

BALDORIA
VERMOUTH

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Vermouth Dry

The makers of Baldoria set out on a journey “to bring vermouth into the 21st century,” to give vermouth purpose and a place on the shelf in its own right. Too long a “modifier” used to balance cocktails, Vermouth has found a new voice and purpose at Baldoria. The team here has transformed the narrative of this historic spirit with recipes that bring the grandeur of the Alps to your glass! The botanicals for their blends not grown in-house are foraged wild in the foothills of the Alps, part of a larger effort with local groups to protect these mountain habitats and encourage landscape conservation.

COMPANY: Baldoria (Ernest Spirits)

CREATORS: Master distillers Piero Nuvolini and Enrico Giordana; Ernest Spirits’ founders Daniel Schmidt and Dotan Shalev

ESTABLISHED: 2019

REGION: ITALY • Piedmont • Boves

STYLE: Classic dry Vermouth based on Chardonnay, grown and vinified in Piedmont. Separate macerations of botanicals in grain neutral spirit and water, and in wine. Natural sugars diluted in wine solution, followed by a blending of the two macerations. Aging in steel tanks followed by light filtration and bottling. Some natural sedimentation is common across varieties. No flavors, no extracts, no colorants, no clarifying agents and no preservatives.

ESSENTIAL INGREDIENTS: Wormwood (*artemisia vallesiaca*; *artemisia absinthium*); sage; iris; genepy; fennel; ginger; sweet orange; lavender

ABV: 18%

CLOSURE: Cork

TASTING IMPRESSIONS: Bright, fresh, and herb-forward, with notes of sage, rosemary, and ginger. Baldoria Dry was created to play with, amplify, and impart a dry, fresh base to cocktails, while also being highly sippable on its own, chilled or over ice.



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