

ANTICA TORINO VERMOUTH DI TORINO ROSSO



The base wine grapes are Bombino, Trebbiano, Freisa & Moscato. Deep amber red color, clear and consistent. Intense and complex aromas, winey, spicy and herbaceous, with scents of laurel, rhubarb, gentian, vanilla and citrus peel. In the mouth it is fresh, sweet, alcoholic, and savory; distinct notes of ginger, laurel, vanilla and rhubarb. Quite bitter on the midpalate. Great depth, long persistence. Antica focuses on local botanicals with a bent on pungent savory herbs including rosemary, thyme and oregano rounded out by citrus, rhubarb, wormwood and gentian. All natural with no artificial additives. Delicious on its own or mixed into cocktails. The most immediate use is with ice, a sprig of rosemary and lemon or orange peel.

Vermouth di Torino is a protected designation that requires the use of grapes from the region. Derived from constant work at the distillery and continual experimentation and tasting, with the aim of creating an organoleptic masterpiece. The ingredients include home-grown herbs such as absinthe, rhubarb and gentian, grapefruit peel, vanilla pods, rosemary and red thyme, which country-dwellers have always used to aromatize their wines. Thirteen botanicals in all, entirely natural (with no ready-made dyes), processed individually and on a cottage-industry basis, whose complete list remains a secret according to the best Piedmontese tradition: each vermouth, in fact, has its own formula, jealously guarded within the family.

Vittorio Zoppi and Filippo Antonelli founded the Antica Torino company to produce and rediscover traditional Piedmontese aromatized wines, liqueurs and spirits, creating new recipes inspired by traditional ones. Their first product could only be a vermouth, the symbol of the city's excellence and elegant lifestyle.

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Tasting Note:

ANTICA TORINO VERMOUTH DI TORINO ROSSO

A base of white wine grapes. Aromas of laurel, rhubarb, gentian, vanilla & citrus peel; winey, herbaceous & spicy; flavors of ginger, laurel, vanilla & rhubarb; fresh, sweet, alcoholic & savory; bitter on the midpalate, great depth & persistence.

Shelf Talker:

ANTICA TORINO VERMOUTH DI TORINO ROSSO

A base of white wine grapes. Deep amber red color. Complex aromas, winey, herbaceous & spicy, with laurel, rhubarb, gentian, vanilla & citrus peel. Flavors of ginger, laurel, vanilla & rhubarb. Fresh, sweet, alcoholic & savory. Bitter on the midpalate, great depth & persistence. Antica focuses on local botanicals. All natural. Delicious on its own or mixed into cocktails. Try with ice, a sprig of rosemary & lemon or orange peel.



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