

WINES

VERMOUTH DI TORINO

Rosso



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 receipe. In this red version rubharb, angostura and bitter orange stick out particularly. The complete 40 herbs list along with the infusion process are part of the secret receipe owned by Scarpa since the 1940's



ABV%: 18%

SUGAR CONTENT: 70 gr/lit



COLOUR: deep brown with ocher shades

AROMA: very complex combination of herbs and Moscato wine, the bitter notes of rubharb, licorice and Artemisia are particularly remarkable

TASTE: very persistent and round, pleasantly bitter and mouth-watering



SERVE AT: it can be enjoyed pia in or on the rocks, best served chi/led at 10-12 C° 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.

