TOSTI 1820

VERMOUTH DI TORINO

MIXOLOGY EDITION

Vermouth making is an art that has been past down for generations. Tosti with its centuries-old experience has rediscovered this ancient recipe from Piedmont dating back to the '800 giving the sensory emotion of the original Bianco and Rosso Vermouth di Torino. The main character is the artemisia to which infusions of herbs and spices are added to enhance its aroma and taste. Tosti Vermouth di Torino "mixology edition" line is a refined choice with an intense and spicy flavor able to enhance every cocktail with a deep and refined flavor.



DENOMINATION: Vermouth di Torino rosso.

DESCRIPTION: aromatized wine.

INGREDIENTS: wine, sugar, alcohol, aromatic herb infusions including artemisia, china, rhubarb and gentian, aromas. Artemisia is the Pontica variety, better known as Wormwood, grown, harvested and dried strictly in Piedmont. Both Artemisia's leaves and flowers are used to give aromatic and bitter taste to the product.

COLORING AGENT: caramel E150d.

PROCESS: maceration in alcohol of the aromatic herbs. Extraction of the infusion thus obtained and subsequent blending with wine, sugar and caramel. Refining in tank.

TECHNICAL INFORMATION

ALCOHOL: 16% vol.

ORGANOLEPTIC FEATURES

COLOR: dark amber with shiny glints.

SCENT: intense and aromatic, with spicy hints of aromatic herbs such as artemisia wormwood, rhubarb, gentian and a surprising bitter note.

FLAVOR: full and balanced. The wine gives the structure and the right acidity while the sugar balances the perception of artemisia's bitter note. Long finish and sharp tasting profile.

SERVICE SUGGESTIONS: perfect on the rocks, it is a surprising ingredient to add a touch of personality and complexity to the great classics such as, for example, Americano and Negroni.

IDEAL SERVING TEMPERATURE: 6-8 °C.

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