

# CHAZALETES & CO. VERMOUTH DI TORINO BIANCO



A red wine based Vermouth di Torino produced according to the authentic recipe of Clemente Chazalletes dating back to 1876 where, besides wormwood, you may get notes of Piedmontese savory, marjoram and musk mallow as well as exotic sandalwood and coriander. This Vermouth is named after Queen Margherita who, in 1907, granted to Chazalletes the royal patent and the use of the House of Savoy coat of arms. *Della Regina* translates from Italian as: 'of the Queen'.

Uses the Bava family's own Barbera as the base wine, with a touch of Nebbiolo. *"You get a very different reaction between the red wine and the extracts,"* says Roberto Bava, *"The tannins [in the wine] react to the spices and bitterness and evolve in a different way over time."* The resulting Vermouth has a richer color and a more solid chewiness to the flavor than modern examples. Alongside Piemonte wormwood, the resurrected 1876 recipe takes in Piedmontese herbs, marjoram and musk mallow alongside more far-flung botanicals in sandalwood, mace, galangal, clary sage, cinchona bark and coriander. Each botanical is individually prepared, with the maceration time ranging from a few days up to many weeks. Wine is 75% of the final product. The only other ingredients are alcohol and sugar.

Once one of the most significant names in Vermouth, Clemente Chazalletes founded Chazalletes & Co. in the heart of Turin in 1876. His unique formulas for Vermouths, liqueurs, bitters and spirits soon won the company acclaim and awards across the world. Using the original, 140-year-old recipes of Clemente, the Bava family has resurrected one of Turin's oldest, family-run Vermouth brands. Today, crafted under the eye of Giovanni Chazalletes, (great-grandson of Clemente) and using the original recipes put down well over a century ago, Chazalletes & Co. relaunched with the three core categories of Vermouth di Torino.

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## Tasting Note:

### CHAZALETES & CO. VERMOUTH DI TORINO ROSSO

Barbera & Nebbiolo base. Wormwood, Piedmontese savory, marjoram & musk mallow as well as exotic sandalwood & coriander.

## Shelf Talker:

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