

# ANTICA TORINO VERMOUTH DI TORINO DRY



From Cortese DOC del Piedmont, white wine with natural botanicals, alcohol, and sugar. Straw yellow color, clear and consistent. Intense and complex aromas that are spicy, floral, and mineral forward with fruity aromas of citrus and dried fruit. In the mouth it is dry, warm, fairly soft and persistent with flavors of cinnamon, flowers, sage, minerals, and almonds. Fantastic with ice and lemon zest or it can be used as an ingredient in many cocktails.

The Vermouth di Torino Dry is created from a 1950s recipe called 'Extract for dry vermuttino.' Ingredients include different absinthes, yarrow, hyssop, thistle, and sage, using more of the mountain herbs than the garden variety. The botanicals are macerated separately in 96-degree alcohol for about 30 days; once joined, a part of the macerate is distilled; the wine of the macerate and the distillate is blended then matured and refined in steel tanks; filtered before bottling. The distillation of part of the macerate strengthens the taste-olfactory notes of Artemisia flowers and unique spices, which adds longevity to the flavored wine.

In 2016 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:*

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## *Shelf Talker:*



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