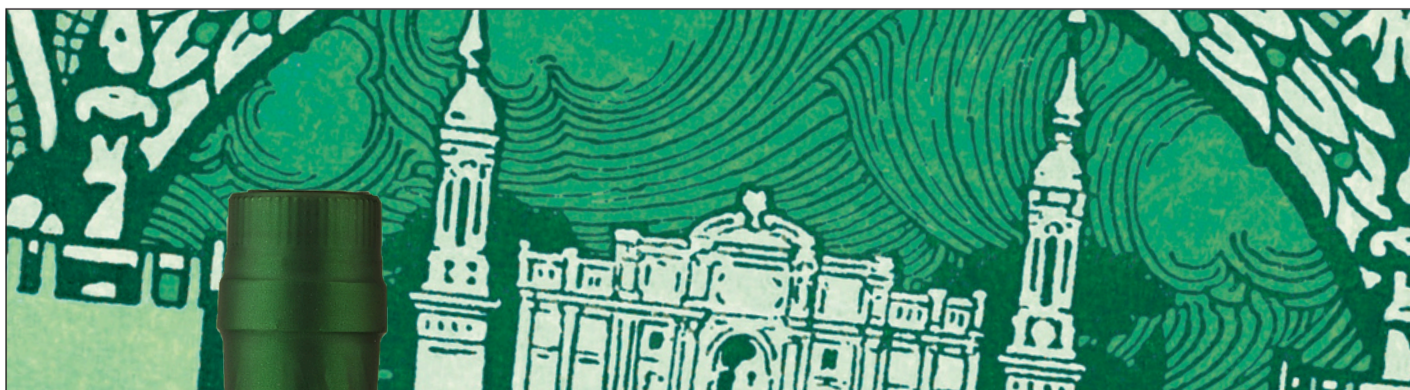




ANTICA TORINO

VERMOUTH DI TORINO DRY

Capacity: 750ml - 375ml

Botanicals and Spices: wormwood, musk yarrow, knapweed, sage, thistle, hyssop etc.

Sugar: 3%

Alcohol: 18%

EAN: 8057949760023

PRESENTATION

In 2016, Vittorio Zoppi and Filippo Antonelli founded the company Antica Torino to produce and rediscover traditional flavored wines, liqueurs, and distillates of Piedmont, using old family recipes or creating new ones, always inspired by the past.

Vermouth di Torino Dry comes from a 1950s recipe called 'extract for dry vermouth'.

The ingredients include various wormwoods, musk yarrow, knapweed, hyssop, thistle, sage etc., with the use of mountain herbs combined with garden herbs. The macerations take place separately and, once combined, half of the juice is distilled so that the product has a longer life. Following, the aging in steel tanks.

We use an Italian white wine so that the vermouth is elegant, floral, vinous, with strong aromatic notes.

Vermouth di Torino Dry is particularly pleasant drunk with ice and a lemon zest or it can be used as a very distinctive ingredient in famous cocktails such as Martini Cocktail, Perfect Martini and the Old Pal.




Certified by a Control Body authorized
by the Competent Ministry



ANTICA TORINO

MANIFATTURE LIQUORI

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