



MARTINI RISERVA SPECIALE AMBRATO

PROFILE:

Light-bitter, floral and honeyed.

TASTING:

The fragrant and aromatic blend of small parcels of Moscato d'Asti DOCG wines used to create MARTINI RISERVA SPECIALE AMBRATO produces a floral and honeyed Vermouth di Torino. The extracts of yellow Cinchona bark from Ecuador and Chinese Rhubarb create a light-bitter taste profile that aromatises and elevates the flavours of the wines.

SERVE:

Enjoy the floral taste of MARTINI RISERVA SPECIALE AMBRATO with tonic water, in classic cocktails such as Gin & IT, or with white spirits including gin or vodka.