

VERMOUTH DI TORINO

BIANCO



Since the second half of the 19th century, the Vermouth di Torino is known all over the world for its traditional and historical production. Its fame is inseparable from Piedmont and Turin. Vermouth is an aromatized wine made with a wine base and aromas, which in Chazalettes' case are natural extract of herbs and spices. The only other ingredients used are alcohol and sugar.

Crafted from the hand written recipes and side notes added by the members of the family over decades, which is incredibly rare. Spices and herbs are dried, diced and then separately macerated in a solution of alcohol and water. The composition of this solution, the temperature and the duration are different for every herb spice (from a few days to a month). The extract of the different ingredients are separately added to the wine to create the unique formula. Wine is 75% of the final product.

This Vermouth has an intense floral and fruit perfume. This is beyond the Piedmont artemisia, and has stand out marks of sweet citrus, coriander, angelica and scents of cardamom. A touch of gentian and another one of rhubarb balances with the natural sweetness of this Vermouth Bianco. Dedicated to the Queen Margherita of Savoy, who in 1907 granted Chazalettes & Co. to bear the Real House emblem.

BIANCO INGREDIENTS

