

COD. 5851 MANDONI DRY - VERMOUTH BIANCO



Category: VERMOUTH DRY

Alcohol by Volume: 16% vol

Bottle size: 0.375l

Origin: ITALY

Perfectly balanced, bitter-sweet and herbaceous. Just enjoy it in your martini cocktail or with a splash of tonic water and a lemon zest.

Ingredients:

Wine, sugar, natural aromas from infusion of: Grape, Absinthe (also known as Wormwood), Bay leaf, Angelica, Oregano, Gentian, Chamomile, Cherry, Cinnamon, Coriander, Cardamom, Quinine, Juniper, Nutmeg, Cloves, Quassia bark, Cinchona bark, Cassia, Vanilla, Lemon, Sweet orange, Bitter orange, Bergamot, Mandarin, Grapefruit, Thyme, Elderflower.

Serving & Pairing Suggestions:

Ideal as an aperitif, serve neat or over ice for a sharp, refreshing profile. Also excellent topped with a splash of soda or Indian tonic for a lighter serve or in classic cocktails: Dry martini, Vesper or twisting Americano and Negroni (white Negroni)

Recommended serving temperature:

- Neat: 6–8°C
- Over ice: 4–6°C

Suggested garnishes:

- Lemon twist (best for emphasizing dryness and freshness)
- Green olive (adds a savory, saline accent)
- Rosemary sprig (boosts herbal complexity)

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VENETO
DRY