

Your Logo		Distributed to the UK by			
		TECHNICAL SHEET with Allergens & Tasting Notes 			
Bottle Size	75	lt %	Product Name	VERMOUTH ROSSO	
Alcohol by Volume	18				
Production Area	SARDEGNA, ITALY				
Grapes (if applicable)	Vernaccia				
Colour	Intense ebony		Alivini Product Code	VER-CARTA-----01D	
Category	Aromatised Wine				
Method	The Vernaccia base is aged for 12 years in Sardinian chestnut barrels before being infused for 2-3 months with hand-picked botanicals. After infusion, the liquid is separated, cooled to 14°C for a month, then allowed to naturally warm before bottling.				
Product Picture	Tasting Notes and Pairing				
	This non-fortified Vermouth is made from a base of Vernaccia di Oristano DOC Riserva 2006, a rare Sardinian wine produced almost exclusively along the island's central-west coast. The Vernaccia is aged for 12 years in small Sardinian chestnut barrels, following a traditional method in which the porous wood allows gentle oxygen exposure and the development of a layer of flor yeast, similar to Sherry, resulting in increased complexity, concentration, and alcohol. After ageing, the wine is infused for several months with helichrysum, Salvia Desoleana, myrtle leaves, thyme, artemisia, and mastic, all endemic Sardinian botanicals, hand-picked in the Silvio Carta botanical garden at their optimal moment and infused within minutes of harvest to preserve aromatic purity. Deep ebony in colour, the vermouth pours with a sinuous, velvety texture. The nose is intense and layered, expressing Mediterranean scrub, rosemary, laurel, resins, pine needles, and pine nuts, lifted by subtle marine notes. On the palate it is rich, nutty, and enveloping, with flavours of honeyed apricot, balanced by a gentle salinity. Intense yet soft and rounded, it offers persistent returns of herbs and ripe fruit, finishing cleanly with a long mineral trail. Exceptionally versatile, this vermouth can be enjoyed on its own, simply chilled or served on the rocks with a slice of orange, making it an outstanding aperitif. Unlike many vermouths, it is refined enough to be drunk straight, while also excelling in classic cocktails such as the Negroni or Americano, or savoured over ice at the end of a meal.				
INGREDIENTS			VALUES		
List of Ingredients	%		ENERGY		Each 100ml
Vernaccia di Oristano D.O.C.	61.49		KJ		530
Alcohol	18.0		Kcal		127
Sugar	12.0				
Infusion of herbs	8.0		ALLERGENS		
Caramel	0.5		Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		
Sulphites	0.01		Contains EGG (used in fining: e.g. egg albumin)		
CLOSURE TYPE			Contains FISH (used in fining: e.g. isinglass)		
Dropdown Menu			Contains MILK (used in fining: e.g. casein or potassium caseinate)		
Select one of the following options: Cork Stopper, Glass Stopper, Plastic Stopper, Screw Cap (Stelvin)			Contains GLUTEN & products made from GLUTEN		
			Contains CELERY & products made from CELERY		
			Contains NUTS (shell and nuts) & products made from NUTS		
DIETARY SUITABILITY			Contains PEANUTS & products made from PEANUTS		
Y			Contains SOYA & products made from SOYA		
N			Contains MUSTARD & products made from MUSTARD		
CERTIFIED VEGAN			Contains SESAME SEEDS & products made from SESAME SEEDS		
CERTIFIED VEGETARIAN			Contains LUPINS		
CERTIFIED ORGANIC			Contains MOLLUSCS & CRUSTACEANS		
CERTIFIED BIODYNAMIC					
SUITABLE for VEGANS	x		STORAGE CONDITIONS		
SUITABLE for VEGETARIANS	x		Store at a stable, cool temperature between 12–18 °C, away from direct sunlight and heat sources. Chill before serving.		
ISSUED BY		DATE		APPROVED BY	
Alberto Mason		07/01/2026		GDT	
				DATE	
				09.01.2026	