

ROSSO

English Vermouth

by Bolney Wine Estate

Foraging the Bolney Botanicals

Sam Linter, our MD and Head Winemaker, is always looking to try something new, she is passionate about fine wine and spirits and loved the idea of Vermouth and Tonic when she heard about it. So we set about creating an English Vermouth!

The Vermouth is made in our English Winery at our Estate in West Sussex and is unique in being the very first Sussex Rosso Vermouth.

Many years ago, we were the earliest vineyard in the UK to produce a commercially made English Pinot Noir, so felt perfectly positioned to use that experience to create a quality Rosso Vermouth.

Our product development wine maker, Alex Rabagliati, has developed distinctive flavour profiles, using interesting botanicals from the hedgerows at our vineyard.

At Bolney we have an abundance of sloes and elderberries growing in our hedgerows each year and those that are not eaten by birds sadly go to waste.

We're thrilled to have found a way to use them in our new Bolney product.

The cylindrical bar-top 75cl bottle we chose reflects the relationship between the Vermouth and the wines we produce and recognises the influence from the core of our business.



#WordOfVermouth



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Our Vermouth is ideal as a long drink served with tonic, or on its own with ice.

Tasting Notes

Rich, delicious hedgerow fruits with floral herb, eucalyptus notes and the classic aroma of wormwood.

Serve Suggestions

Glassware

A long stem balloon glass filled with ice.

Measure

A single shot (35ml) of Bolney Rosso Vermouth.

The Perfect Serve:

Bolney Rosso is delicious with Fever-Tree Elderflower Tonic Water, served with a wheel of orange and a small stem of lemon thyme.

Or try our Rosso Vermouth with Fever-Tree Indian Tonic Water, served with a sprig of rosemary.

Technical Information

ABV: 20% Vol

Bottle Content: 75cl

www.bolneywineestate.com