



RED VERMOUTH

VANDALO

MANUFACTURER: GLEP BEVERAGES
ORIGIN OF PRODUCT: PIEDMONT -ITALY

INGREDIENTS

WHITE WINE, SUGAR, ALCOHOL, HERBAL
INFUSION AND NATURAL HERBS
CONTAINS SULFITES

MAIN BOTANICALS

RHUBARB - CINNAMON -
CARNATION - CHINA - CARDAMOM - GINGER
VANILLA - COCOA - GENTLE ABSINTHE.

PRODUCTION SYSTEM

WINE WITH SUGAR AND WATER IS STRENGTHENED BY
THE ALCOHOLIC INFUSIONS OF BOTANICAL PRO-
DUCTS FROM THE PIEDMONTESE ALPS AND THE BEST
SELECTED FROM THE WORLD.
ADDING COLORS: CARAMEL,
THE PRODUCT OBTAINED IS MIXED, FILTERED AND
BOTTLED

MADE WITHOUT THE USE OF SYNTHETIC PRODUCTS.

ORGANOLEPTIC ASPECTS

COLOURS: SCARLET WITH ORANGE REFLECTIONS.
CLASSIC RED VERMOUTH
BOUQUET: THE NOSE IS INTENSE; IT EXPRESSES
ITSELF WITH EXOTIC SCENTS, VANILLA TONES AND
HINTS OF ORIENTAL SPICES. TASTE: THE PALATE IS
DECISIVE, SURPRISINGLY SPICY, VIGOROUS AND
VERY PLEASANT.

PERFECT TO BE USED IN BLENDING. FOR EXAMPLE IN THE CLASSIC NEGRONI,
AMERICANO AND MILANO TORINO IT IS EXCELLENT TO DRINK SMOOTH; WITH
ICE OR SERVED AS A LONG DRINK WITH ACQUA TONICA NEUTRA.
VANDALO GOES PERFECTLY WITH TRADITIONAL ITALIAN CHEESES
OR DARK CHOCOLATE OR CAN BE AN EXCELLENT END TO MEAL.

BOTTLE OF 750 ML
18 VOL ALC

BUTTON HEIGHT: 30 CM
DIAMETER: 7,5 CM
BOTTLE WEIGHT + PRODUCT : 1,276KG

PIECES PER CARTON: 6
CARTON HEIGHT 33 CM
CART WIDTH CM 16
CART DEPTH CM 24
CARTON WEIGHT WITH PRODUCT 7,850 KG

PALLET COMPOSITION 20 BOXES PER LAYER FOR 4/5 TURNS