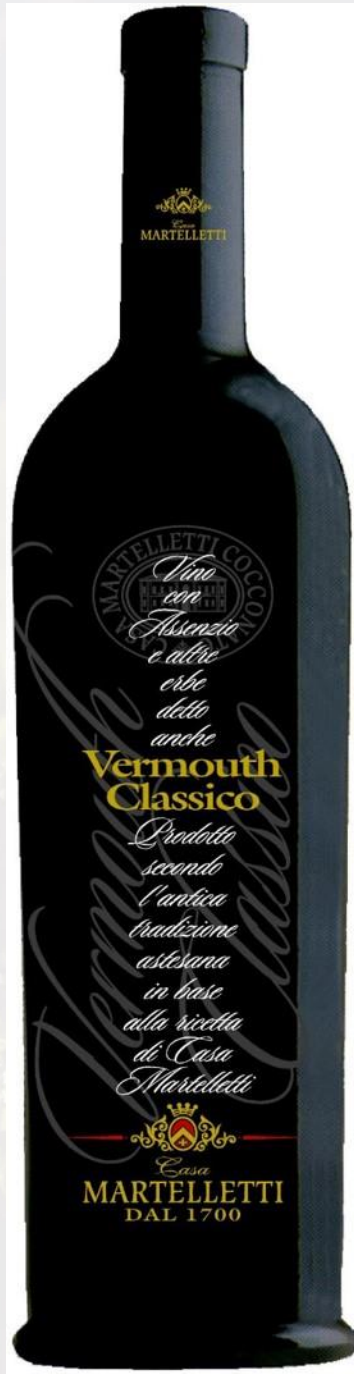




FRANCOLI U.S.A.



CASA MARTELLETTI VERMOUTH CLASSICO.

Casa Martelletti Vermouth Classico is the oldest known produced vermouth from Piedmont. The recipe hails from the 1700s and can be viewed in a museum in Cocconato, Italy. Vermouths were originally used for medicinal purposes, but now can be enjoyed as aperitifs or in classic and innovative cocktails alike.

REGION: Asti, Piedmont

VARIETAL: 100% Moscato d'Asti

ALCOHOL: Information 16%

WINEMAKING:

Soil Composition: Calcareous and Sandy

Training Method: Guyot

Elevation: 950 ft.

Vine Exposure: South-East

Harvest Time: Early September

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 20 Days

Malolactic Fermentation: None

Type of Aging Container: Stainless Steel

Type of Oak: None

Length of Aging Before Bottling: 6 Months

Length of Bottle Aging: 2 Months

TASTING NOTES:

A beautiful bright glowing amber color with the perfume of herbs, bitter orange, vanilla, gentian, cinchona, and rhubarb. Sweet and full bodies with a pleasant aftertaste of Artemisia.

FOOD PAIRINGS:

Excellent as an aperitif or meditation wine at the end of a meal. Excellent in several classic cocktails to pair with any meal for any occasion.

