



## VERMOUTH DI TORINO SUPERIORE BIANCO

Piemonte, Italy

Bèrto

[www.distilleriaquaglia.it](http://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 | Natural |
|-------------------------------|-------------------------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>Spirits &amp; Liqueurs</b> |                                     |         |         |              |           |         |            |       |         |
| DQ025                         | Vermouth di Torino Superiore Bianco | NV      | 18.0%   | Stopper      | 6X0.75lt  | No      | No         | No    | No      |