
MACCHIA 'ROSSO AL MIRTO' VERMOUTH



Region: Sardinia, Italy

Product Type: Aromatized wine

Primary Botanicals: wormwood, myrtle, gentian, rhubarb, cinchona, mint, vanilla, mace, cardamom, lemon peel and bitter orange

Botanical Source: Mostly foraged in Sardinia (*see below)

Base Wine: Moscato di Sardegna

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: Negroni, Americano

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.

The myrtle berry (Mirto in Italian) is Sardinia's most famous botanical, used in the famous Mirto liqueur, and it provides both color and flavor to this assertive, distinctive vermouth. Other botanicals, all individually infused in pure grain alcohol, include wormwood*, gentian root*, helichrysum*, rhubarb-root, licorice*, pompia*, cinchona, mint*, vanilla, mace, cardamom, lemon-peel, and bitter orange; the wine base is Moscato from Sardinia and the non-aromatic Cortese from Piedmont. Finished alcohol 18%. Cane sugar is used for sweetness, 150 grams per liter, which is lower than most white and red vermouth on the market.