



BOISSIERE Vermouth - Extra Dry

Boissiere (BWA-see-air) Vermouth is an essential ingredient in countless classic cocktail recipes, recognized for its floral and herbal aromas and refined palate.

Boissiere's prized original blend, infused with select botanicals such as elderflower, chamomile and coriander, was developed in France in 1857. In 1971, seeking a new home, Boissiere relocated to the other side of Mont Blanc to Turin, Italy. This vermouth can claim two of the "capitals" of vermouth as it home. The recipe has remained a closely guarded secret.



PRODUCTION AREA

Country: Italy

PRODUCTION TECHNIQUES

Vermouth is an aromatized wine, made from a neutral, dry white basic wine which is then blended with an infusion. The infusion, which gives each vermouth its unique and distinctive character, is created by flavoring the basic wine with a special selection of herbs, flowers, fruit peels, seeds, plants and other botanicals. The addition of brandy fortifies the vermouth to 18% alcohol by volume.

DESCRIPTION

Color: Crystalline

Aroma: Very light and floral, with a brisk aroma of roses.

Taste: Initial wave of sweetness, then light, citrusy and floral with hints of rose petal and orange flower water.

Finish: Mildly effervescent mouth feel though it is not carbonated and finishes with just a hint of roasted nuts.

ANALYSIS

Alc.: 18%

BOTTLE SIZES

750ml and 1L

Serving Suggestions:

As an aperitif, neat, over ice with a twist of lemon or as a sophisticated long drink mixed with soda water, tonic or lemonade.