

BUCCI



VERMOUTH



VENETO
ITALIA
1948



BUCCI RED VERMOUTH

In the sun-kissed hills at the foot of the dolomite in Italy, the story of Bucci Vermouth began with a friendship. Enzo Bucci, a passionate botanist, and Ferruccio de Bernard, a skilled distiller, became friends during Enzo's summer holidays in the 60s at the Cansiglio forest. Ferruccio, intrigued by Enzo's botanical knowledge, extended an invitation to his Distilleria dell'Alpe.

United by their shared passion for nature and spirits, the creative minds of Bucci and Mr. Ferruccio de Bernard collaborated, blending Enzo's botanical expertise with Ferruccio's distillation skills. This partnership birthed the unique and exquisite recipe behind Bucci Vermouth, a harmonious fusion of passion, skills, and a touch of creative magic.

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1 Liter · 16% Alc by Vol.

The botanicals used are carefully selected to create a balance of sweet, bitter, and herbal flavors. The use of Pinot Noir grapes in the base wine adds body and complexity. The maceration process allows the botanicals to fully infuse into the wine, and the fortification with brandy helps to preserve the flavors and aromas. The addition of grape must, sugar, and caramel provides sweetness and body, and the aging in oak barrels adds complexity and versatility.

Bucci vermouth is the perfect choice for cocktails such as the Manhattan, Negroni, and Boulevardier. It could also be used to make sangria and other wine-based cocktails.



BOTANICALS

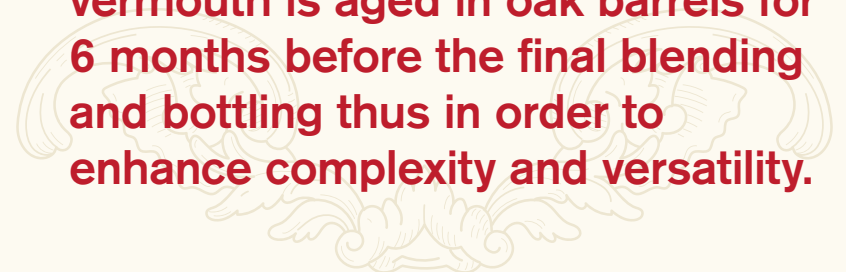
Bucci vermouth has a complex aroma with notes of sweet dried fruits, bitter herbs, and spices. carefully selected botanicals include:

- **Fruits:** cherry, plum, raspberry, grape (Pinot Noir), bitter orange, juniper
- **Bitter herbs:** mugwort, wormwood, gentian root, angelica root, rhododendron, rose
- **Spices:** cinnamon, cloves, almost, cinchona, star anise, coriander, vanilla
- **Wine used:** Blend of 70% Glera from Veneto and 10% Pinot Noir 10% Ribolla Gialla from Friuli 10% Trebbiano



PRODUCTION

1. **Maceration of the botanicals.** The botanicals are macerated in the base wine for one month. This allows the flavors of the botanicals to infuse into the wine.
2. **Filtration.** Once the botanicals have been infused into the wine, the wine is filtered to remove the botanical solids.
3. **Fortification.** base Vermouth is then fortified with brandy.
4. **Sweetening.** Grape must, a touch of sugar, and caramel provide body and sweetness to Bucci.
5. **Ageing.** 20% of the final Bucci vermouth is aged in oak barrels for 6 months before the final blending and bottling thus in order to enhance complexity and versatility.



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PRODUCED E BOTTLED BY:
DISTILLERIA DELL'ALPE
SAN PIETRO DI FELETTO (TV)
ITALIA