

# TUVÈ DRAPÒ GRAN RISERVA VERMOUTH

ESTATE TREBBIANO WINE + 20+ BOTANICALS +  
FORTIFIED + 8 MONTHS IN FRENCH OAK

DRIED PLUM AND RAISIN  
CLOVE AND LICORICE NOTES  
HINTS OF ROOT AND TREE BARK



GOLD ADI 2016

Serve on the rocks  
In cocktails where a dryer style  
of red vermouth is desired



**FLIP UP FOR COCKTAIL RECIPE!**

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## SEASONS CHANGE

### INGREDIENTS

- 1 ¼ oz Rye whiskey
- 1 oz Tuvè Drapò Gran Riserva
- ¾ oz Apple brandy
- 2 dashes Peychauds
- Orange twist

### DIRECTIONS

Add all ingredients to a mixing glass  
Stir for 25-30 seconds  
Strain into a chilled glass  
Garnish with an orange twist



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