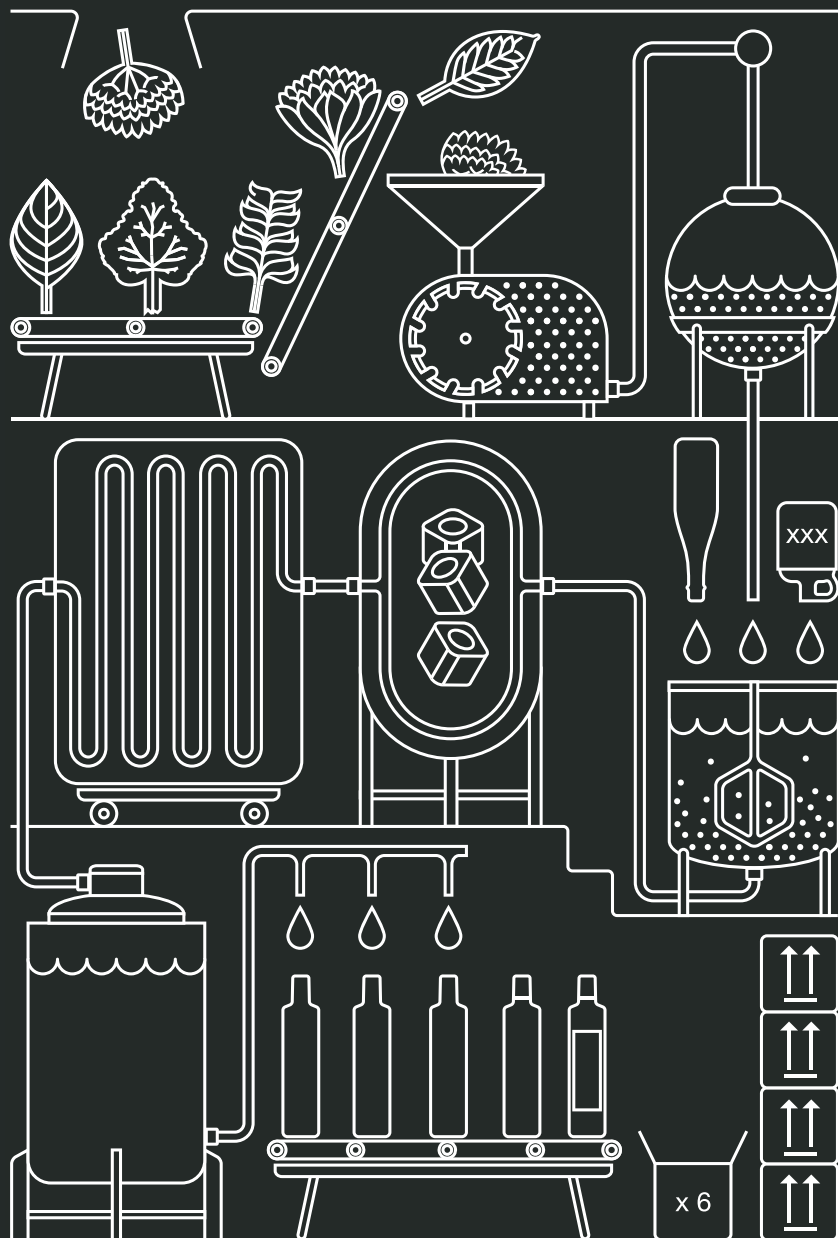


# OSCAR.697

PRODOTTO CON AMORE IN ITALIA





## PRODUCTION PROCESS AT A GLANCE.

Dry botanicals are crushed all together according to the recipe we're producing (Rosso n°697, Bianco n°773 and Extra Dry n°771A).

Botanicals are infused within an hydro alcoholic solution (+-55% ABV) in a steel vat. It's a cold maceration. Apx 3 weeks.

The botanical infusion is then mixed with the wine base and natural flavours (XXX) to stabilize the liquid. Apx 1 week.

