

Vya

VERMOUTH
Aperitif

Why Vya Sweet Vermouth Makes a Better Negroni

A classic cocktail like the Negroni needs a vermouth that will harmonize with its distinct flavors rather than overpower them. The quality and complexity of the vermouth you choose will greatly affect the quality and complexity of the cocktail. For a better Negroni, use Vya Sweet Vermouth and enjoy the difference.

The Difference Makers

Campari is considered a "bitters" – it has an extremely bitter taste.

Vya Sweet has balanced levels of sweetness and bitterness; it modifies the bitterness in Campari rather than adding to it.

Vya Sweet creates a harmonious interplay of bitter and sweet in the Negroni cocktail.

Vya Sweet's bitter orange and warm baking spices round out the Negroni with enticing citrus and spice aromas and flavors.



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