



COLOR INTENSE GOLDEN YELLOW

AROMA PERSISTENT, SWEET SPICES, CITRUS NOTES, AND MINT NUANCES

TASTE SMOOTH, AROMATIC, AND WITH EXCELLENT PERSISTENCE - ALCOHOL CONTENT 18%

SERVING TEMPERATURE 12°-14°C

FOOD PAIRINGS IDEAL FOR CONTRASTING
FLAVORS, FROM TOASTED BREAD WITH
ANCHOVIES TO FLAVORFUL AND BLUE CHEESES,
FINISHING WITH DARK CHOCOLATE

BOTTLE SIZE 75 CL

AQUILA DEL TORRE s.r.l. soc. agr. Savorgnano del Torre, Povoletto (Udine), Italia Famiglia Ciani | www.aquiladeltorre.it

VERMUT ERETICO BIANCO, BIOLOGICO.

Vermut Eretico is an aromatized fortified wine made from organic wine produced by

Aquila del Torre. It is crafted through a patient cold maceration of botanicals such as wormwood, mountain savory, and clary sage. It offers a smooth and elegant bouquet, characterized by fragrant citrus notes, fresh sensations of balsamic and medicinal herbs. On the palate, it is soft and rich, pleasantly wine-like, with intense aromatics and long persistence.

Vermut Eretico is born from a passion for genuine organic wines known for their immediate pleasantness. The production process follows the traditional methods of artisanal craftsmanship.

The base of this vermouth is a white wine made from the old Verduzzo Friulano vines of Aquila del Torre, a native grape variety from the Friuli Colli Orientali.

