

ORIGINAL RECIPE

TRINCHERI

DRY VERMOUTH

French Colombard grapes infused with 13 herbs and spices, including Artemisia, Lemon Peel, Cinchona Bark, Cinnamon, Oris Root, Tansy Herb, Yarrow Flower and Juniper Berries.

Enjoy Trincheri Dry Vermouth in a Martini, Gibson, Perfect Manhattan or neat as an aperitif.

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