

TOSTI

1820



VERMOUTH DI TORINO
SUPERIORE



RISERVA TAURINORUM



A BASE DI ESTRATTI DI ERBE E SPEZIE INFUSE IN MOSCATO

The history of Tosti Vermouth goes a long way back to when, in the first half of 1800, the Bosca family began working with the local herbalist. From an ancient recipe, starting from Moscato wine flavored with more than 30 different precious spices, a unique and special elixir was obtained, which was handed down from generation to generation.

Nowadays, this old recipe has been revised and improved with full respect for tradition for today's **Tosti Riserva Taurinorum Vermouth di Torino Superiore**.

The basic ingredient is Moscato, which suitably refined enhances the backbone of Vermouth and floral note.

A mixture of different extracts of single herbs and spices confers the flavor of this delicious elixir. The single herbs extraction together with specific refinements for each extract allow to get from every herb the **highest aperitif, aromatic and digestive qualities**.

The main flavoring herb of Tosti Riserva Taurinorum Vermouth di Torino Superiore is the **Artemisia Pontica, better known as Roman Wormwood**. The leaves and flowers give aroma and the typical bitter taste to the product. The Artemisia is grown, harvested and dried rigorously in **Piedmont**.

The aromatic profile is then built by **saffron infusions, cinnamon and vanilla berries**, which give the **sweet note**; by **extracts of star anise, iris, coriander, myrrh and nutmeg**, giving the **ethereal note**; by infusions of **chamomile, clary sage, savory and oregano** that generate the **herbaceous note**; and by **infusion of orange peel** that gives the **citrus note**.

A sophisticated note comes from **cinchona, rhubarb, aloe vera, quassia wood and gentian infusion** while the **global balance is due to sugar addition which perfectly matches with bitter notes**.

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Finally, adding sugar helps to balance the bitter herbs, making the product very **balanced**.

Tosti Riserva Taurinorum Vermouth di Torino Superiore offers a contemporary version of a traditional Turin and Piedmont excellence.

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VERMOUTH DI TORINO SUPERIORE



APPELLATION: Tosti Riserva Taurinorum Vermouth di Torino Superiore.

TYPE: aromatized wine.

MAIN INGREDIENTS: Moscato Bianco di Canelli, infusion of Artemisia (Roman Wormwood), herbs and spices.

TECHNICAL INFORMATION

ALCOOL: 17% vol

CAPACITY: 75 cl

ORGANOLEPTIC FEATURES

COLOR: dark amber with golden reflexes.

SWEET NOTE: saffron, cinnamon, vanilla berries.

ETHEREAL NOTE: myrrh, ireos, star anise, coriander, nutmeg.

HERBACEOUS NOTE: chamomile, clary sage, savory, oregano.

BITTER NOTE: cinchona, rhubarb, aloe vera, quassia wood, gentian.

CITRUS NOTE: citrus: orange peel.

SERVING TEMPERATURE: 6-8°C

TASTING TIPS: Straight, on the rocks, for cocktails and long drinks.

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**RISERVA
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A BASE DI FINISSIME ERBE,
SPEZIE E MOSCATO D'ASTI DOCG

ARTEMISIA ABSINTHYUM
MIRRA • BACCHE DI VANIGLIA • CANNELLA
ZAFFERANO • SANTOREGGIA • SCORZE DI ARANCIA
CHINA • RABARBARO • ALOE VERA
LEGNO QUASSIO • GENZIANA



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