



VERMOUTH DI TORINO ROSSO

THE AROMATIC BOOST FOR YOUR COCKTAILS

Wine and aromatic herbs blend together in a deep, bold, modern, spicy, and surprisingly balanced blend. Ideal for those who love to innovate on classics and add personality to every drink.

PERFECT SERVICE

Delicious enjoyed neat as a digestif, yet indispensable as a base for creating the most classic cocktails such as the Negroni, Americano, and Manhattan.

APPEARANCE

Red-brown color.

BOUQUET

Dense aromatic complexity resulting from the blend of mugwort with spices and herbs, with a delicious aroma.



INGREDIENTS

Wine, sugar, alcohol, and infusions of aromatic herbs and spices.

17% VOL 100cl

SERVING TEMPERATURE

6° - 8°C

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

Made in Italy, with Piedmont DOC wine.