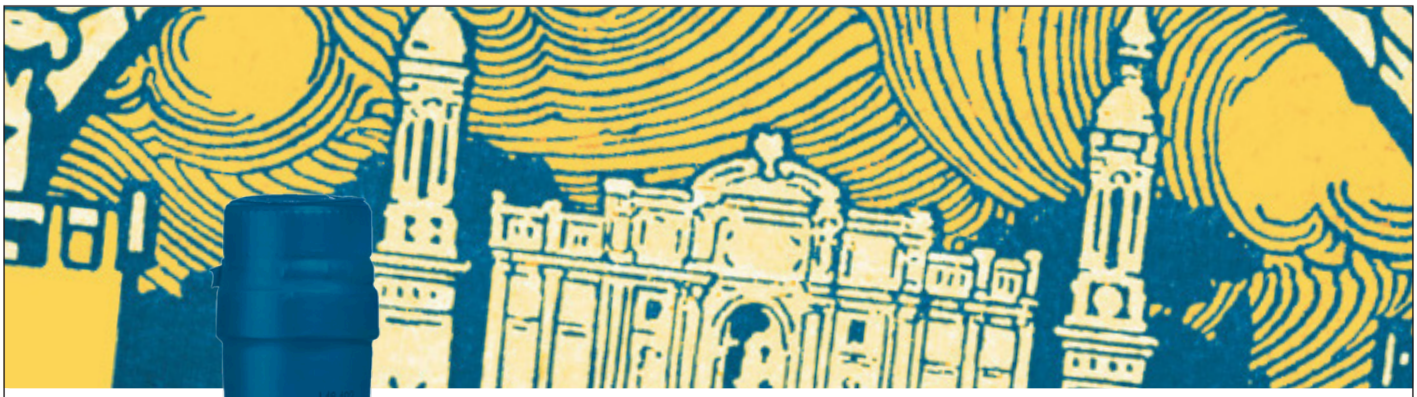





# ANTICA TORINO

## VERMOUTH DI TORINO BIANCO

Capacity: 750ml - 375ml
Ingredients: wine, muscat must, water, sugar, alcol, wormwood, marjoram, sage, coriander, iris, licorice etc.
Sugar: 16,5%
Alcohol: 16%
EAN: 8057949760061

**PRESENTATION**

In 2016, Vittorio Zoppi and Filippo Antonelli founded Antica Torino to produce and rediscover traditional flavored wines, liqueurs, and distillates of Piedmont, using old family recipes.

To trace the origins of the **Vermouth di Torino Bianco** recipe, we must go back to the last century, between 1940 and 1950. It belonged to the great-uncle of Paola Rogai, our operations manager, the heart and soul of the company.

Peculiar ingredients include wormwood, marjoram, sage, coriander, iris, and licorice. These are macerated together, with the exception of licorice, which is processed separately.

**Vermouth di Torino Bianco** is a very popular Italian aperitif, less alcoholic than our red and dry vermouths, with expressive notes of flowers and licorice, slightly spicy, round and pleasant, refreshing and digestive.

Fantastic with ice, a lemon peel as a garnish and a sage leaf!

Certified by a Control Body authorized by the Competent Ministry

ANTICA TORINO
MANIFATTURE LIQUORI

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