



VERMOUTH DEL PROFESSORE ALLA VANIGLIA

Piemonte, Italy
Del Professore

Method & Production

A vermouth deriving from a 100% Freisa wine, this is produced in a slightly different way to the other Del Professore vermouths. Usually, the wine is infused with the selected herbs, spices and roots, left in alcohol for at least 1 month and then filtered. This vanilla vermouth is, on the other hand, treated differently. Several kilos of natural, Madagasan vanilla is cut by hand, mixed with wine and and left to rest for at least 1 month. Then, sugar and an infusion of absinthe, gentian root, quassia wood and vanilla are added and the mixture is left for 6 months before bottling.

Tasting Notes

This vermouth shows an immediate and intense garnet color. The nose is rich, full and complex, enhanced by warm notes of vanilla, which is accompanied by fresh citrus tones and enveloping rhubarb scents. The palate is balanced through a mouthfilling softness and elegant, but kept fresh by a pleasant and prolonged bitterness.

Code	Label name	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Spirits & Liqueurs								
DQ034	Vermouth del Professore alla Vaniglia	NV	18.0%	Stopper	6X0.75lt	No	No	No