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## FRED JERBIS VERMOUTH '25'

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**Region:** Friuli, Italy

**Product Type:** Fortified Aromatized Wine

**Primary Botanicals:** Wormwood, Gentiana Lutea, sage leaves, flowers of sclarea sage, thyme, yarrow, angelica, iris, orris root (the root of the iris) dried bitter and sweet orange peel and orange blossoms, masterwort, Santoreggia, hissoop, mugo pine

**Botanical Source:** A majority of botanicals are grown in Fred's garden, bought from local growers, or foraged wild in Friuli.

**Finished ABV:** 18%

**Method of Production:** Individual cold & hot maceration of botanicals

**Try this in an:** Americano

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

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### Notes from Oliver:

Fred Jerbis is an adventurous young producer from the Friuli region of Italy, who is more of an herbalist than a distiller. Specializing in botanical spirits of many types, Fred forages, grows, and gathers most of his ingredients locally, often times infusing individual botanicals to a single spirit and blending afterward. Using a high-quality base wine aged in tank for at least a year to create a slight maderization, Fred individually infuses each botanical in his Vermouth 25 to create a profile that is equally herbaceous, bitter, and citrusy. The use of three different varieties of wormwood, steeped in both cold and hot macerations, highlight the incredibly complex and time-consuming process of creating this vermouth.