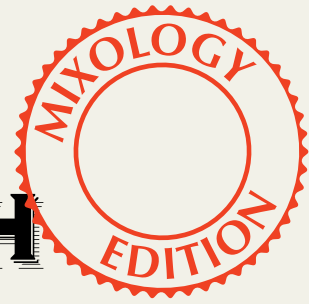


TOSTI 1820 VERMOUTH DI TORINO



Vermouth making is an art that has been passed 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 bianco.

DESCRIPTION: aromatized wine.

INGREDIENTS: wine, sugar, alcohol, aromatic herb infusions including artemisia, nutmeg, vanilla berries, myrrh and cinnamon, 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.

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

TECHNICAL INFORMATION

ALCOHOL: 16% vol.

ORGANOLEPTIC FEATURES

COLOR: gold yellow with shiny glints.

SCENT: intense and aromatic, extremely elegant. Spicy notes of aromatic herbs such as artemisia, myrrh and nutmeg stand out perfectly balanced with notes of vanilla.

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 give a touch of coolness to cocktails requiring body, elegance and roundness.

IDEAL SERVING TEMPERATURE: 6-8 °C.