

WINES

VERMOUTH DI TORINO

Superiore Extra Dry



INGREDIENTS: mix of sugar, alcohol, wine and extract of thirty herbs. 100% Cortese del Monferrato is used as base wine here and gentian and artemisia stick out particularly well. This vermouth is not filtered nor stabilised as to create the peculiar cloudy look



ABV%: 18%
SUGAR CONTENT: 30 gr/lt



COLOUR: light staw-yellow with clear green hints
AROMA: embracing and neatly bitterish, Gentian and Artemisia stand out undisputely
TASTE: intense, bitter and erbaceous. Extraordinary lenght



SERVE AT: 6-8 C°

* 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.

