



VERMOUTH DI TORINO SUPERIORE ROSSO

Piedmont, Italy

Bèrto

www.distilleriaquaglia.it

Method & Production

Alcohol is infused with a selection of herbs and spices, including; wormwood, juniper, rhubarb, myrrh, licorice, vanilla, mint, among others, for a 60 day period. The botanicals are then pressed and sugar and Piemontese wine (80% Cortese DOC, 20% Barbera d'Asti DOCG) are added to make the Vermouth, followed by a light filtration and bottling.

Tasting Notes

With a shining dark amber colour, this Vermouth reveals the characteristic hints of wormwood, gracefully matched with balsamic aromas, wood and resin.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
DQ0024	Vermouth di Torino Superiore Rosso	Glera: %	NV	18.0%	Stopper	6x0.75lt	No	No	No	No