

#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

The 10 Best Non-Alcoholic  
Drinks According to Retailers

VINEPAIR

The 24 Best Non-Alcoholic  
Drinks Brands for 2026

FOOD&WINE

The Best Non-Alcoholic Spirits  
According to Bartenders

FOOD&WINE

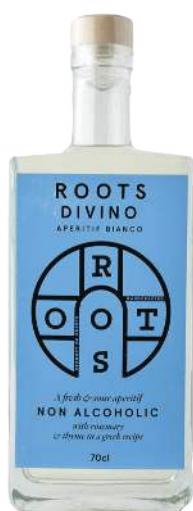
5 Non-Alcoholic Aperitifs For When  
You Need a Break from Booze

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.

## 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

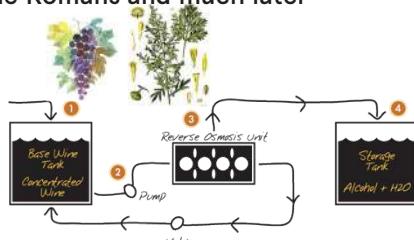
Going back to the roots  
of ancient herbal  
remedies, we rediscover  
bitter orange, gentian &  
wormwood in a bitter-  
sweet contemporary  
"rosso" vermouth from  
Greece.

### 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

## 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

## 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

## 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 coupe glass. Garnish with a lemon zest

## DIVINO MARGARITA

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



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 coupe glass