



VERMOUTH DI TORINO SUPERIORE ROSSO

NOBLE RED, UNCOMPROMISING TASTE.

Piedmontese DOC wine and prized botanicals, including Roman wormwood, come together in an exclusive recipe. A vermouth with a harmonious and refined profile, an authentic expression of Piedmontese excellence.

INGREDIENTS

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

18% VOL 100cl

SERVING TEMPERATURE

6° - 8°C



PERFECT SERVICE

Delicious neat on the rocks as a digestif, but essential as a base for creating the most classic cocktails such as the Negroni, Americano and Manhattan. Recommended glass: Tulipano if drunk neat.

APPEARANCE

Dark garnet color.

BOUQUET

A dense aromatic expression of wormwood, spices, and roots, with a delicious finish.

FLAVOR

Complex, with a balance between the bitterness of the bark and spices and the smoothness of the sugar and alcohol.

STORAGE

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

ORIGIN

Prodotto in Italia, con vino DOC piemontese.