### IT CAN BE CALLED VERMOUTH NOW!

The rough vermouth is then filtered on carton filters to pull out the majority of the impurities. In the picture is where you see the cubes.

We then freeze the liquid to pull out the latest impurities, but we don't micro-filter it for not losing its bouquet.

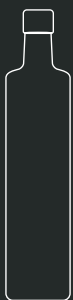
Because of this production choice, you might find some residuals at the bottom of the bottle.

After the freezing machine, the vermouth sleeps in the big steel vat for other 2 weeks before bottling

After having bottled the vermouth, we wait a couple of months before releasing it in order to have a proper balanced & smooth product.

**This production process is similar for all the SKUs of our portfolio.**





# 697 ROSSO.

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## MAIN CHARACTERISTICS vs. STANDARD VERMOUTHS

Rhubarb in your mouth to enhance and fulfill the herbal notes in combination with Wormwood.

Licorice instead of Chinchona to improve the mixability and not stopping the drinkability of the Vermouth. Licorice cleans much better your mouth than China.

Natural Caramel to colour the liquid instead of Artificial Caramel to add a sweeter note and to cut the alchoolic strenght of the liquid.

Trebbiano di Romagna as wine base becasue it's neutral and it lasts much more than Moscato or Cortese.

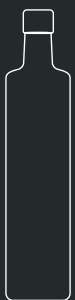
**16% ABV. The minimum according to the EU disciplinary when we launched the products. Now it has been lowered at 14,5% ABV.**  
**140 gr per liter of Sugar. The minimum according to the EU disciplinary.**

Drier is better in mixology!

It perfectly matches with London Dry Gin, Rum, Mezcal and Whisky (Bourbon, Rye and Scotch) because it cuts the Spirit ABV and it increases the aroma and the bouquet of the main Spirit.

Limited Production per single batch: 10.000 liters.





# 697 BIANCO.

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## MAIN CHARACTERISTICS vs. STANDARD VERMOUTHS

Bergamot to improve freshness instead of Lemon or other Citrical botanicals traditionally used.

Elderflower to make it more gentle and rounded following the new average consumer attitudes. Much closer to these herbal finishings than in the past.

Yarrow Muscat and Black Pepper as finishings to create an interesting bitter sweet symphony in your mouth.

Trebbiano di Romagna as wine base because it's neutral and it lasts much more than Moscato or Cortese.

**16% ABV. The minimum according to the EU disciplinary when we launched the products. Now it has been lowered at 14,5% ABV. 140 gr per liter of Sugar. The minimum according to the EU disciplinary.**

Drier is better in mixology!

Other than mixed with Prosecco or Sparkling Wine to make an easy drink like Spritzz Bianco or Hugo, it perfectly matches with Tequila, Vodka and Rum Agricole because it enhances the aromatic bouquet of the Spirit and it cuts a bit the ABV. Ideal with overdosed Gin with mediterranean finishings...

Limited production per single batch: 5.000 liters.





# 697 EXTRA DRY.

## MAIN CHARACTERISTICS vs. STANDARD VERMOUTHS

Wild Fennel and Dog Rose to create a floreal bouquet without having an invasive dryness sensation.

Oak Infusion to create roundness and goldish colour without increasing the sweetness. Oak Infusion is the most innovative ingredient. We literally infuse oak junks in an hydro-alcoholic solution for apx 3 months and the extract we produce is then used as a normal ingredient.

Trebbiano di Romagna as wine base because it's neutral and it lasts much more than Moscato or Cortese.

**18% ABV. The minimum according to the EU disciplinary.  
25 grams per liter of Sugar.**

The driest Vermouth in the market together with Martini Extra Dry. Without the alchoolic fortification, it could be easily considered a traditional wine.

Born to be used as main flavoured ingredient in the Classic Martini Cocktail, either Gin or Vodka based.

Half Liter bottle for traditional bartenders.

Limited production per single batch: 3.000 liters.



# CONTACTS.



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