VETZ

VETZ Aperitivo Superiore

Vetz is a modern take on the classic Italian aperitivo spirit, crafted in the rolling hills of Piedmont using only natural botanicals. In northern Italian dialect, Vetz means "buddy," and what a true friend this lower-alcohol, delicately bitter aperitivo is for professionals and home bartenders alike! Its bright amber-gold color, which can vary slightly from batch to batch, is derived from the maceration of unique botanicals, resulting in a delightful push-pull of sweet, bitter, spicy and floral, walking a delicious middle ground between Vermouth di Torino and a traditional Bitter.

COMPANY: Vetz

CREATORS: Nicholas, Federico and Alberto from Vetz

ESTABLISHED: 2021

REGION: ITALY • Piedmont • Monferrato

STYLE: An aperitivo crafted using 22 hand-selected botanicals infused in a hydro-alcoholic solution for 30 days. No artificial flavorings; color is extracted naturally from the botanicals during maceration, and can vary slightly from batch to batch.

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

ABV: 11%

CLOSURE: Cork

TASTING IMPRESSIONS: Bright and lively, with subtle bitterness expressed as warm spice. Citrus fruits, such as cedar and chinotto, combine with the sweet, floral delicacy of chamomile and rose. Medium length; more bitter and spicy notes such as cassia, cloves, and gentian on the finish.

