



MARTINI RISERVA SPECIALE RUBINO

PROFILE:

Rich-bitter, woody and herbal.

TASTING:

The small parcels of full-bodied Langhe DOC Nebbiolo wines used to create MARTINI RISERVA SPECIALE RUBINO are blended with extracts of Italian Holy Thistle and Red Sandalwood from Central Africa to deliver a bright ruby red vermouth, which inspires the name of the expression. The delicate balance of botanicals creates a full-bodied herbal and complex style of Vermouth di Torino with a long aftertaste.

SERVE:

Enjoy the complex flavours of MARTINI RISERVA SPECIALE RUBINO in a simple mix with tonic water, in a classic Italian cocktail such as an Americano or Negroni, or with dark spirits including rum or whisky.