

OSCAR.697
THE CONTEMPORARY VERMOUTH

OSCAR.697 Rosso

Our selections from Oscar.697 qualify as "Vermouth Storico di Torino" under current regulations, as they are produced in Calamandrana in the Asti province of Piedmont, where many famous Turin vermouths originated. Nevertheless, Oscar.697 does not carry the designation, in part because creator Stefano Di Dio's methods depart with tradition in the most brilliant of ways! Sustainability is a priority with this new spirits producer from Milan: bottles are made from 100% recycled glass and weigh just under one pound, and screw caps are from 100% recycled aluminum.

COMPANY: Oscar.697

CREATOR: Stefano Di Dio

ESTABLISHED: 2013

REGION: ITALY • Lombardy • Milan

STYLE: A modern riff on traditional sweet red vermouth that meets the requirements for Vermouth Storico di Torino. Dry botanical ingredients are crushed and macerated in grain neutral spirit for approximately three weeks. The botanical infusion is then blended with wine (Trebiano di Romagna) and natural flavors and rested for two weeks. Residual sugar is 140 grams/liter, the minimum allowed under IGP Vermouth di Torino regulations. .

ESSENTIAL INGREDIENTS: Wormwood, licorice, rhubarb

ABV: 16%

CLOSURE: Screw cap

TASTING IMPRESSIONS: Reddish-brown in color, leading with assertive, amaro-esque rhubarb and licorice notes. Mouth-watering; cranberry, grapefruit peel, citrus notes



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