

VERMOUTH VERONI DRY



Name: Vermouth Veroni Dry

Type: Vermouth Dry

Origin: Wine from Naoussa and herbs from Mount Vermio

Technical Analysis: Alcohol: 17%, Volatile Acidity: 0,24 g/L, Total Acidity: 3,5 g/L, Residual Sugar: 45 g/L Active Acidity (pH): 3,58

» • STORY BEHIND THE LABEL

Veroni was a typical woman who lived in Naoussa during the Interwar period, and wife of Kostakis Nitsiotas, the beloved uncle of Yiannis Boutaris. She used to collect herbs from the slopes of Mount Vermio which was well known for its flora. She also liked vermouth, the iconic drink of 30's. In order to please her, Kostakis, produced the Boutari Vermouth, enriching it with herbs collected by his wife.

Today, three generations later and almost one hundred years after, Stelios Boutaris and Dimitris Melissanidis, revive that story through a new collaboration and a new label, Vermouth Veroni.

» • HERBAL DRYING AND EXTRACTION

Fresh oregano, Mint leaves, Mountain tea, Marjoram, Mint, Chamomile, Thyme, Elderberry, Gentian (wild pepper), Verbena, Absinthe

Herbal ingredients are harvested from sustainable crops of endemic plants of Mount Vermio, in order to ensure the excellent quality of raw material and protect the indigenous flora. Applying environmentally friendly methods, herbs are collected, washed with cool water so to remove any unsavory elements and then dried with physical methods. When the herbs come to the desired degree of drying, they are divided into groups according to their characteristics and the extraction process begins. Hydro-alcoholic extract process takes place in 15°C-20°C for 45 days and then the botanical extract stays for 30 days so the aromatic compounds can be bind.

» • PRODUCTION OF VERMOUTH

For the production of Vermouth, the botanical extract is mixed with white wine from Xinomavro variety (*blanc de noir*) from Naoussa, oaked for 4 months in 5 year-old barrels of 225-l and is then sweetened with crystal sugar. Then the final blend for Veroni Dry, is cooled and filtered and stays for 2 months in stainless steel tanks.

» • CHARACTER

Veroni Dry has a medium lemon color. The nose shows complex aromatic character composed of herbs like fresh oregano, spearmint leaves, herb roots and chamomile. There are also secondary aromas of citrus, lemon beebrush, thymus and spearmint. On the palate, Vermouth has great balance between acidity and alcohol while the character lingers between herbals and bitter notes of quinine offering an elegant complexity and long aftertaste.