

CASTELLO DI RADDA



Vermouth Rosato

WINE OF ORIGIN: Rosato Toscana I.G.T. 100% Sangiovese

PRODUCTION AND AGEING: Wheat alcohol, water and 36 different botanicals, including aromatic herbs, wild officinal plants and spices, are added to our rosé wine. Orange, lemon and juniper berries, rich in essential oils, are used to convey an unmistakable aromatic, citrus fragrance. There is a prevalence of native officinal plants, such as sage, elderberry, wild fennel, mint, savory, absinthe, angelica and lemon balm. Spices like pepper, cinnamon and cloves are combined with ginger and vanilla to enrich our Vermouth. After bottling, the bottles are left to rest for a few months.

COLOUR: Old rose with cherry highlights

BOUQUET: The first nose reveals a universe of spices and herbs: sage, juniper, pepper, cardamom and ginger, accompanied by the scents of brushwood that characterise Radda in Chianti. Scents of wild strawberry and dog rose, from the Sangiovese grape, combine with balsamic notes of fennel seeds, liquorice and aniseed. Aeration of the Vermouth reveals fresh and fruity notes of orange, lemon and pomegranate. Floral notes of elderflower merge harmoniously with sweet notes of Bourbon vanilla and mineral accents. We find a finish with very slight minty traces that enhance the freshness of the Vermouth.

PALATE: Very persistent, balanced and savoury, with a predominance of fruit and spices. The pleasantly bitter aftertaste of sage and the sweet, aromatic aftertaste of juniper complement each other harmoniously. Clean and crisp on the palate, with a good structure.

ALCOHOL CONTENT: 18% vol.

BOTTLE: Liberty 75 transparent

CLOSURE: Cork

SERVING TEMPERATURE: 8°C

TASTING GUIDE: Our Vermouth can be served neat or with ice and orange peel. Perfect with a splash of soda as an aperitif or at the end of a meal. Thanks to its intoxicating taste, it can be served with savoury appetisers, creating a pleasant sweet-savoury contrast, or at the end of a meal with creamy desserts.



www.castellodiradda.it



AGRICOLE GUSSALLI BERETTA