

WINES

VERMOUTH DI TORINO

Bianco



INGREDIENTS: blend of sugar, alcohol, wine and extract of forty herbs. Our wine base is made of Moscato d'Asti DOCG by 20% according to the traditional Piedmontese recipe. In this white version chamomilla, gentiana and sweet orange stick out particularly. The complete 40 herbs list along with the infusion process are part of the secret recipe owned by Scarpa since the 1940's



ABV%: 17%

SUGAR CONTENT: 70 gr/lt



COLOUR: light gold

AROMA: dry flowers and Moscato wine, the gentle notes of chamomilla, gentiana and sweet orange are particularly remarkable

TASTE: very delicate and gentle, the delicacy of the flowers has a long persistence



SERVE AT: it can be enjoyed pia in or on the rocks, best served chilled at 10-12 degrees though

* Most herbs and spices come from the countryside town of Pancalieri, in Piedmont. Pancalieri is located outside of Turin along the river Po and is known for its cultivation of medicina/ and aromatic herbs.

