

ANTICA TORINO APERITIVO DI VINO 'STELLARE PRIMO'



A white wine base from Northern Italy, with natural botanicals, alcohol and sugar. Aromas of tangy fruit candies, dried strawberry and fresh orange pulp introduce a spike of approachable gentian bitterness on the palate while expertly balancing a hint of sweetness with lemon zest on the edges of the tongue. Grapefruit peel and subtle minerality on the finish are amplified when combined with a splash of soda water.

Wine-based aperitivo produced in Northern Italy for Antica Torino. Botanicals are macerated for varying lengths of time in a combination of Italian neutral wheat spirit and brandy distilled from Northern Italian varieties. Featured botanicals include gentian, rhubarb root, sweet & bitter orange peel, grapefruit peel, orris root, and heartsease (wild pansy). The infused spirit is combined with a combination of white wines from Northern Italy. Sweetened with beet sugar and colored with all-natural cochineal dye. The final aromatized wine is lightly filtered to remove any remaining particulate and rested for 3 months before bottling. Made in small batches, with high quality base ingredients and botanicals.

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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

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Shelf Talker:

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