Drapò Bianco Vermouth

A sweet, soft vermouth presenting harmony between a delicate nature and strong character of rich complexity.

TASTING NOTES
- Intense baking spice notes and cinnamon on the nose
- Moderately sweet palate offers honey and citrus syrup
- A rising vanilla-lemon note on the back end

Tasting notes from DrinkHacker.com

SERVING RECOMMENDATIONS
- Neat
- On the rocks
- In cocktails

AWARDS
- SILVER WSWA 2019
- SILVER ISW, Meiningers International Spirits Award 2017
- 91 POINTS, BEST BUY Wine Enthusiast 2016
- SILVER ADI Spirits Competition 2016

Drapò Dry Vermouth

A dry vermouth of exceptional quality and refined organoleptic characteristics obtained through the harmonization of selected ingredients.

TASTING NOTES
- Aromatic and perfumed
- Notes of white flowers, golden waves of grain, and orange peel
- Lightly oxidized with bittersweet and sour complexities all at once
- Palate of honey, green melon, and a hint of ginger

Tasting notes from DrinkHacker.com

SERVING RECOMMENDATIONS
- Excellent base for creative cocktails

AWARDS
- DOUBLE GOLD, BEST OF CATEGORY ADI Spirits Competition 2016

TUVE-DRAPÒ

The name “Turin Vermouth” is derived from historical familial recipes displaying the liquor tradition of the Piedmont capital. The distillery is born in the historic town where the deep roots of Vermouth originated in 1786.

More than two centuries has passed, and since then many craftsmen, liquor masters and artisans have settled in what was then the epicenter of Italian Liquor.

The story tells of glorious times where the tradition of the Vermouth of Turin was internationally envied. Today, the distillery stands as the only operating vermouth production within the city of Turin.1

TUVE

The Tuve line was born to share the passion and warmth of Italian liquor traditions.

PRODUCTION PROCESS

Neutral Alcohol + In-house Milled Wormwood, Herbs, Spices, and Roots + Slow Press = Extracted Botanical Oils

Extracted Botanical Oils + Neutral Grain Spirit + Trebbiano Wine + Sugar + Ruchè Wine = Rest 5 Weeks

Drapò Rosé Vermouth

A dry vermouth of exceptional quality and refined organoleptic characteristics obtained through the harmonization of selected ingredients.

TASTING NOTES
- Intense baking spice notes and cinnamon on the nose
- Moderately sweet palate offers honey and citrus syrup
- A rising vanilla-lemon note on the back end

Tasting notes from DrinkHacker.com

SERVING RECOMMENDATIONS
- Excellent base for creative cocktails

AWARDS
- DOUBLE GOLD, BEST OF CATEGORY ADI Spirits Competition 2016

Drapò Bianco Vermouth

A sweet, soft vermouth presenting harmony between a delicate nature and strong character of rich complexity.

TASTING NOTES
- Aromatic and perfumed
- Notes of white flowers, golden waves of grain, and orange peel
- Lightly oxidized with bittersweet and sour complexities all at once
- Palate of honey, green melon, and a hint of ginger

Tasting notes from DrinkHacker.com

SERVING RECOMMENDATIONS
- Neat
- On the rocks
- In cocktails

AWARDS
- SILVER WSWA 2019
- SILVER ISW, Meiningers International Spirits Award 2017
- 91 POINTS, BEST BUY Wine Enthusiast 2016
- SILVER ADI Spirits Competition 2016

*NICELY BALANCED WHITE VERMOUTH THAT WILL MIX BRILLIANTLY OR MAKE A FINE APÉRITIF.* — TASTINGS.COM

ADMIRAL

1 oz Spirit of Hven Hvenus Rye Whisky
2 oz Drapò Dry Vermouth
½ lemon, juiced

Shake with ice and strain into an old fashioned glass. Garnish with a lemon twist.

BELLA ROSA

1 ⅓ oz Spirit of Hven Organic Gin
1 ⅓ oz Drapò Bianco Vermouth
½ oz Lime Juice
1 scoop Raspberry Ice Cream

In a small serving bowl, combine gin, Drapò Bianco Vermouth, and lime juice
Place one scoop of raspberry ice cream in the bowl and serve
Drapò Rosé Vermouth

A fine, elegant vermouth, gently fruity and floral notes which exalt the ancient Piedmont traditional recipes.

