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## MACCHIA DRY MARINO VERMOUTH

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**Region:** Sardinia, Italy

**Product Type:** Aromatized wine

**Primary Botanicals:** sea bean (glasswort), pompia, orange peel, chamomile, licorice, wormwood

**Botanical Source:** All hand picked in Sardinia.

**Base Wine:** 30% Vernaccia di Oristano (Sardinia), 70% Cortese (Piedmont)

**Finished ABV:** 19%

**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. Made in limited quantities due to availability of the vernaccia.

**Try this in a:** 50/50, Perfect Manhattan, Bamboo, over ice with olives

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

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### 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.

The Dry Marino is inspired by traditional, purposefully oxidized, French vermouths which led to Emilio's choice of a unique Sardinian wine: Vernaccia di Oristano. It is aged 5 years in a solera system under flor, which partially oxidizes the wine and also imparts its own flavors, similar to sherry. The vernaccia adds nutty and savory notes and a round, oily texture, which are complemented by bright apple, lemon and sea salt. Finish is herbaceous and citrus-inflected. Contains half the amount of sugar allowed in the Extra Dry style.