

#2 best selling
NA vermouth in the US

ROOTS DIVINO 0% ALC VERMOUTH

"Best Non Alcoholic
Spirit 2024"

Wine & Spirits Wholesalers of
America WSWA Las Vegas 2024
Double Gold
World Alcohol-Free Awards
Gold - Silver

SevenFiftyDaily

VINEPAIR

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The 10 Best Non-Alcoholic
Drinks According to Retailers

The 24 Best Non-Alcoholic
Drinks Brands for 2026

The Best Non-Alcoholic Spirits
According to Bartenders

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.

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

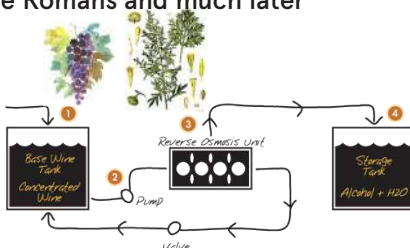
Going back to the roots of ancient herbal remedies, we rediscover bitter orange, gentian & wormwood in a bitter-sweet contemporary "rosso" vermouth from Greece.

FEATURED IN:



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.
- Made on the Aegean Island of Lesbos. 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
- 0.5 oz (15ml) of non alcoholic gin

Garnish with an orange zest

THE 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

THE DRY MARTINI



Actually a 50/50 NA Martini. Fill a wine glass with ice, let it cool and drop the ice. In a mixing glass add

- 1.5 oz (50ml) of **ROOTS DIVINO BIANCO**
- 1.5 oz (50ml) of NA gin
- 1-2 barspoons of brine (for a dirty martini, must try)

Give it only 1-2 stirs over ice and strain in the cooled martini glass.

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"