



CONTRATTO BITTER LITRE

SKU: VACOB1100

Founded in 1867, Contratto was the first winery in Italy to make vintage 'Metodo Classico' sparkling wine, based on the Moscato grapes found in their local area of Canelli. In the 1920s and 1930s, it was Contratto bubbles that were requested by the Vatican and the royal houses of Europe. As early as the 1890s, Contratto began making vermouths, that were becoming popular in the region around Turin - Vermouth di Torino. Contratto's vermouths also became very popular in the '20s and '30s.

Now owned by family-run wine business, La Spinetta, they have reintroduced Contratto to the world, whilst continuing to preserve and uphold its 150-year-old traditions and top quality.

The introduction of Contratto Bitter alongside Contratto vermouths, is part of that revival, with Contratto Bitter based on a recipe from 1933. Designed for mixing in pre-dinner cocktails, Contratto Bitter blends 24 aromatic botanicals such as wormwood, juniper, mint, bitter & sweet orange peels, rhubarb and hibiscus, with sweet clove and cardamom spices, and Italian brandy, to give a complex, bitter-sweet flavour.