**TASTING NOTES**
- Fresh and lively intense red berry aroma and a spritz of orange oil
- On the palate, dominate raspberry and strawberry notes melding with tea leaf and clove
- Light bitterness that gives the wine some backbone
- Delightful with a surprising depth

**SERVING RECOMMENDATIONS**
- As an aperitivo
- Chilled, Neat
- Over ice with a slice of orange or pink grapefruit

**AWARDS**
- **GOLD** WSWA 2019
- **GOLD** ISW Meiningers Int’l Spirits Award 2018

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Tuvé Drapò Gran Riserva

Borders an amaro with intense root and tree bark notes
- Dried plum and raisin
- Loads of chewy clove and licorice notes
- Lang and lasting finish with dense character that lingers

**SERVING RECOMMENDATIONS**
- Aperitif on the rocks
- In cocktails

**AWARDS**
- **GOLD** – ISW Meiningers International Spirits Award 2017
- **GOLD** – ADI Spirits Competition 2016

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**THE PERFECT UNION**

Red + White Vermouth

When a white vermouth is too sweet and a red vermouth is too full-bodied, rosé vermouth is the ideal solution.

**TASTING NOTES**
- Strong aroma of floral fruit buds and ripe raspberry
- Soft entry with sweetness signatory of the Drapò Bianco Vermouth
- Expanding notes give the sensation of Drapò Rosso
- Lasting flavors of cinnamon, clove, and nutmeg

**SERVING RECOMMENDATIONS**
- As an aperitivo
- Chilled, Neat
- Over ice with a slice of orange or pink grapefruit

**AWARDS**
- **GOLD** ISW Meiningers Int’l Spirits Award 2018
- **GOLD** ADI Spirits Competition 2016

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**DRAPÒ TONIC**

1 oz Drapò Rosso Vermouth
5 oz Ice
Build in a highball glass 1/2 full of ice, stir.

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**DRAPÒ MILANO**

1 oz Drapò Rosso Vermouth
1 oz Tuvè Bitter
5 drops Aromatique Bitter
In a lowball glass, stir Drapò Rosso Vermouth, Tuvè Bitter, and Aromatique Bitter garnish with lemon and orange twist

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**PRODUCTION PROCESS**

In-House Milled Botanicals + Neutral Alcohol
= Extracted Botanical Oils

Extracted Botanical Oils + Neutral Grain Spirit + Trebbiano Wine + Sugar = Barrel Aged 8 Months

Barrel Aged 8 Months + Filtration = Rest 5 Weeks

Limited, Single Barrel Expression of Vermouth

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**DRAPÒ ROSSO VERNON**

1 oz Drapò Rosso Vermouth
1 oz Tuvè Bitter
3 drops Aromatique Bitter

In a lowball glass, stir Drapò Rosso Vermouth, Tuvè Bitter, and Aromatique Bitter garnish with lemon and orange twist
**Tuvè Fernet**

**Tasting Notes**
- Medicinal aroma of laced gentian, bark, roots and mint
- Initial touch of sweetness on the palate
- A mint entry opens to a complex mixture of flavors
- Dark roasted coffee notes, bitter citrus peels, and clove
- Strong and persistent on the palate

**Serving Recommendations**
- Neat, room temperature
- On the rocks
- As a digestif to accompany coffee
- With Sparkling Water or Ginger Ale

**Awards**
- GOLD New York Int’l Spirits Competition 2016
- SILVER ADI Spirits Competition 2016

**Production Process**

**Hanky Panky**

1 ¾ oz Drappo Rosso Vermouth
1 ¾ oz Spirit of Hven Organic Gin
1 ½ oz Tuvè Fernet

Add ingredients in a cocktail shaker
Shake well with cracked ice
Strain into a chilled cocktail glass

**Tuvè Amaro Black Note**

**Tasting Notes**
- Silky, sweet and delicate
- Clove, cinnamon and fresh citrus
- Persistent rhubarb and peppery aftertaste

**Serving Recommendations**
- Neat, slightly chilled, never ice-cold

**Awards**
- 92 POINTS, EXCELLENT, HIGHLY RECOMMENDED Ultimate Spirits Challenge 2018
- SILVER WSWA 2018
- GOLD ADI Spirits Competition 2016
- ★★★★★ 4 STARS Difford’s Guide

**Production Process**

**Black Manhattan**

2 oz Bourbon
1 oz Amaro Black Note
2 dashes By the Dutch orange bitters

Add ingredients to a cocktail mixing glass. Add ice and stir briskly until well-chilled. Strain into chilled cocktail glass and garnish with a cherry.