

BORDIGA VERMOUTH DI TORINO BIANCO



Trebbiano, Moscato and Cortese from the Langhe with Artemisia absinthium, European dittany, elderflower, cinchona, orange peel, anise, vanilla bean and Gentiana acaulis flowers. Pietro's first recipe, created in 1888 and is still in use today. Tremendously versatile in cocktails. Citrus, baking spice and floral elements define the palate. As with all Bordiga vermouths, freshness and acidity set it apart from others in the category, allowing the botanicals to shine. Try this in a white negroni, or classic cocktails like the puritan or Gibson.

Artemisia, elderflower, dittany and gentiana all wild foraged locally, orange peel from Sicily, vanilla from Madagascar, others from Asia. Wines are trebbiano, moscato and cortese from the Langhe. The wines were mixed and rested 5 days. The sugar was added and stirred periodically over 5 days to dissolve. All herbs infused or distilled individually then added to the wine solution. Rested 40 days. Clarified naturally with cold temperature, paper filtered, rested 10 days, then bottled and rested 20 days in cellar.

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 BIANCO

Trebbiano, Moscato & Cortese with Artemisia absinthium, European dittany, elderflower, cinchona, orange peel, anise, vanilla bean & Gentiana acaulis flowers; created in 1888 & still in use today; citrus, baking spice & floral elements; freshness & acidity.

Shelf Talker:

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