

V E R M O U T H

POSHCOLOUR

ITA1960

ROSSOCAPRI

MADE IN ITALY
FOR THE POSHMAKERS



IL VERMOUTH DEL DOLCE FARNIENTE



ROSSO was the color reserved for emperors in ROME. And of those who know how to live intensely when the sun sets and the sky dyes the beaches of southern Italy with passion.

ROSSO CAPRI Poshcolour 1960



A fiery red colour, bold yet stylish and always provoking; an Italian obsession for the “bella figura”.

“La vita è troppo importante per essere presa seriamente”


Oscar Wilde

il ver mou th



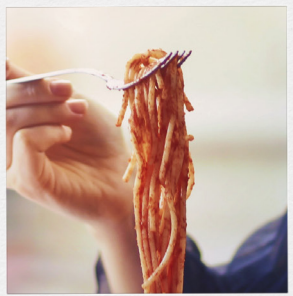
- **ROSSOCAPRI** is a Turin vermouth obtained from the skillful processing by infusion in hydroalcoholic solution of roots and official herbs.
- The aromatic plants and citrus fruits give to **ROSSOCAPRI** an unique and distinctive round and harmonious taste with fruity and delicately bitter sensations
- **ROSSOCAPRI** rests for at least eight months in French oak barrels which will further strengthen body and structure making it gain hints of ancient wood and a combination of supreme flavors.

Vermouth di Torino

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**ROSSO
CAPRI**

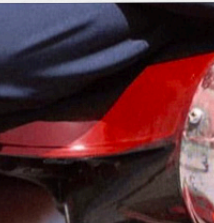
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Gli ingredienti

ROSSOCAPRI is made with the best Piemonte wines and selected botanicals from the Italian Peninsula.

Wine

75% Italian wine, alcohol, sugar

- **Color:** dark amber
- **Scent:** complex and well integrated notes of bitter orange, coriander and hints of gentian with spice notes from the wood.
- **Taste:** decisive, intense and persistent on the palate.



Medicinal herbs

including Roman and Gentle wormwood, achilea, angelica, laurel, bitter orange, red gentian bark, cardamom, coriander, nutmeg, cloves and marjoram.

and More

ROSSOCAPRI contains all the **sapore** and **passione** of our Mediterranean lifestyle in a bottle.



II

From Capri to Torino via Roma

via
ggio



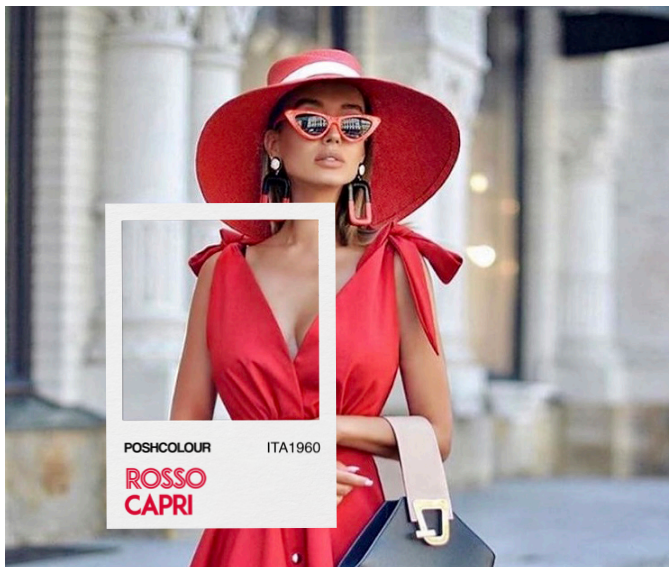
Since the roman emperor Octavian Augustus baptized **CAPRI** as the island of “**dolce far niente**” back in the 1st Century AD it has become one of the

most desirable plaes in the world. A piece of paradise on earth and the quintessence of the italian “**Dolce vita**”.



**IL VERMOUTH
DEL DOLCE
FAR NIENTE**





Roma 1960

“Non voglio dimostrare niente, voglio mostrare”

Federico Fellini, La Dolce Vita



l'aperitivo italiano

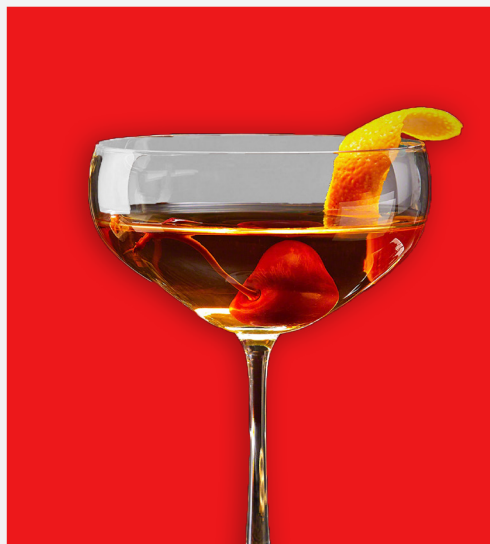
Enjoy **ROSSOCAPRI** neat or as part of your preferred cocktail and be part of the italian ritual of the “Aperitivo”





NEGRONI
ROSSOCAPRI

1/3 ISH gin
1/3 Rosso Capri
1/3 Your preferred Bitter



MANHATAN
ROSSOCAPRI

2/5 Your preferred Rye Whiskey
3/5 Rosso Capri
2 dashes Aromatic Bitters



CAPRI TONIC
ROSSOCAPRI

5cl Rosso Capri
25cl your preferred Tonic Water

 **Negroni**

Add ice and ingredients to glass and stir until chilled. Garnish with an orange peel.

 **The Manhattan**

Add ice and stir until chilled. Strain into a chilled coupe. Garnish with a maraschino cherry.

 **Capri Tonic**

Add vermouth to a highball glass and fill with ice. Top with tonic water and garnish with an orange slice.



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ROSSO
CAPRI



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MADE IN ITALY FOR THE POSHMAKERS
VIA VITORIO VENETO 54 | 00187 ROMA

WORLDWIDE DISTRIBUTED BY

ROSSO CAPRI LTD.

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16 % Vol. 75cl



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