

Vermouth Rosso Torino Superior

Aperitime

The Vermouth of Turin Superior is an aromatic wine, a heritage of Piedmontese tradition, recently recognized as a protected designation. Our Superior Vermouth of Turin by Sant'Orsola exclusively utilizes DOC wine of Piedmontese origin and a selection of herbs, spices, flowers, barks, and roots meticulously chosen by our technical team after years of experimentation and tasting sessions aimed at achieving the best olfactory and gustatory balance among the various components used.

The recipe includes the use of at least 5 herbs and spices cultivated in the Piedmont region, among which Roman wormwood stands out. When blended with others sourced from around the world, it gives our product an unparalleled and inimitable harmony.

Perfect service:

Delicious served neat over ice as a digestif, yet indispensable as a base for crafting timeless cocktails such as the Negroni, Americano, and Manhattan.

Recommended Glass: Tulip, when enjoyed straight.

Appearance:

Dark garnet color

Aroma:

A rich aromatic profile of wormwood, spices, and roots, with a delightful balsamic note

Taste:

Complex, striking the perfect balance between the bitterness of barks and spices and the smoothness of sugar and alcohol

Alcohol:

18% 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.

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	8005415062706	8005415063253