

# Vermouth di Torino Classico



**Production Area:** Traditional area of Piedmont

**Wine used :** Moscato and other quality grapes

**Ingredients:** Wine, sugar, alcohol, extracts of aromatic herbs, spices, bitter orange peel and caramelized sugar

**Production Techniques** More than twenty different herbs macerate with the spices coming from all over the world, for more than a month in alcohol. The bitter oranges are picked while still green and carefully hand peeled; the peel is infused in the alcohol for about a month in order to extract its precious essential oils. The wine, herbal extracts, spices, alcoholic infusion of the orange peel and the caramelized sugar blend together and the vermouth obtained from this artisanal method is then left to finish in vats for at least four months.

**Alcohol :**18% Vol.

**Colour:** Amber

**Bouquet** Intense with aromatic herbs; very complex with distinct notes of vanilla, bitter orange, gentian, cinchona and rhubarb

**Taste :**Sweet with exceptional body and a pleasant aftertaste of Artemisia

**Serving Temperature :** 6°-8° C (43°-46°F)

**Accompaniment** Excellent as an aperitif or while simply relaxing