



# ROOTS DIVINO 0% ALC VERMOUTH

**“Best in Show Non Alcoholic Spirit 2024”**  
 Wine & Spirits Wholesalers of America  
 WSWA ACCESS Live  
 Las Vegas 2024  
 Double Gold / Winner innovation category  
 / Brand Battle finalist  
 World Alcohol-Free Awards  
 Gold / Silver

**FOOD&WINE**  
 The Best Nonalcoholic Spirits,  
 According to Bartenders

**VINEPAIR**  
 The 24 Best Non-  
 Alcoholic Drinks Brands  
 for 2024

**SevenFiftyDaily**  
 The 10 Best Non Alcoholic Drinks,  
 According to Retailers

**FOOD&WINE**  
 5 Non-Alcoholic Aperitifs For When You Need  
 a Break from Booze

The only wine based (di vino) zero proof vermouths. Made on the greek island of Lesbos, using bitter oranges, wormwood, thyme, rosemary and other greek herbs. The halo shape on the label symbolizes the “divine” effect of enjoying a drinking occasion without the alcohol.

## ROOTS DIVINO APERITIF BIANCO

Going back to the roots of ancient herbal remedies, we rediscover rosemary, thyme & wormwood in a fresh & sour contemporary “bianco” vermouth from Greece.



## ROOTS DIVINO APERITIF ROSSO

Going back to the roots of ancient herbal remedies, we rediscover bitter orange, gentian & wormwood in a bittersweet contemporary “rosso” vermouth from Greece.

### FEATURED IN:

DEATH & CO

THE PENDRY  
MANHATTAN

WEST HOLLYWOOD  
EDITION HOTEL

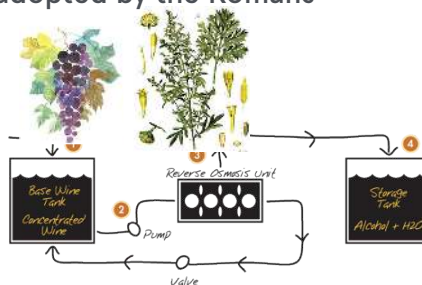
53 RESTAURANT  
MoMA NEW YORK

SWEET POLLY  
BROOKLYN



### HISTORY & PRODUCTION

- Absinthe wine, vinum absinthium or vermouth as we call it today, has its roots in ancient Greece and Hippocrates.
- Hippocrates wine (fortified & wormwood infused wine, prescribed as a remedy), was the first “vermouth”, which was adopted by the Romans and much later developed in Northern Italy.
- We first produce a mediterranean vermouth by infusing & macerating wormwood, rosemary, gentian & other greek herbs into sweetened wine and then dealcoholize it with a reverse osmosis process



## DIVINO SPRITZ



Fill a wine glass with ice and add

- 2 oz (60ml) of **ROOTS DIVINO ROSSO**

Top up with tonic and garnish with an orange zest

## 0% NEGRONI



Fill an old fashioned glass with ice and add

- 1.5 oz (45ml) of **ROOTS DIVINO ROSSO**
- 1.5 oz (45ml) of non alcoholic bitter (e.g. The Pathfinder)
- 0.5 oz (15ml) of non alcoholic gin

Garnish with an orange zest

## DIVINO MANHATTAN



Fill an old fashioned glass with ice and add

- 1.5 oz (45ml) of **ROOTS DIVINO ROSSO**
- 1.5 oz (45ml) of non alcoholic whisky (e.g. Kentucky 74 Bourbon)

Garnish with an orange zest

## DIVINO AMERICANO



Fill a wine glass with ice and add

- 1 oz (30ml) of **ROOTS DIVINO ROSSO**
- 1 oz (30ml) of **ROOTS DIVINO BIANCO**

Top up with tonic and garnish with an orange zest

## DIRTY MARTINI SPRITZ



Fill a wine glass with ice and add

- 2 oz (60ml) of **ROOTS DIVINO BIANCO**
- 2 barspoons of olive brine

Top up with soda and garnish with a 2 olives

## MOJITO%



In a tall glass add

- 1 oz fresh lime juice
- fresh mint sprigs

Give it a spin with a bar spoon or muddle gently

Add ice and

- 2 oz (60ml) of **ROOTS DIVINO BIANCO**

stir the ice with all ingredients one more time.

Add more ice and top up with soda. Garnish with fresh mint

## 0% SOUR



Fill a shaker with ice and add

- 2 oz (60ml) of **ROOTS DIVINO BIANCO**
- 1 oz (30ml) fresh lime juice
- 0.5 oz (15ml) simple syrup

Shake with ice and double strain in a coupette glass. Garnish with a lemon zest

## DIVINO MARGARITA



Fill a shaker with ice and add

- 1.5 oz (45ml) of **ROOTS DIVINO BIANCO**
- 1.5 oz (45ml) non alcoholic tequila
- 3/4 oz (22.5ml) fresh lime juice

Shake and double strain in a coupette glass

\*as shown on Canadian TV Show "The Social"