



VERMOUTH DI TORINO SUPERIORE BERTO BIANCO

Piemonte, Italy

Antica Distilleria Quaglia

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 | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan |
|-------------------------------|---|---------|---------|--------------|-----------|---------|------------|-------|
| Spirits & Liqueurs | | | | | | | | |
| DQ025 | Vermouth di Torino Superiore Berto Bianco | NV | 18.0% | Stopper | 6X0.75lt | No | No | No |