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Sean Ludford's BevX.com

June
2015

BEVX REPORT

CARPANO BIANCO

VERMOUTH

THE DATA

Category: Vermouth

Sub-Category: Bianco (White)

Origin: Milano, Italy

Retail Price: \$20.99

ABV: 14.9%



HOW TO ENJOY IT

The Carpano Bianco is a great addition to a classic Martini. However, I urge you to serve this lovely Vermouth solo on ice or perhaps with a portion of soda. Try flipping the ratio of the classic Martini using a majority Vermouth for a refreshing a smart cocktail.

COOL FACTOR

A

Carpano is one of the standard bearers of the semisweet, fruit-driven style of white Vermouth. It really needs to be tasted straight to appreciate the style & quality. Grade - A



ANALYSIS



Nothing beats the original. Commercial, repeatable Vermouth was created by Antonio Benedetto Carpano in 1786. The idea of blending wine with herbs and spices with wine goes back centuries but Carpano was the first to record it and sell it. The base wine is a blend of Trebbiano, Chardonnay, and Cortese grapes grown in Sicily and Romagna. The wine is then infused with a secret blend of herbs and spices and the results are delicious.



VALUE GRADE

When you can get one of the best examples of any style for around 20 bucks, we call that a great value. If you use this for your Martinis you will get nearly two dozen cocktails! Grade - A

A

TALKING POINTS

FROM CARPANO



Carpano Bianco has a light yellow colour, a fresh and complex aroma and an easily identifiable winery note, in addition to citrusy and exotic fruit flavours. Fresh cocoa beans and almonds complete the bouquet of this delicious vermouth.

IN THE GLASS

Appearance: Bright, pale straw color.

Aromatics: The aromatics are simply beautiful showcasing fresh, sweet herbs and spring flowers on a backdrop of fruity white wine with hints of grapefruit, honey, and peach.

Flavor: The palate echoes the nose delivering a silky and lush fruit driven core with waves of honey, spice, white flowers, and citrus.

Intensity & Texture: Full-bodied with a fresh dose of bright acidity while offering a sweet and juicy center.

MORE THAN
THE SCORE



FIERCELY
INDEPENDENT