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## DRAI VERMOUTH 'SIDERALE'

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**Region:** Bologna, Italy

**Product Type:** Vermouth

**Primary Botanicals:** Caper berries, cucumber, lemon peel, Timut pepper, wormwood, sage, bay leaf, grapefruit peel

**Botanical Source:** Albania, Italy

**Finished ABV:** 18%

**Method of Production:** Purified Adriatic seawater is married with wheat distillate, wine, and sugar, then mixed with botanical distillations

**Try this in a:** Spritz, Corpse Reviver #2

Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

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### Notes from Oliver:

One of the important differences between good vermouth and lesser bottlings is the quality of the base wine. Since vermouth is made mostly of wine this makes perfect sense. Draï is made using dry Zibibbo from Pantelleria (Zibibbo is a form of Muscat) as a base, so there is already a lot of flavor there before they even start adding botanical flavors. It also contains purified seawater from the Adriatic which is the body of water that separates Albania and Italy. He finds that the salt and other minerals enhance our perception of the other flavors. Other botanicals include wormwood (the ingredient that gives vermouth its name), fresh caper berries (from Pantelleria), cucumber, lemon peel, Timut pepper, sage, bay leaf, and grapefruit peel.

Pure water, purified sea water, pure alcohol, wine, and sugar are mixed together; to this base are added individual distillations of caper berries, cucumber, lemon peel, and Timut pepper. Then infusions of wormwood, sage leaf, bay leaf and grapefruit peel are added, each infusion being carried out using a 50% alcohol solution for about 10 days. The resulting complete mixture is left to rest for 45 days, filtered, and bottled. This vermouth contains no caramel or other coloring.