



VERMOUTH DI TORINO SUPERIORE BIANCO

Piemonte, Italy

Bèrto

www.distilleriaquaglia.it

Method & Production

Alcohol is infused with a selection of herbs and spices, including; wormwood, lemon balm, cinnamon, mace, ginger, rose, sage, turmeric and among others, for a 60 day period. The botanicals are then pressed and sugar and Piemontese wine (100% Cortese DOC) are added to make the Vermouth, followed by a light filtration and bottling.

Tasting Notes

A traditional Piedmontese aromatised wine, showing the typical bitter notes of Wormwood combined with delicate hints of spices and flowers.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------------------|-------------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Spirits & Liqueurs | | | | | | | | | | |
| DQ0025 | Vermouth di Torino Superiore Bianco | Glera: % | NV | 18.0% | Stopper | 6x0.75lt | No | No | No | No |