



TREVISAN

IL PAPACELLO

VERMOUTH ROSSO

The painter Tommaso d'Arcangelo Bernabei, known as "Il Papacello", was born in Cortona in 1505. Among the numerous works we like to remember the "Madonna with Child and Saints" (approx 1527), fresco preserved inside the Abbey of Farneta near our vineyard. This Vermouth is produced with the wine made from Syrah grapes.

 Syrah



Infusions of: bitter oranges, wild cherries, elderflower and cardamom



750 ml



18% Vol

Vermouth is drunk/enjoyed as an aperitif, alone or mixed with cocktails, but also very pleasant at the end of the meal.

As an aperitif it should always be served cold, one piece temperature of 12°C. Excellent with a cube of ice, a slice of orange and a lemon peel, just squeeze onto the wine and leave to soak.



PREPARATION NEGRONI COCKTAIL

1/3 (3 cl) of gin
1/3 (3 cl) of bitters
1/3 (3 cl) of red vermouth
slice of orange

