

WILD

Sardinia

Vermouth



Botanicals:	Vernaccia wine and mugwort, everlasting flowers, myrtle leaves and salvia desoleana Sardinia
Region:	Sardinia
Distillation Process:	Nuragus wine, matured for 2 years in stainless steel tanks, are left to infuse for 30 days with typical spontaneous herbs of Sardinia's landscape, Helichrysum, Myrtle, Mastic, Sage, Thyme and Artemisia, with a final addition of alcohol and sugar.
Aging Process:	Aging of the Vernaccia wine takes place in chestnut barrels
Alcohol Content:	18.00%
Tasting Notes:	Sweet starting supported by fresh and pleasant acidity, wide, enveloping and velvety, very persistent. Hints of dried fig, dates, almonds, spices, citrus. Ending that leaves the mouth in perfect balance between acidity, flavor and sweetness.
Cellaring:	Up to 5 years
Closure:	Cork