  
ANTHEMIS NOBILIS



**GINGER**  
ZINGIBER OFFICINALE

### APPEARANCE

Light golden yellow.

### AROMA

Floral and citrusy.

### TASTE

Dry, with pleasant notes of chamomile and a lemony aftertaste.

### HOW TO SERVE

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

Perfect for the preparation of dry cocktails.

### WHEN TO TASTE

At cocktail time.

### ALCOHOL CONTENT

18% vol.

### PACKAGE

750 ml bottle.

### MADE IN

Calamandrana, Piedmont, Italy.