



## Vermouth Vittore White

Valsan1831, B.Cherubino Valsangiacomo, Valencia, Spain

eCommerce #778142 | 15.0% alc./vol. | \$19.55

**own recipe since 1904,**

**selection of Mediterranean & Alpine botanicals**

*"Pale straw in the glass, look for a fresh, light vanilla-pear scent and a juicy palate showing mild sweetness up front, finishing grassy with green apple tartness. Sip or mix."* **Score – 92p (Kara Newman, Wine Enthusiast, 2018)**

*Notes of chamomile, vanilla and pear, are clearly present, with light notes of fresh grass. A juicy palate with mild sweetness reminding of fruit tarts.*

### History & Terroir:

Cherubino Valsangiacomo Winery was founded in 1831 by Giovanni and Vittore Valsangiacomo in the Swiss town of Chiasso, near the border with Italy. In 1890, Cherubino, the son of Giovanni, in connection with the expansion of market brings business to Valencia. In 1923 2 new wineries were acquired, one in Utiel and the other in Valencia. In 2002 a new modern factory in Chiva was built. The Valsangiacomo Family owns 10 and controls >750 hectares (most of them for over 30 years now) of vineyards. The family bottled the first Vermouth in 1904.



### Vinification:

Produced according to the family's own recipe since 1904, using a selection of botanicals of Mediterranean and Alpine origin.

**Residual Sugar:** 140 g/L

**Serving suggestion and food pairing:** Serve at 10°C. Perfect as an aperitif with ice cubes and orange peel. It can also be used to mix cocktails.



**Wine Enthusiast'18**

**92p**