## CHAZALETTES & CO. VERMOUTH DI TORINO BIANCO

This Vermouth with a base of dry Moscato wine, has an intense floral and fruit perfume with stand out marks of sweet citrus, coriander, angelica and scents of cardamom. Touches of gentian and rhubarb balance with the natural sweetness. This Vermouth is named after Queen Margherita who, in 1907, granted to Chazalettes the royal patent and the use of the House of Savoy coat of arms. Della Regina translates from Italian as: 'of the Queen'.

Crafted from the hand written recipes and side notes added by the members of the family over decades, which is incredibly rare. Spices and herbs are dried, diced and then separately macerated in a solu- tion of alcohol and water. The composition of this solution , the tem- perature and the duration are different for every herb spice (from a few days to a month). The extract of the different ingredients (artemisia absintium, coriander, cardamom, angelica, elderflower, orange, gentianella, rhubarb, winter savory, mace, sage, vanilla and others) are separately added to the wine to create the unique formula. 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 Chazalettes founded Chazalettes & 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 Chazalettes, (great-grandson of Clemente) and using the original recipes put down well over a century ago, Chazalettes & Co. relaunched with the three core categories of Vermouth di Torino.

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## Tasting Note:

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Dry Moscato base. Intense floral & fruit perfume with sweet citrus, coriander, angelica & cardamom; touches of gentian & rhubarb balance with the natural sweetness.

## Shelf Talker:

