

VERMOUTH DI TORINO ROSSO

Nebbiolo Rosé Wine, Neutral Alcohol, Sugar, natural flavors,
Infusion of herbs and spices Vanilla, Gentian, Wormwood,
Chamomille, Mint, Eucalyptus, Citrus fruits seltzs.

Vermouth has an amber color, with a golden rim.
The nose opens with a delicate bouquet focuses on herbs. In the
mouth it is full, warm and crunchy. The citrus note of bitter orange
goes perfectly with the freshness of eucalyptus and cardamom. The
presence of rosé Nebbiolo is easily recognizable, a fresh expression of
the Langhe with Sara Vezza signature. The tannins of the base wine
are enveloped by the sweet notes of Madagascar vanilla, giving a soft
and velvety mouthfeel. The body is full and complex, pleasantly bitter
thanks to the presence of gentle absinthe, which take us to Piedmont.
The finish is long and intense, dry and refreshing, thanks to the
cardamom and leaves the desire to start the tour with a new sip

This is a versatile product, it overcomes the barrier
of Vermouth as aperitif. You might think of pairing it with
meat dishes such as sweetbreads in BBQ sauce. Or as an after-meal
thought wine. Perfect in mixing for elegant and structured cocktails.
Smooth, with ice, as an aperitif, in mixology,
at the end of a meal and as a dessert wine

Serve at 10°-12° C

750 mL


