

BALDORIA VERMOUTH DRY UMAMI

Boves, Piedmont

Ernest Spirits, makers of Baldoria, set out on a journey “to bring vermouth into the 21st century”—to give vermouth purpose and a place on the shelf in its own right. Vermouth is very rarely consumed as a “stand-alone” spirit; it has long been a “modifier,” used to balance cocktails. The botanicals not grown in-house are foraged in the foothills of the Alps, a collaboration between Ernest and the local Alps community in an effort to promote the protection of local nature and landscape conservation. They’re also hard at work on new flavors and products, so stay tuned for more from this innovative, fast-moving team!

Style

Dry Vermouth on a base of Chardonnay wine. Selected botanicals are macerated in a hydro-alcoholic solution (grain neutral spirit and water) for 10 days. Following the hydro-alcoholic bath, the botanicals are macerated in wine for 10 days. The finished macerations are then blended with natural sugars that have been diluted in wine, followed by aging in stainless steel tanks. Dry Umami is further distinguished by incorporating dried porcini mushrooms and kombu seaweed in a brief third maceration following the blending of all ingredients and sweetening. The product is lightly filtered before bottling. No added flavors, no colorants, no clarifying agents, no preservatives. Some natural sedimentation is common across varieties.

Residual sugar: 50 grams/liter.

Essential Ingredients

Wormwood (*artemisia vallesiaca*; *artemisia absinthium*); Sweet Orange; Genepy; Mushroom; Seaweed; Ginger; Fennel; Rosemary; Sage.

ABV

18%

Tasting Notes

The Baldoria Dry Umami brings together the forest floor with dark green patches of ocean. Macerating Porcini mushrooms with kombu seaweed has resulted in a unique, full-bodied, and convincing Dry Umami Vermouth. But then, why not? Umami, literally a pleasant savory taste, brings exciting depth and opportunities to vermouth, opening up culinary and cocktail experiences yet explored.

Producer Website

www.baldoriavermouth.com

