

## VERMOUTH ROSSO DI TORINO


*Description of this red quality Vermouth:*

*This Vermouth Rosso di Torino has a bright and fresh cherry red color. This is thanks to the base of red barbera grapes (unlike most red vermouths, which are made from white wine with an added caramel.)*

*Thanks to the use of the barbera wine, aged in oak barrels, the taste of the red wine is well preserved. In combination with a Piedmontese spice mix this creates a harmonious play of bitter, sweet and herbal notes.*

*This vermouth can be enjoyed neat, chilled or with ice as an aperitif or digestif. The addition of a (dried) orange peel provides the ideal finish. Thanks to the bittersweet notes, this vermouth is also extremely suitable in various cocktails, such as a Negroni.*

 *Fresh, bright and full cherry red*

 *In addition to the aromas of red fruits and cherry on alcohol, you will find beautiful spicy aromas of cinnamon, cloves, orange*

 *Cherry liqueur and a fantastic fresh bittersweet herbal taste.*

Appellation : Vermouth Rosso di Torino

Grapes : Barbera

Winemaking process : Barbera aged in oak barrels, 2 months infused with various Piedmontese herbs  
Addition of alcohol and sugar for taste and preservation.

Bottle : Borgonotta nuovo 75 cl

Cork : Oak stopper for multiple use

Preservation : - unopened 5 to 7 years  
- opened and refrigerated: 3 to 4 months

ABV : 17 %

Serving temperature : chilled or with ice



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