

# FRANCO CAVALLERO

## 'NONIS FEBRUARIIS'

### VERMOUTH DI TORINO SUPERIORE

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*In perfect Piedmontese style, this vermouth is made from Ruchè di Castagnole Monferrato DOCG grapes. Electric and intense with aromas of sage, thyme, citron, and cinnamon. Vibrant notes of bitter cocoa and orange on the palate.*

**Category:** Vermouth

**Area of Production:** Piedmont, Italy

**Color:** Rosso

**Ingredients:** Red wine, herbs and botanicals, sugar

**Aging:** Two years in small oak barrel

**Alcohol Content:** 18%

*p.s. scroll for cocktail recipes...*

# COCKTAILS

## ESPLOSIONE



### Ingredients:

- 1 3/4 oz Franco Cavallero 'Nonis Februariis' Vermouth
- 3/4 oz Los Amantes Mezcal Joven
- 1/2 oz Lime juice
- 1/2 oz Agave syrup
- 1/2 oz Egg white
- 3 dashes mint bitters

### Preparation:

Shake vigourously over ice and strain into an ice filled glass

## MARTINEZ

### Ingredients:

- 1 1/2 oz Gin Agricolo Blagheur
- 1 1/2 oz Franco Cavallero 'Nonis Februariis' Vermouth
- 1/4 oz maraschino liqueur
- aromatic bitters

### Preparation:

Stir all ingredients in a mixing glass over ice. Strain into a rocks glass over fresh ice. Garnish with an orange twist



## BACANORA NEGRONI



### Ingredients:

- 1 oz Franco Cavallero 'Nonis Februariis' Vermouth
- 1 oz Kilinga Bacanora Reposado
- 1 oz Ulrich Aperitivo

### Preparation:

Stir all ingredients in a mixing glass, and pour into a rocks glass over one large ice cube

# COCKTAILS

## ROB ROY

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**Ingredients:**

2 oz Bladnoch 'Vinaya' Scotch

3/4 oz Franco Cavallero 'Nonis Februariis' Vermouth

3 dashes aromatic bitters

**Preparation:**

Stir all ingredients over ice and strain into a cocktail glass.

Garnish with brandied cherries

## ROSITA

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**Ingredients:**

1/2 oz Franco Cavallero 'Nonis Februariis' Vermouth

1 1/2 oz Kilinga Bacanora Reposado

1/2 oz Ulrich Vermouth Extra Dry

1/2 oz Silvio Carta Aspide Spritz

**Preparation:**

Stir all ingredients in a mixing glass over ice. Strain into a rocks glass over fresh ice. Garnish with an orange twist



## AMERICANO

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**Ingredients:**

1 1/2 oz Silvio Carta Bitteroma Rosso

1 1/2 oz Franco Cavallero 'Nonis Februariis' Vermouth

soda water to top

**Preparation:**

Stir Bitteroma Rosso and Vermouth in a highball glass with ice. Top with soda water