June 2015

BEVX REPORT

CARPANO ANTICA FORMULA SWEET VERMOUTH

THE DATA

2006

Category: Vermouth

Sub-Category: Sweet (Red)

Origin: Milano, Italy Retail Price: \$29.99

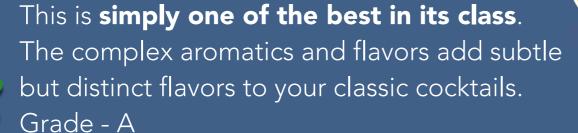
ABV: 16.5%



HOW TO ENJOY IT

Of course, this is a wonderful beverage in need of nothing but a glass. You can utilize the Carpano Antica to create **your best**Manhattan ever and it's also fabulous in the classic Negroni. Pour this over cut berries with a bit of sugar for an unexpected treat.

COOL FACTOR







It's no wonder that bartenders both seasoned and wet behind the ears are and have been gushing over the Carpano Antica Formula. In a time when the term "classic" is thrown about indiscriminately it is without a doubt that this is a classic. It's simply perfect with rich complex flavors and unsurpassed style. No serious cocktail bar is complete without the Carpano Antica. Nothing beats the original.



VALUE GRADE

It's certainly not cheap but as this is great Vermouth is most frequently used one once at a time it's a good value. There is a value in buying the best. **Quality matters.**

Grade - A

TALKING POINTS

FROM CARPANO



Carpano Antica Formula is produced in limited amounts and sold in valuable blown-glass bottles. Topped by a cork, the bottled come protected in refined packages. The label is a replica of the 1786 original one.

IN THE GLASS

Appearance: Bright, amber color with a reddish hue.

Aromatics: The nose is incredibly complex and pleasing offering scents of orange marmalade, sour cherries, raspberry, allspice, clove, buckwheat honey, bark, mango chutney, and Earl Grey tea.

Flavor: The palate is in full accord with the nose delivering waves of fruit, spice, and herbs that become more dry and tart on the finish.

Intensity & Texture: Rich and full-bodied delivering generous fruit flavors with vibrant spice and citrus notes that provide balance and structure.

MORE THAN THE SCORE



FIERCELY INDEPENDENT