



ANTICA TORINO VERMOUTH ROSSO

Capacity: 750ml - 375ml

Botanicals and Spices: wormwood, rhubarb, gentian, rosemary, oregano, vanilla, cumin etc.

Sugar: caramelized beet sugar, 19.2%

Alcohol: 18%

EAN: 8057949760009

PRESENTATION

Vittorio Zoppi and Filippo Antonelli founded the company Antica Torino to produce and rediscover traditional flavored wines, liqueurs and distillates of Piedmont, creating new recipes inspired by tradition. Their first product could only be a vermouth, a symbol of excellence and the elegant lifestyle of the city.

The **Vermouth Rosso** comes from constant work at the distillery and continuous experiments and tastings, with the aim of creating an organoleptic masterpiece. The search for the recipe lasted months and saw many versions of the product before the definitive one was established, inspired by the oldest Savoy traditions.

The ingredients include garden herbs such as rosemary and oregano, which in the past farmers used to flavor wines, combined with botanicals from the Piedmontese mountains such as wormwood and gentian, as well as exotic ones such as vanilla and cumin.

Thirteen botanicals are artisanally cold-macerated in cereal-based alcohol for up to 60 days. The tincture obtained by pressing the macerations is added to the wine, which represents 75% of the bottled product. The particular color is obtained by burning the beet sugar.

ANTICA TORINO

MANIFATTURE LIQUORI




Certified by a Control Body authorized
by the Competent Ministry



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