

ULRICH

VERMOUTH ROSSO



Amber in color with aromas of orange and caramel. Smooth and warm on the palate with flavors of gentian and lemon balm with a mildly smoky edge. Delightful on the rocks with an orange peel to garnish.

Category: Aromatized Wine (Vermouth)

Area of Production: Piemonte, IT

Ingredients: Cortese wine, burnt sugar, local Artemisia, quinine, coriander, pepper

Alcohol: 16.5%

Proof: 33

Distillation: None, infusion of botanicals in base wine

Aging: None

p.s. scroll for cocktail recipes...

COCKTAILS

ESPLOSIONE



Ingredients:

- 1 3/4 oz Ulrich Vermouth Rosso
- 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 vigoursly over ice and strain into an ice filled glass

ROSITA

Ingredients:

- 1/2 oz Ulrich Vermouth Rosso
- 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



BACANORA NEGRONI



Ingredients:

- 1 oz Ulrich Vermouth Rosso
- 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

BODEGA SPRITZ

**Ingredients:**

1 1/2 oz Ulrich Vermouth Rosso

1/2 oz Ulrich Aperitivo

3/4 oz Varnelli Amaro Sibilla

3 dashes bitters

Preparation:

Combine all ingredients in a collins glass. Add ice and top with soda water, stirring lightly to mix

CRANBERRY CIDER

Ingredients:

1 oz Ulrich Vermouth Rosso

1/2 oz Heimat Cranberry Liqueur

1/2 oz freshly squeezed lemon juice

3 oz Abandoned Hard Cider to top

Preparation:

Combine all ingredients and serve over ice



BOULEVARDIER

**Ingredients:**

1 oz Ulrich Vermouth Rosso

1 oz Baker Bird Bourbon

1 oz Ulrich Aperitivo

Preparation:

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