
MACCHIA BIANCO 'MASTRALE' VERMOUTH



Region: Sardinia, Italy

Product Type: Aromatized wine

Primary Botanicals: absinthe, juniper, helichrysum, wild fennel, chamomile, elderflower

Botanical Source: All hand picked in Sardinia.

Base Wine: Vermentino & Gallura

Finished ABV: 18%

Method of Production: All infusions done separately, then blended with wine and rested 3-5 months in stainless steel. Bottled, then rested one month before release.

Try this in a: White Negoni, Spritz

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

Notes from Oliver:

Emilio Rocchino came to Sardinia from Salerno in 2006 looking for work and began bartending on the Costa Smeralda, a popular vacation spot for the rich and famous. He went on to bartend in Milan before returning to Sardinia and working with a spirits producer making various traditional Sardinian spirits. It was here that his creativity flourished and he began to develop his own recipes. According to Emilio, when vermouth was invented in Torino in 1786, Piedmont was under the kingdom of Sardinia, and wine from Sardinia was used in the original recipe. He nods to that tradition by using wine from both Piedmont and Sardinia in his vermouths.

Named after the Mistral, a fierce north-westerly wind that blows in the spring, Macchia's white vermouth is based on Vermentino and Moscato wines from Sardinia (Olbia is a center of Vermentino production). The 18 botanical substances individually infused in pure grain alcohol before being added to the blend include myrtle* leaves, flowers and berries; a very distinctive local citrus type called Pompia*; and elderflower*, chamomile*, helichrysum*, licorice*, mint*, juniper berry*, orange, and lemon. Finished alcohol 18%. Cane sugar is used for sweetness, 160 grams per liter, which is lower than most white and red vermouth on the market.