

DRAPÒ BIANCO VERMOUTH

ESTATE TREBBIANO WINE + 20+ BOTANICALS + FORTIFIED

BAKING SPICES AND CINNAMON

MODERATELY SWEET WITH
HONEY AND CITRUS

VANILLA AND LEMON CURD

91
POINTS

WINE ENTHUSIAST



Serve in a spritz with a
little citrus of choice and club soda

FLIP UP FOR COCKTAIL RECIPE!

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SILVER ADONIS

INGREDIENTS

- 1 ½ oz Fino sherry
- 1 ½ oz Drapò Bianco Vermouth
- 2 dashes Orange bitters
- Lemon peel

DIRECTIONS

Add all ingredients to a mixing glass; stir
Strain into a coupe
Garnish with a lemon peel



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