

APERITIF 0.0%

UNDONE

THIS IS NOT VERMOUTH.

Our Italian Classic

FLAVOR PROFILES

RED TORINO APERITIF 0.0%

Flavor Benchmark:

Noilly Prat Rouge

Key Notes

Red grape, herbal botanicals, wormwood bitterness, vermouth, light spice

Sweet	●●○○○
Fruit	●●○○○
Wood	●○○○○
Spice	●●○○○
Citrus	●○○○○

MIXER

Mixer Benchmark:

Thomas Henry Dry Tonic

Key Notes

Quinine bitterness, dry citrus, mineral freshness

Sweet	●○○○○
Fruit	●○○○○
Wood	○○○○○
Spice	●○○○○
Citrus	●●○○○

DRY AMERICANO UNDONE

Signature Drink

Dry Americano

Key Notes

Red grapes, herbal botanicals, orange, quinine

Sweet	●○○○○
Fruit	●●○○○
Wood	○○○○○
Spice	●●○○○
Citrus	●●○○○



UNDONE NO.9 RED TORINO APERITIF

IS THE ALCOHOL-FREE ALTERNATIVE TO CLASSIC RED VERMOUTH. IT FEATURES AROMATIC WORMWOOD, CINNAMON, AND SWEET ORANGE.



UNIQUE UNDONE METHOD: TRIPLE FLAVOR RECOVERY (TFR)



STEP NO 1: SPIRIT ESSENCE 0.0%
BASE: Original spirits and aperitifs



STEP NO 2: RECONSTRUCTION
BASE: Natural aromas, flavor profile finetuning



STEP NO 3: TEXTURE AND BODY FOR MIXING
BASE: Alcohol-free wine 0.0%, natural sweet-acidity balance

DRY AMERICANO

INGREDIENTS

3 cl **UNDONE - Not Vermouth**
3 cl **UNDONE - Not Classic Aperio**

MIXER

THOMAS HENRY Dry Tonic

GLASS

Long drink / Highball

GARNISH

Orange

TECHNIQUE

Built in glass



1. Fill a glass with ice cubes
2. Add **UNDONE - Not Classic Aperio** and **UNDONE - Not Vermouth**
3. Top up with **DRY TONIC**
4. Garnish with an orange zest