

BORDIGA VERMOUTH DI TORINO EXTRA DRY



Trebbiano, Moscato and Cortese from the Langhe. With no sugar to hide behind, the acidity in the wine comes through and the floral and herbal notes shine. This is the classic vermouth for the Martini, its freshness livens up cocktails and we encourage you to use it in heavier pours than usually called for. It is also excellent in some savory dishes, such as risotto, or sautéed vegetables, such as carrots. In Piedmont it is drunk chilled with fresh seafood or aperitivo.

This classic vermouth is based on Piedmontese white wines, roughly 1/3 Moscato, the remainder Trebbiano and Cortese. Twenty-five botanicals are used, many grown in the Occitan Alps near the distillery; the primary ones are wormwood, dittany, elderflower, cinchona bark, quassia, orange peel, angostura bark, wild thyme, gentiana acaulis, pepper, and pomegranate. The botanicals are individually infused in pure alcohol derived from wheat, so that the extraction of each component is correct. (No purchased infusions are used.) These infusions are combined, and then blended with the different wines, and sugar is added. After cold stabilization and filtration, the vermouth is bottled; after resting for another few weeks it is ready to be sold.

The Bordiga distillery was founded in 1888 by Pietro Bordiga, a passionate bartender & herbalist, who was living in the northern Italian city of Torino (Turin) at the foot of the Alps. Using his knowledge of local botanicals & the extraction of essential oils, Pietro created a recipe for vermouth that is still used today. Bordiga does all their own botanical infusions & each botanical is infused separately. This is an important marker of quality - each botanical benefits from being macerated in alcohol at different degrees and for different lengths of time - and changes depending on the characteristics of each year's crop. Some herbs are infused fresh and some dry. The resulting infusions are kept in a cellar under the distillery which includes an impressive library of botanical infusions that are used in varying quantities throughout their range of products. They produce entirely traditional products that also fit squarely into the modern cocktail culture.

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Tasting Note:

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Shelf Talker:

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