Vermouth

Grazziani

GRACIA HNOS., S.A.U.

Description

Vermouth made with coupage of grape varieties (mainly Pedro Ximénez), aromatize with an exclusive botanical formula made of spices extract and aromatic herbs.

Tasting Notes

Appearance: bright and clear. Dark reddish brown color. Aroma: characteristic bouquet. Complex. Aromatic herbs used in making.

Taste: sweet. Smooth. Velvety. Pleasantly bitter. Lengthy.

Food Pairing

Aperitif par excellence, the basis of cocktails or as a dessert. With ice and a sliced of lemon.

Served cold (10 ºC).

Chemical Analysis

Residual Sugar (glucose): 1,0450 ± 0,0050 g/l.
Alcoholic Strength: 15% Vol.
Fixed Acidity (tartaric acid): 4,50 ± 0,50 g/l.
Volatile Acidity (acetic acid): ≤0,75 g/l.

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