

BALDORIA
VERMOUTH

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Vermouth Dry Umami

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: A dry Vermouth on a base of Chardonnay wine. Separate macerations of botanicals in grain neutral spirit and water, and in wine. Macerating Porcini mushrooms with kombu seaweed has resulted in a unique, full-bodied, and convincing dry “umami” Vermouth. Aging in steel tanks followed by light filtration and bottling. Some natural sedimentation is common across varieties. No added flavors, no extracts, no colorants, no clarifying agents and no preservatives.

ESSENTIAL INGREDIENTS: Wormwood (*artemisia vallesiaca*; *artemisia pontica*); sweet orange; genepy; mushroom; seaweed; ginger; fennel; rosemary; sage

ABV: 18%

CLOSURE: Cork

TASTING IMPRESSIONS: Brings together forest floor with dark green patches of ocean, from the maceration of Porcini mushrooms with kombu seaweed. Umami, literally a pleasant savory taste, brings exciting depth to this unique vermouth.



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