

# BORDIGA VERMOUTH DI TORINO ROSSO



Nebbiolo, Moscato and Trebbiano from the Langhe. Still made according to Pietro's original recipe which importantly uses Nebbiolo as one of the base wines. This is what provides the red color. Cardamom, vanilla and citrus meld with a silky mouthfeel. Freshness and acidity allow the botanicals to shine. This excellent sweet vermouth can be drunk as an aperitivo on the rocks or with soda and will transform your Negroni or Manhattan.

This classic vermouth is based on both white and red wine (sweet vermouth is often made of white wine only, the color coming from caramel). About 25 botanicals are used, many grown in the Occitan Alps near the distillery; the principal ones being wormwood, dittany, elderflower, cinchona bark, quassia, orange peel, Gentiana Acaulis flowers, cardamom, yarrow, and saffron. 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 months 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:*

BORDIGA  
VERMOUTH DI TORINO ROSSO  
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## *Shelf Talker:*

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