

Vermouth Bianco Torino Superior

Aperitime

Vermouth di Torino Superiore is a fortified wine steeped in the Piedmontese tradition, recently accorded protected designation status. Our Sant'Orsola Vermouth Superiore di Torino is crafted exclusively with DOC wine of Piedmontese origin and features an expert blend of herbs, spices, flowers, barks, and roots—painstakingly selected by our technical team after years of experimentation and tasting to achieve the finest aromatic and flavor balance among the various possible components.

The recipe mandates the use of at least five herbs/spices grown in Piedmont, including Roman wormwood, which takes center stage. When combined with other botanicals sourced from around the globe, it imparts an unparalleled and inimitable harmony to our product.

Perfect service:

Intense straw-yellow hue

Appearance:

Rich aromatic complexity, showcasing Roman wormwood and floral spices, culminating in a harmoniously layered finish

Aroma:

Complex with a perfect balance between spices and roots, with a correct sweetness and alcohol content

Taste:

Intricate, achieving a perfect balance between spices and roots, enhanced by a gentle sweetness from sugar and alcohol

Alcohol:

17% VOL

Serving Temperature:

6°–8°C

Size:

100 cl

Ingredients:

DOC Piedmont wine, sugar, alcohol, and an infusion of aromatic herbs and spices

Additional notes:

Once opened, store in a cool place and consume within one month. Contains sulfites.

Origin:

Product of Italy



Capacity	Type of pallet	Pallet configuration	N° of layers	N° of boxes per layer	Total boxes per layer	Weight per box	EAN Bottle	EAN Box
100 cl.	euro pallet 80x120	64 cases of 6 bottles	4	16	64	11,2	8005415062690	8005415063246