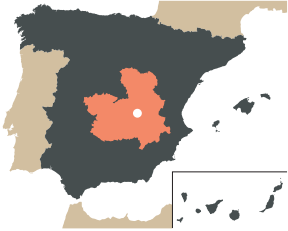




Bruno Marino – Artisan Vermouth



COUNTRY: Spain
REGION: Casas de Guijarro, Spain
SOIL: Clay and limestone, 800m altitude above sea level

- Alcohol content: 16%
- Residual sugar: 130 gr/L
- pH: 3.3
- Acidity: 4.6

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.

Background:

Terra Firma Winery is dedicated to introducing the world to hidden gems. We choose the best grapes characterized by the personality of their authentic terroir.

Our products are produced with care, enthusiasm and modern techniques, which results in not only a delightful tasting experience but also a great way to experience the land where it comes from.



Tasting notes:

Clear, red-brown color. Vanilla, orange peel and a certain saltiness on the nose.

Complex with herbacious notes and aromas of Cola nut, chocolate and vanilla.

Grape variety

Base grape is Viura.

Vinification

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.

Particularly a Negroni or a Manhattan.

