BLACK VERMOUTH · SANS DOMAINE

SUMO

aperitivo!

A black vermouth on a Sumoll and Moneu wine: wormwood and gentian for bitterness, bitter orange peel, herbs and spices for aroma, and a touch of caramel. Round, with an elegant bitter finish.

680
BOTTLES

15 %
ABV

2 months
RESTING, AT LEAST

IN 10 SECONDS — **Black vermouth from Sumoll and Moneu: sweet on entry, bitter and elegant on the finish. Over ice with a slice of orange.**

BASE WINE
Sumoll and Moneu wine

STYLE
Black vermouth · a touch of caramel

BOTANICALS
Wormwood, gentian, bitter orange peel, herbs and spices

RESTING
At least 2 months before release

SERVING
Over ice with a slice of orange

FOOD PAIRING

On its own, as an aperitif · Tapas

THE LABEL

The QR code links to the EU e-label (ingredients and nutrition facts).

ORDERS · WHATSAPP
+34 644 681 428

EMAIL
lambert75@gmail.com

FOLLOW
@sans_domaine