

# ANTICA TORINO VERMOUTH DI TORINO BIANCO



From Cortese DOC del Piedmont white wine with natural botanicals, alcohol and sugar.

Vermouth di Torino Bianco is a very popular Italian aperitif, less alcoholic than their red and dry vermouth. Light yellow color. Expressive notes of flowers and licorice, slightly spicy, round and pleasant, very refreshing and digestive. Can be used in many ways. In particular as a base to create unforgettable and timeless cocktails thanks to its extraordinary versatility or even to be tasted accompanied by a sage leaf and ice.

Vermouth di Torino Bianco is a recipe from the last century, dating back to the years between 1940 and 1950. It belonged to the great-uncle of Paola Rogai, the office manager, soul and engine of the company. Among the ingredients absinthe, marjoram, sage, iris and licorice. The ingredients are macerated together, except the licorice which is processed separately.

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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