



VERMOUTH DI TORINO SUPERIORE BIANCO

PIEDMONTESE TRADITION, CONTEMPORARY SPIRIT

Roman absinthe and a select bouquet of botanicals blend together in an elegant and enveloping sip, expressing all the elegance of the terroir. Excellent on its own, perfect for mixing.

PERFECT SERVICE

Delicious pure on the rocks as an aperitif, ideal as a base for creating the most classic cocktails.

APPEARANCE

Intense straw yellow color.

BOUQUET

Dense aromatic complexity dominated by Roman wormwood, with notes of floral spices and a harmonious finish.



INGREDIENTS

Piedmont DOC wine, sugar, alcohol, and an infusion of aromatic herbs and spices.

17% VOL 100cl

SERVING TEMPERATURE

6° - 8°C

FLAVOR

Complex and balanced, with a harmony of spices and roots and a well-balanced sugary and alcoholic smoothness.

STORAGE

After opening, store in a cool place and consume within one month.
Contains sulfites.

ORIGIN

Made in Italy, with Piedmont DOC wine.