



## VERMOUTH DI TORINO SUPERIORE ROSSO

Piedmont, Italy

Antica Distilleria Quaglia

[www.distilleriaquaglia.it](http://www.distilleriaquaglia.it)

### Method & Production

Crafted in Piedmont, this vermouth is made with a blend of herbs and spices, and red and white wines, led by Barolo from Serralunga d'Alba alongside Arneis, Cortese, Trebbiano and Malvasia, carefully infused with a selection of herbs and spices. The Barolo component forms the structural core, resting for over four years in oak before being brought to life with fresher white wines, lending tension and lift.

Produced in a limited run of just 5,000 bottles, with the first release comprising 2,050 bottles in 2026.

### Tasting Notes

In the glass, it shows a deep garnet hue with subtle orange reflections. The nose is warm and layered, with balsamic tones, dried citrus peel and a gently medicinal character that recalls classic aperitifs of the past. On the palate it is full and rounded, revealing a poised balance between sweetness and bitterness. Spices and citrus unfold smoothly, supported by soft herbal notes, mature tannins and a distinctive, lingering bitter finish.

### Food Matching

Bitter chocolate, blue cheese, zabajone, roasted hazelnuts.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Spirits &amp; Liqueurs</b>										
DQ0065	Vermouth di Torino Superiore Rosso		NV	18%	Stopper	6x0.75lt	No	No	No	No