



VERMOUTH  
**OSCAR.697**  
PIEDMONT



Italian vermouth specialist Oscar.697 was created in 2012 by spirits expert Stefano di Dio who gathered together other great talents to perfect this product: Oscar Quagliarini, the brand's namesake and a world-renowned mixologist; Oreste Sconfienza, a second-generation vermouthista making vermouth in Italy since 1957; and Australian designer David Caon who created the bottles and labels. "697" comes from the name of the sample selected as the winning recipe after three months of intensive trials searching for the perfect blend of botanicals. This recipe and the maceration particulars remain a closely-guarded secret.

Crafted in Canelli, in the Asti region of Piedmont, these artisan Vermouth are 75% Trebbiano di Romagna (selected for its neutrality) with 25% macerated botanicals in neutral spirit.

Although the history of wines strengthened with extracts of herbs or roots goes back thousands of years, modern Vermouth originated in 18th century Italy. Infused with aromatic oils and extracted chemical composites of roots, barks, flowers, seeds, herbs, and spices, Vermouth takes its name from the primary ingredient in the bianco version: wormwood. This ever-popular aperitif over rocks with a twist is also an integral component in some of the world's most celebrated cocktails.

The partnership's philosophy integrates regional traditions and wine history with a driving innovation, aspiring to take up the reins as Italy's modern interpreter of Vermouth. As already burgeoning enthusiasm for craft cocktails and spirits continues to increase, Oscar 697 is the premier artisanal Vermouth, a natural choice for any well-informed, perfectionist cocktail program.

### BIANCO VERMOUTH

Dry botanicals are crushed and then rest together in a cold maceration in neutral spirits for approximately 2 weeks. The botanical extract is added to a Trebbiano di Romagna wine base for approximately 1 week before being carbon-filtered and then frozen to extract impurities. Microfiltration is avoided to retain the depth and beauty of the bouquet, and consequently a small amount of sediment may appear in the bottle. The sugar level of the Bianco Vermouth is kept relatively low at 14%.

*Bergamot, yarrow muscat and elderflower. An ideal aperitif or with white spirits like gin or tequila. 16% abv.*

### ROSSO VERMOUTH

The rich color of the red Vermouth is obtained naturally using burnt sugar, without adding dyes or synthetic caramels. After the freezing process, the vermouth rests for 2 additional weeks in a large steel vat before bottling. After two months in bottle, the Vermouth is ready to release for sale. The sugar level of the Rosso Vermouth is kept relatively low at 14%. 16% abv.

*Absinthe, rhubarb and licorice scents. The reddish-brown color is all natural and is derived from burnt sugar. Relatively dry on the palate with pleasing notes of bitterness. A perfect choice for Manhattans or Americanos and also delicious poured over the rocks at the beginning or end of a meal.*

### EXTRA DRY VERMOUTH

The Extra Dry Vermouth uniquely undergoes two separate macerations. One with botanicals and a second with oak. The sugar level of the Extra Dry is even lower than the Bianco and Rosso, just 2.5%. 18% abv.

*A very dry style of Vermouth but still very aromatic and flavorful with notes of fennel, dog rose, and accents of oak from the secondary infusion. Ideal as an ingredient in a very dry Martini.*

*Thank you for your time and for your interest in Connoisseur wines.*

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