



SANDALO ORGANIC ESTATES

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Bruno Marino Artisan Vermouth

ABOUT BRUNO MARINO

Bruno Marino is a family crafted sweet vermouth, with a recipe has been passed down through generations. It's made with high quality fortified wine and a secret mix of herbs. Bruno Marino is the perfect ingredient to use in a cocktail or sip on the rocks with a twist.

TASTING NOTES

Brownish-red in color, the nose shows vanilla, orange-peel and chamomile. Complex with herbaceous notes, cola and caramel on the palate. A symphony of herbs and spices fill the mouth. The finish is long and keeps your mouth watering.

WINEMAKING

This is an Artisanal Spanish vermouth, made from our secret family recipe. The botanicals macerate for nine months before bottling. This exquisite vermouth is perfect for a number of cocktails. Peticularly a Negroni or a Manhattan.

COMPOSITION:

Base grape is Viura

REGION:

Casas de Guijarro, Spain

ALC.: 16%

RESIDUAL SUGAR: 130 gr/L

pH: 3.3

ACIDITY: 4.6

RECOMMENDED RECIPE

1/2 cup fresh ice.

1 spray of your favorite gin.

2 oz Bruno Marino Spanish Vermouth.

0.5 oz Campari.

Orange peel and olive as a garnish.

Fill your cocktail glass with fresh ice and spray it with your favorite Gin. Alternatively, rinse the glass with Vermouth before adding the ice. Pour the Vermouth and top with just a kiss of Campari. Adjust the Vermouth to Campari ratio to your liking. Build your garnish by wrapping a pitted olive with a 2-inch orange peel on a wood pick.

